



Collards & Carbonara: Southern Cooking, Italian Roots

By Michael Hudman, Andy Ticer

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The first book from Memphis-based Andrew Ticer and Michael Hudman, named as two of Food & Wine's Best New Chefs 2013.

Andrew Ticer and Michael Hudman each grew up in extended Italian families in Memphis, Tennessee. Food Played a central role in both of their young lives, sparking in them both a passion for cooking and a joint career path. In this, their debut cookbook, these friends, chefs, and restauranteurs present a culmination of their lifelong obsessions, blending traditional southern ingredients with classic Italian techniques for a truly unique style of cooking.

Through 100 recipes and dozens of full-color photographs, Andrew and Michael share their unique culinary point of view with the home cook, translating the most popular recipes from their two Memphis restaurants, Andrew Michael Italian Kitchen and Hog & Hominy, into dishes you can make in your own kitchen. With a delightful mixture of humor, insight, and reverence for their mentors and others who have inspired them throughout their journey, this book will forever change the way you think of fusion cuisine.

Selected recipes include:

- Fried Green Tomatoes, Blue Crab & Bacon Jam
- Spinach-Ricotta Gnudi with Marinara & Ricotta Salata
- Butternut Squash Agnolotti with Crab & Apple
- Duck leg Confit with Fall Sugo
- Brussel Sprouts with Speck, Tomato & Bacon-Chili Jam
- Southern-Style Collard Greens
- Pecan-Pumpkin Pie

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Editorial Review

Review

"Integrity, sincerity, dedication and honesty are all words that come to mind reading through Andy and Mikey's first offering. These guys are part of the proud future of American regional food. This book is a must have for anyone interested in smart American interpretation of Italian country fare. Killer stuff in here. Really!" (--John Currence, chef and owner)

"Full of righteous devotion to their hometown of Memphis, inspired by the cookery of their Italian grandmothers, Andy and Michael have staked out a compelling geography where Tennessee abuts Parma, sformato gets swaddled in neck bone gravy, and collards come perfumed with nduja. To get a handle on what the best American food looks, smells, and tastes like in this post-provincial moment, cook your way through this book. (--John T Edge, series editor *Cornbread Nation: The Best of Southern Food Writing*)

The new Italian food map, thanks to Andy and Michael: Alba in the north, Rome in the center, Memphis in the south. (--Alan Richman, *GQ* magazine)

About the Author

Andrew Ticer & Michael Hudman began their studies separately, at the University of Mississippi and Auburn University, respectively. Both inspired by big families, influential Italian grandmothers, and their long friendship, they embarked on their culinary training together at Johnson & Wales University in Charleston, South Carolina, and then The Italian Institute for Advanced Culinary Studies in Calabria, Italy. Upon returning to Memphis, Andrew and Michael studied under a local master chef before opening their two restaurants, Andrew Michael Italian Kitchen in 2008, and Hog & Hominy in 2012, and have since earned much critical success. Together, Andrew and Michael were named semifinalists for the James Beard Foundation's Best Chef Southeast in both 2012 and 2013. Their second restaurant, Hog & Hominy, was named by *GQ* magazine as one of the Most Outstanding Restaurants of 2013. In addition, they were selected among nine others as *Food & Wine* magazine's Best New Chefs for 2013. Andrew and his wife Karie are expecting their first child in June 2013. Michael and his wife Katie have two children, Cory and Ellie.

Users Review

From reader reviews:

John Ma:

This Collards & Carbonara: Southern Cooking, Italian Roots book is not ordinary book, you have after that it the world is in your hands. The benefit you get by reading this book is actually information inside this publication incredible fresh, you will get facts which is getting deeper you read a lot of information you will get. That Collards & Carbonara: Southern Cooking, Italian Roots without we realize teach the one who reading through it become critical in considering and analyzing. Don't end up being worry Collards & Carbonara: Southern Cooking, Italian Roots can bring once you are and not make your tote space or bookshelves' grow to be full because you can have it in the lovely laptop even phone. This Collards & Carbonara: Southern Cooking, Italian Roots having great arrangement in word as well as layout, so you will not sense uninterested in reading.

Corey Mason:

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Kyra Franson:

In this particular era which is the greater man or woman or who has ability in doing something more are more valuable than other. Do you want to become one among it? It is just simple approach to have that. What you must do is just spending your time not much but quite enough to possess a look at some books. One of many books in the top checklist in your reading list will be Collards & Carbonara: Southern Cooking, Italian Roots. This book which is qualified as The Hungry Inclines can get you closer in turning into precious person. By looking upward and review this reserve you can get many advantages.

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