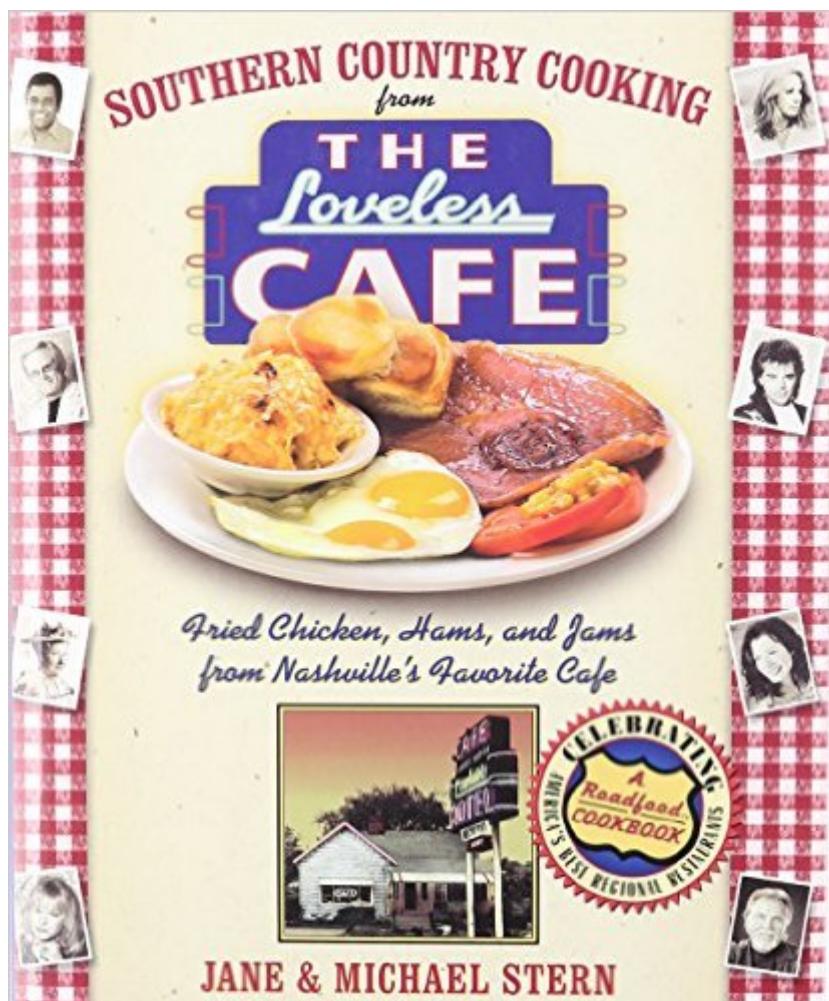


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# Southern Country Cooking From The Loveless Cafe: Fried Chicken, Hams, And Jams From Nashville's Favorite Cafe



## Synopsis

Beginning as a party house in the forties, the then private home had one of the largest hardwood living room floors around, perfect for dancing the night away. In the fifties it was known as the Harpeth Valley Tea Room owned by Lon and Annie Loveless. In 1951 it became the Loveless Cafe and in the seventies and eighties "the modest roadside eatery that once had been Nashville's secret went national. Discovered by food writers . . . the Loveless found itself recognized as a precious cultural institution." As fast food gained popularity travelers were looking for old-fashioned country cookin'. The Loveless Cafe is like stepping back in time, where the biscuits and jams are made from scratch and the pork is cooked until the meat falls off the bone. It's an institution in Nashville and a favorite destination of celebrities and locals alike. The Loveless offers an authentic experience that reminds people of their childhood and of great southern traditions. "One of the five 'Best Places in America for Breakfast.'" ?CBS This Morning "If you want to taste the best country cooking anywhere, you just need to go to my favorite restaurant, The Loveless Cafe. Everything they serve is great. I guarantee it! Do yourself a favor and pay them a visit." ?George Jones "Loveless Restaurant, the real McCoy of Southern cooking." ?USA Today

## Book Information

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## Customer Reviews

I too bought the Southern Country Cooking from the Loveless Cafe to obtain the Scratch Biscuits recipe, as seen on a T.V. program. Carol Fay did not provide the ingredients but eluded to the fact that to get it, we should buy the cookbook. The description of the book refers to the biscuits but does not contain the recipe. Another lesson learned.

If you're looking for the famous biscuit recipe, you won't find it. But you don't have to buy the book to figure that one out. Just peruse the index/t.o.c prior to purchase to see the recipes offered in round two of the Loveless Cafe. I have the first Loveless Cafe cookbook, from when it was featured on Discovery Daytime 5 or 6 years ago. The lasagna recipe is excellent. From the second cookbook, I've tried the mashed potatoes & macaroni & cheese recipes.... also excellent. However for a family of 4 (such as ours), you're best suited to cut both recipes in half unless you're planning to feed an army. I served half of each recipe for dinner, and had to place the other halves in the freezer for later meals. PS: In reading the other posts, I seriously doubt there's Gin in the biscuit recipe. Buttermilk is usually the secret ingredient which lends biscuits that 'kick in the background'. The previous best-guess-recipe is missing lard. My best guess for the secret biscuit recipe includes flour, baking powder, salt, crisco from the can, buttermilk, & melted butter.

I recently purchased this cookbook and tried the recipe for Deviled Eggs on page 73. How do you stuff an egg with a soupy, runny mess? Obviously this recipe is flawed. I spooned up the mess to taste-test it (or should I say drink it?). It was far too tart and mustardy. Aren't the recipes tested before they're printed? It was the first recipe I tried from this cookbook, but it was such a disaster that all other recipes are suspect for me now. It does contain entertaining pictures and reading material. I just hope that the other recipes aren't as flawed as this one. Also disappointed that the biscuit recipe isn't included.

Routine Southern recipes for hams, etc.. the only recipe that would have been worthwhile to purchase and read would have been the biscuit recipe (intensely pictured on the book's cover) however, that one they left out..every other dish u can find on the internet or in a real Southern cooking cookbook. Save your money on this one. I gave mine away.

There is really nothing new to be gotten from this book or any improvement to any old recipes. Some of the instructions are confusing and some pictures such as the chess pie refer you to page that has a different recipe than what is pictured. Nothing to be learned here with this book. Very disappointing.

I should have read the other reviews more carefully before purchasing and am disappointed in this cookbook. Call me crazy, but I really thought a restaurant cookbook with pictures of biscuits (AKA

their most famous and well loved dish) on the cover would have included their biscuit recipe. A quick google search finds a few copycat biscuit recipe attempts on random blogs, so I would recommend doing that if that's the only recipe you really want. There are some other delicious sounding recipes that I'm looking forward to trying. There are no pictures with the recipes but a small section of photos in the middle, which I also find bizarre and disappointing because I like to look at pictures next to the recipes when deciding what to cook.

I got the book as an early wedding present from my fiance. We have been to the Loveless Cafe many times. I was aware that the bisquit recipe wasn't in the book. You will never pry it from the Loveless Cafe. I have made several things from the book and they have been excellent. The peanut butter pie is very good, plus it freezes very well. So far, I'm thrilled. I can't wait to try other things from the book. It's a book for those that love Southern cooking. Mighty fine cooking!

I saw this book before I purchased it. Some friends had gone to Loveless Cafe and eaten there. They raved about the food. After seeing the book, I was happy to find it on . I was pleased with the promptness of the order as well as the book. The recipes are pretty simple. Just simple, good, down home cooking.

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