

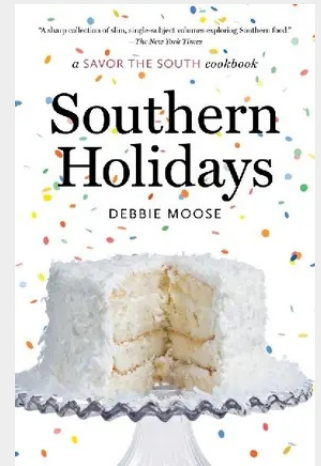
Debbie Moose is an award-winning food writer and author of five cookbooks, including Deviled Eggs: 50 Recipes from Simple to Sassy and Potato Salad: 65 Recipes from Classic to Cool.

Southern Holidays

a Savor the South cookbook

Debbie Moose's Southern Holidays is a cook's celebration of the richly diverse holiday traditions of today's South. Covering big traditional holidays such as Christmas and Mardi Gras, this must-have addition to the Savor the South® cookbook collection also branches out into regional and cultural holidays that honor newer southern traditions, including recipes from real cooks hailing from a range of ethnic traditions and histories. The cooks' stories accompanying the recipes show how holiday foods not only hold cherished personal family memories but also often have roots in a common past that ties families together in a shared southern history. The cookbook's inclusive culinary vision is organized by the four seasons to mark the progress of the year. Featuring seventeen holidays and fifty recipes, it includes such classics as Coconut King Cake for Mardi Gras and Smoky Red Rice for Juneteenth, as well as southern twists on time-honored delicacies, from Cajun-Style Rice Dressing for Thanksgiving to Sweet Potato Latkes for Hanukkah. Southern Holidays also highlights how international holiday dishes have been adopted in the region over time, from Moravian Sugar Cake for Christmas to Vietnamese Spring Rolls for the coastal South's Blessing of the Fleet.

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