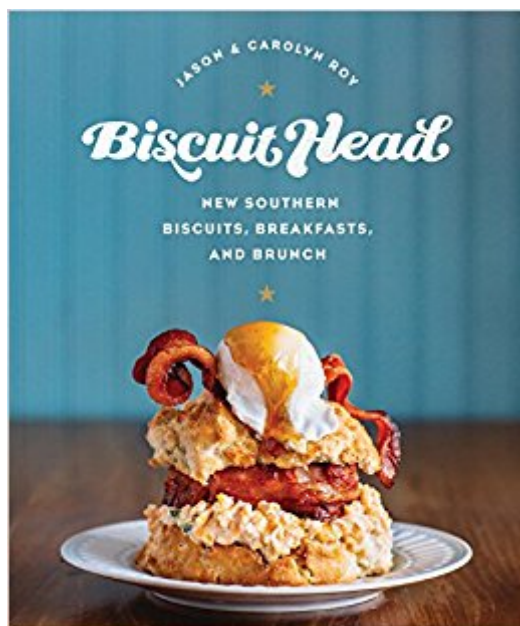


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Biscuit Head: New Southern Biscuits, Breakfasts, And Brunch



Synopsis

Learn the secrets for making the best breakfast, lunch, and everything in between. At Biscuit Head, people line up around the block for the pillowy Classic Cathead Biscuit, mile-high biscuit sandwiches, and addictive sides. Now you can impress your family and friends with the same recipes at home! Start by finding your favorite biscuits. In addition to the iconic classic, you'll find the best Gluten-Free Biscuit ever, the crowd-pleasing Beer City Biscuit, and more. Then top them with a crazy good selection of gravies, preserves, honeys, and butters. You can also go big and stack biscuit sandwiches like Mimosa Fried Chicken with Sweet Potato Chai Butter and Sriracha Slaw. If you're skipping the meat, try the Fried Green Tomatoes with Chevre Dressing, Collards Callaloo, Okra Hush Puppies, or Quinoa Scramble. For dessert - because brunch should always end with dessert - whip up Biscuit Donut Holes with Lemon Curd, Biscuit French Toast, or Chocolate Biscuit Bread Pudding. Whether you're an adventurous eater or just after a picture-perfect brunch spread, Biscuit Head has what you crave.

Book Information

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Customer Reviews

Husband and wife team Jason and Carolyn Roy opened the original Biscuit Head restaurant in Asheville, North Carolina, to share their love of Southern cooking, their inspiration from travel, and their commitment to local foods. The restaurant has been packed since day one and widely featured in the media, including the New York Times, Food & Wine, USA Today, Garden & Gun, Paste, and Eater.com. The Roys opened the second location of Biscuit Head, also in Asheville, in 2014, and

their first South Carolina location, in Greenville, in 2016. All Biscuit Head locations strive to have as light a carbon footprint as possible and participate in local charitable events. Find them online at: www.biscuitheads.com

Oh the joy of this cookbook. I currently live in Charlotte, NC and my family has driven to Asheville just to eat breakfast here on multiple occasions (it's two hours each way). The food and the staff are that amazing. We will still make the drive because Asheville is so cool, but now we can sometimes eat their food at home. Amaretto Marmalade is my FAVORITE and I am beyond delighted that you shared the recipe. This book is a true representation of updated southern cuisine and you should BUY IT! Plus, the photographs and book quality are lovely ♡•••♡ ♡•

Absolutely my new favorite cookbook. Breaks down recipes to manageable amounts. Everything has turned out delicious.

This book has all their greatest hits that are served at their restaurant. I made a few of my favorites at home and they were just as good as the restaurant! I haven't tried any of the biscuit recipes yet because I love biscuits and I'll eat too many.

I am lucky to live near the Biscuit Head restaurants. These recipes are straight off the plates, filled high with goodness. The recipes are great - but won't stop me from returning to Biscuit Head every chance I get.

Rarely do I find a cookbook that has me interested in recipes from beginning to end, but this one nails it. Everything I've made from it so far has been solid. Highly recommend.

Loved the restaurant ... and love the cookbook. Seriously good eats.

My son is a chef from Buffalo and his wife is from the South -- this book made them both happy! Well done!

Bought this for the cathead biscuit recipe, killer!

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Biscuit Head: New Southern Biscuits, Breakfasts, and Brunch Southern Cooking: Southern Cooking

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