



# Modern Hospitality: Simple Recipes with Southern Charm

*Whitney Miller, Gordon Ramsay (Foreword)*

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## **Modern Hospitality: Simple Recipes with Southern Charm** Whitney Miller , Gordon Ramsay (Foreword)

Known by TV viewers as the Mississippi belle whose demure demeanor belied nerves of steel and true culinary skill, America watched Whitney Miller crush the competition and become the first winner of *MasterChef* Season 1. Now Whitney's long-awaited dream of writing her first cookbook has come true as she shares her favorite recipes and entertaining secrets in *Modern Hospitality*.

As a little girl in small-town Mississippi, Whitney grew up cooking at the elbows of true masters of Southern cuisine: her mother, grandmothers, and great-grandmothers. From the secret to making perfect, flaky biscuits to the art of whipping up Sunday supper for a crowd, Whitney not only learned how to create much-loved dishes for friends and family but also discovered the most essential ingredient for any meal: hospitality.

In *Modern Hospitality*, Whitney offers a fresh take on classic dishes passed down throughout generations of Southern women. In addition to providing more than 75 original recipes that showcase regional ingredients and authentic flavors, Whitney also shares her stories of family, tradition, and suggestions for effortless entertaining. Bring a taste of the South into your home with dishes like Oven-Fried Catfish, Shrimp and Sausage with Grits Soufflé, Mississippi Cheesesteak, and Sweet Potato Peanut Butter Blondies. With recipes this simple, elegant, and delicious, it's easy to turn any occasion into something special.

## **Modern Hospitality: Simple Recipes with Southern Charm Details**

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## **From Reader Review Modern Hospitality: Simple Recipes with Southern Charm for online ebook**

### **Dyana says**

Haven't tried the recipes yet but I loved the book. Met her August 2011 at Barns and Nobles at her book signing. She's a cute girl and was fun to talk to about the show.

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### **Angie says**

I was pleasantly surprised by this cookbook. I judge a cookbook by how many recipes I mark to try. I marked a lot in this book. It features ingredients we get from our CSA share so I cannot wait to try it out!

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### **JDAZDesigns says**

Cute little girl puts together a book of recipes...

This would make a nice bridal shower gift for the girl who has made reservations her whole life. In other words, for the girl who doesn't know where her kitchen is.

Bright, simple, easy peasy.

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### **Beka says**

Some lovely recipes and pictures.

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### **Megan M says**

What a gorgeous, simple, truly Southern cookbook! I had no idea who this woman was, having never watched MasterChef, but I completely charmed by her beautiful smile and her delicious food. The recipes are simple and easy to follow with lots of food pictures and pretty decorations to inspire. Traditional favorites are served up next to creative and original recipes. I would definitely suggest this book to anyone who loves real Southern cooking.

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### **Denise says**

Loved Whitney on MasterChef, season one. Loved the idea of the book, but didn't like the recipes. I ended up doctoring each one to my tastes, or combining them with others I liked better. Great ideas, but some of the

food portions are too big to be bites for a tea party or gathering (shrimp rolls, stuffed zucchini - need to be smaller). Tried many recipes, and though I love Whitney and support her, I love the ideas in the book more than the recipes themselves.

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### **Shari says**

beautiful pictures but not really recipes I would make

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### **Mary Elizabeth Morton says**

Pretty good for a first time cookbook...I would probably try at least 1/3 of the recipes in the book.

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### **Rebecca Tolley says**

read my review on my blog, here: <http://www.potlikkery.com/2012/01/com...>

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### **Lisa says**

Accessible recipes, easy to read format...good book for the occasional cook.

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### **Sara says**

I liked Whitney quite a bit when she won MasterChef awhile back. I was very interested in her cookbook.

The actual cookbook is a little too frilly and girly for me. It's very sweet. A little too sweet - I stared at the picture of Game-Day Chili served in dainty teacups. With saucers. REALLY?

That being said, some of the recipes looked quite good. Whitney cooks a lot with dairy products - lots of heavy cream. I don't cook with dairy much. If I did, the Cauliflower "Mac 'n' Cheese" looked intriguing.

I did make a delicious dish called Braised Cabbage with Bacon and Onions. It was wonderful! My cabbage quarters did not stay intact, but who cared? The chicken broth made the fried cabbage taste so good. I will make that again.

I also tried the Sweet Potato Peanut Butter Blondies. I didn't have a sweet potato to mash so I used some frozen pureed butternut squash. I live at a high altitude so I decreased the sugar. That may be why it puffed up like a cake. The picture shows a much more dense dessert. It's good though, just a bit too crumbly.

So I liked this cookbook but there weren't a lot of recipes I wanted to make from it.

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### **Jennifer says**

This book is amazing! I want to make everything out of it. The Molten Lava Cakes are the best I have ever had, although I recommend using Ice-cream with it to tone it down a little.

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### **Julie says**

I made the (kind of) mistake of buying the "Master Chef Cookbook," and it was delivered before Whitney's cookbook. I then worried that "Modern Hospitality" would be full of the same type of recipes as "Master Chef Cookbook." In other words, stuff I will probably never cook, using ingredients I can't afford on a good day, much less every day. I mean - I'd only learn to cook like that if the Master Chef pantry was at my disposal every day.

Fortunately, "Modern Hospitality" is, as promised, simple. There are few recipes with ingredients I'd consider exotic and the majority of them I will actually try, especially the "Cauliflower Mac 'n' Cheese." I've always enjoyed Southern cooking and this is a beautiful representation of that region's flavors, but modernized.

Congratulations to Whitney for winning Master Chef and for a really nice cookbook!

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### **Dort Goodman says**

My little cousin won the contest with the best of the best southern lovely cooking from our Grandmother as well as her father's mother. What a wonderful thing it is to have Grandmothers who love to feed us as children. My turn will be soon.

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### **Rehan Abd Jamil says**

I remembered watching her cook, and simply amazed by her skills n knowledge at a young age. Her recipes are simple yet so mouthwatering! My favorite would be the crab cakes with sweet and spicy coleslaw and the toasted coconut cupcakes with lemon glaze..

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