



## **Big Bad Breakfast: The Most Important Book of the Day**

*John Currence*

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**From the James Beard Award winner, *Top Chef Masters* contestant, and acclaimed author comes this fun, festive, and highly caffeinated ode to the joys and rituals of the Southern breakfast, with 75 recipes inspired by the author's popular restaurant in Oxford, Mississippi.**

John Currence is one of the most celebrated and well-loved chefs in the South. Among his string of highly successful restaurants in Oxford, Mississippi, Big Bad Breakfast holds a special place in diners' hearts: It is a gathering place where people from all walks come together to share the most important meal of the day, breakfast. Southerners know how to do breakfast right, and Currence has elevated it to an artform: dishes like Banana-Pecan Coffee Cake, Spicy Boudin and Poached Eggs, and Oyster Pot Pie are comforting, soulful, and packed with real Southern flavor. *Big Bad Breakfast* is full of delicious recipes that will make the day ahead that much better--not to mention stories of the wonderful characters who fill the restaurant every morning, and a meditation on why the Southern breakfast is one of America's most valuable culinary contributions.

*From the Hardcover edition.*

## **Big Bad Breakfast: The Most Important Book of the Day Details**

Date : Published September 13th 2016 by Ten Speed Press

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Author : John Currence

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## **From Reader Review Big Bad Breakfast: The Most Important Book of the Day for online ebook**

### **LibraryDanielle says**

I love breakfast, and a cookbook devoted to breakfast? OMG. Perfect. My biggest complaint was that not every recipe had a photo. This is my main pet peeve for cookbooks. The instructions were clear and the tips were fun and interesting.

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### **Sarah says**

Currence is rude, crude, and off-putting. But he has the recipe for eggs Sardou, so...!

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### **Stefanie Kellum says**

Well now I'm homesick for Oxford and shrimp and grits at BBB.

I read a digital ARC of this title from the publisher via NetGalley.

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### **Beka says**

The food in this book just looks and sounds SOOO good. My only problem with the book is the unnecessary and very liberal use of profanity. But the recipes look achievable and utterly delicious!

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### **Theresa Marsala says**

In my quest for breakfast/brunch knowledge & gathering of recipes to try at home for a brunch themed dinner party I must say that I enjoyed reading this cookbook, although I probably won't be making many recipes from it. Not because they don't sound delectable, because they do! And not because I'm not a fan of from scratch recipes, because I am! BUT~ I'm planning a brunch party for 10 guests & most of these recipes are very time consuming. Photos are gorgeous, and there are a few recipes for butters, jams & preserves that are simple & quick. This book does make me want to go visit the BBB restaurant in MS because I desperately want to try his Fried Chicken Cathead sandwiches on Black Pepper Buttermilk Biscuits & Homemade Crispy Rice "Elvis" Treats made with fresh from scratch homemade puffed rice! It all sounds decadent & delicious & I would love to sit down in the restaurant & have the pros make it for me. A great collection of stories & recipes, it was worth reading through for ideas & inspiration. The author is a James Beard award winner for best chef after all!

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## Hapzydeco says

Although John Currence tries to be as foul mouth as Anthony Bourdain, he misses the mark. Too bad his four letter words have corrupted the most important meal of the day.

Judy says

If I could choose one meal to eat out, it would be breakfast. There is nothing like starting the day with someone waiting on you and setting down a huge plate of goodness in front of you. Beautiful photographs and recipes, lots of ideas to expand your breakfast cooking. However, I'll still rather have someone cook it for me. Most of the recipes are not grab-and-go breakfasts which is what I was looking for when I picked up the book.

## Dustincecil says

looking forward to trying a bunch of these recipes.

sausage cream cheese cinnamon rolls are tasty so far.

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## Ambur Taft says

Will have to stop at BBB and the Square Books Bookstore when in Oxford, Mississippi. This cookbook is awesome from the Ten Commandments of Breakfast down to all the sweet and savory breakfast recipes all served up with just the right amount of humor and foul language....and it's all doable for any level of cook...for breakfast, lunch or dinner. And the cocktail section is rad, I see donkey punch and the vacation wife in my near future.

## DelAnne Frazee says

Title: Big Bad Breakfast - The Most Important Book of the Day

Author: John Currence

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Sub-Genre: Cookbook; Breakfast; Brunch & Tea

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Reviewed For NetGalley and Ten Speed Press

Reviewer: DelAnne

Rating: 5 Stars

Breakfast is reported to be the most important of the day, but most of us usually have a few old standbys oatmeal, bacon & eggs, yogurt, or cereal. "Big Bad Breakfast" offers a wide variety of easy to understand and follow recipes. Waffles, pancakes, coffeecake or scrambles are just a few. Some are simple and other a little more complex.

So many dishes to choose from. Check them out. You are bound to find more than a few to tempt you.

My rating of "Big Bad Breakfast" is 5 out of 5 stars.

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B&N Link: <https://www.barnesandnoble.com/w/big-bad-breakfast-jonas-stephan-johnson/1125470000>

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Twitter Link: <https://twitter.com/DelAnne531/status/1000000000000000000>

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### **Jonas Stephan Johnson says**

Good day all is well this is i faith a great book through breakfast is the most importent meal of the daylight god bless really have it good.

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### **Carol Irvin says**

Whoa!! What a great cookbook!! Can't wait to try to make some breakfast ?

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### **Lara says**

I was unfamiliar with the author and his restaurant when I received this book for review through NetGalley, but I'm so glad I requested it. The author is an award winning chef and has a really reasonable approach to his recipes. This one is based on the meals served at his diner and focuses pretty exclusively on breakfast, and breakfast foods that are also suitable for other meals.

The book has a wide variety of recipes, from classics to more international or regionally-inspired dishes. I really liked that he explained and described how to make an American omelet side-by-side with how to make a French omelet. While not every recipe has photos of the finished dish, many do and they are delicious.

The production was high with introductions and tips for each recipe, well-written ingredient lists, clear instructions, and beautiful full-color photos. For the most part the ingredients are easily found in a general supermarket. A few need special equipment, like a doughnut pan, but mostly they rely on common pots and pans. Where this book really excels is in the flavor of the recipes.

I made several recipes, starting with the basic fried eggs. This turned out well, but made me think that my 20+ year-old range isn't as high-powered as the commercial ranges used for this book. So, the eggs turned out very well, but took a couple of minutes longer to cook than described. I'm still using that technique, as it is more reliable than my previous method. The Summer Vegetable Quiche was delicious, with asparagus, cheese, and general yumminess. If it were quicker to make (especially as I have to make a gluten-free crust), I would have made it several times since then. The Italian Sausage, Kale, and Hominy "Risotto" was wonderful. It was an awesome fusion of American with Italian and I wished it made a larger amount because it was gone far too soon.

And then I made a more historical recipe: Livermush. Both my husband and I like liver, and this one was unfamiliar to me. It was a bit messy for me to make as the pan I used was too small, and my oven isn't consistent, so it took longer to bake. However, we ate it for breakfast most of that week, heated up with fried eggs and some toast. My husband really, really liked it and said that I should serve it all the time. It tasted much like liverwurst with a slightly different texture.

While there were a number of baked goods I couldn't try because of needing to avoid wheat, they looked wonderful and I'll likely want to try them with gluten-free flours, even though they'll be different. There were a number of recipes that I wanted to make, but only had so much time. Overall, if you like breakfast foods, chances are you'll love this book.

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### **Abby Glann says**

Delicious variations on classics and a lot of new ideas. Definitely worth a read.

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