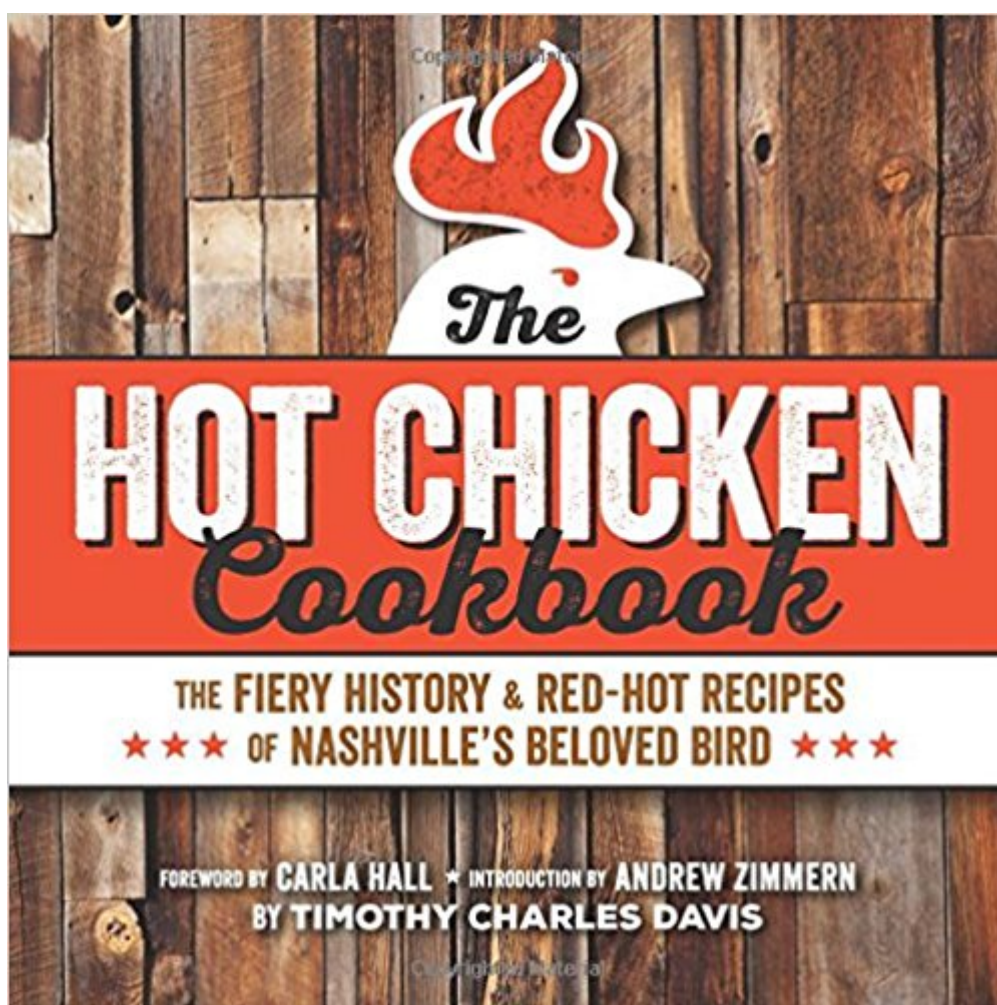


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Hot Chicken Cookbook: The Fiery History & Red-Hot Recipes Of Nashville's Beloved Bird



Synopsis

Nashville-style Hot Chicken is the Music City's claim to culinary fame. Entrenched in the city's history, but also fresh enough to contribute to Nashville's exploding national popularity as a creative urban scene, Hot Chicken is an addiction and a sweet, spicy salvation to those who've had it. In *The Hot Chicken Cookbook*, Timothy Davis, a chef, writer, and Nashville resident, traces the dish's origins back to the late 1930s at Prince's Hot Chicken Shack, a story of love gone wrong, and follows the trail to its white-hot buzz of today. For more perspective on devotion, he visits the Nashville Hot Chicken Festival and talks chicken with The Chew's Carla Hall, Food Network personality Andrew Zimmern, Yo La Tengo's Ira Kaplan, writer of "Return to Hot Chicken," Joe Kwan of the Avett Brothers, and other culinary luminaries like Edward Lee, Linton Hopkins, Sarah Gavigan, Steven Satterfield, and Hugh Acheson. Featuring over two-dozen recipes from the finest Hot Chicken restaurants in Nashville and beyond, *The Hot Chicken Cookbook* tells the tale of Music City's fiery bird going global to influence a world of chefs and eaters.

Book Information

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Customer Reviews

"A loving ode to Nashville Hot Chicken...this chronicle leads the way to our burning desire. If you are a casual fan, an ambitious home cook, or a proselytizer of our city's second-most famous export, *The Hot Chicken Cookbook* serves all needs." -- Jim Myers, *The Tennessean*

Old School Heat Goes Global Food is great; food with a story is better. Food with a story you haven't heard before is best of all. Entrenched in the city's history, Nashville Hot Chicken is an addiction of sweet, spicy salvation to those who've had it. In The Hot Chicken Cookbook, Timothy Davis, a Nashville resident and Hot Chicken devotee, traces the dish's origins back to the 1930s and follows the trail to its white-hot buzz of today. Featuring over two-dozen recipes from the finest Hot Chicken restaurants in Nashville and beyond, The Hot Chicken Cookbook tells the tale of Music City's fiery bird going global to influence a world of chefs and eaters.

I did not want to give this book less than five stars even though I had issues with it. But those issues are more personal and the book shouldn't suffer a bad review because of them. I have a food blog devoted to fried chicken (the fried chicken blog). Now, in the past I have researched and recipe tested for another writer whose approach to cookbooks is much the same as Davis's. That is, "tell the story, the history, the anecdotes and also provide recipes". The book meets this criteria. But. For me most of the sidebars and comments by other were more fluff pieces or filler pieces. It's like those documentaries one sees where it is just talking heads talking about the particular artist but not saying much 'news you can use', just "how my life was changed by the artist when I was growing up" stuff. Well, for me, I didn't really need nor care to read Carla Hall, Andrew Zimmerman, the mayors, or others comments and I skipped over them. Mostly fluff. But, for the purposes of this book, Davis was right to flesh it out and include these to help create a definitive book on Nashville hot chicken. And so, I give the book five stars and recommend it.

This book is a great read and has some excellent hot chicken and accessories recipes. My wife and I live in Nashville, so we go to Hattie B's and princi's when we can and I am happy I purchased this book! It's good to know the history and get some great recipes in the process.

Great stories and wonderful recipes! Thank you for a terrific cookbook/story of Nashville.

I love this book! They have a ton of helpful tips, and tricks. Plus, I like how they knowledge Princess Hot Chicken in Nashville TN as the founder of Hot Chicken. Don't forget to watch some YouTube videos before cooking the chicken for extra ideas.

I've been trying to replicate hot chicken and my guesses at recipes have been a bust until now. This

book has great recipes for a few different versions--I've tried two of the hot chicken recipes and both are spot on but with slight differences. Trying Carla Hall's recipe next (it's in book too), with Hattie Bs side of pimento mac n cheese. Also, I actually read this book. And liked it. I almost never read cookbooks. Cool story.

I received this book as a gift and really enjoyed reading it. I live in Nashville and love hot chicken, Prince's Hot Chicken Shack holding the number one spot in my heart, obviously. There are recipes in this cookbook, but it honestly reads more as a history on Nashville hot chicken. It's a great gift for the hot chicken lovers in your life.

Hot Chicken has a rich history in the city of Nashville, but over the past few years, Hot Chicken has caught on and gone mainstream! This cookbook is for all Hot Chicken fans! You'll learn the history of this spicy, Nashville delicacy as well as some fantastic recipes and creations outside the norm of your traditional hot chicken. This is a must read and own for any foodie!

Not your typical cookbook--great recipes you can't find (reliably) anywhere else & great stories I've never heard before.

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