

PRAISE FOR

THE
Southern Pantry
COOKBOOK

105 RECIPES
ALREADY HIDING IN YOUR KITCHEN

BY JENNIFER CHANDLER

Jennifer Chandler's *The Southern Pantry Cookbook* is every new, or inexperienced, cook's best friend. From stocking a pantry, to selecting the right kitchen tools, the information is presented in a sharp, crisp and understandable manner that is all Jennifer. What I really admire are the quick and easy recipes that will lead readers, along with their family and guests, to enjoy delightful recipes for years to come. I give it a big Yum's Up!

Mark H. Kelly

Lodge Manufacturing Company. Contributor to *The Lodge Cast Iron Cookbook* and *Lodge Cast Iron Nation Cookbook*

Jennifer Chandler is an incredibly talented recipe writer, and her clever new *Southern Pantry Cookbook* empowers people — wherever they live — to make scrumptious Southern food TONIGHT!

Matt Lee and Ted Lee

authors of *The Lee Bros. Charleston Kitchen*

I've cleaned out my pantry, re-evaluated my freeze space, heck I've actually looked differently at Southern cooking since taking a look at Jennifer Chandler's new book, *The Southern Pantry Cookbook, 105 Recipes Already Hiding in Your Kitchen*. What a great guide to simplifying the art of Southern cooking. And my, oh, my, those Fried Pork Medallions with Milk Gravy, just awesome!

Fred Thompson

author of *Southern Sides: 250 Dishes That Really Make the Plate* and 9 other cookbooks as well as publisher of *Edible Piedmont*

I love this book! Jennifer Chandler wants to get everybody cooking, and her latest book shows exactly how to do so with pleasure and success. She shares smart tips for setting up your pantry, fridge, and freezer shelves, and offers more than 100 clear, can-do Southern recipes for speedy suppers, luscious picnics, and memorable Sunday dinners. Gorgeous photos showcase both classic dishes and inspired fare. Jambalaya Pasta; Cheddar-Pecan Shortbread; Sweet Corn Pudding; Old-Fashioned Caramel Pie....the only problem for me is what to make first?

Nancie McDermott

author of *Southern Cakes: Sweet and Irresistible Recipes for Everyday Celebrations*

Jennifer has been a guest in my kitchen at my restaurant, a guest in my home on the bookshelf, and now with *The Southern Pantry* will have another seat at my table. These time-tested and quick recipes are great for any home cook, from a novice to a well-seasoned cook.

Kelly English

Food & Wine Best New Chef 2009; Chef/Owner, the acclaimed Restaurant Iris and The Second Line

The Southern Pantry Cookbook will be a welcome and useful tool in any kitchen. Not only are the recipes delicious, but the book includes practical ways to organize and optimize your kitchen and pantry.

Stacey Little

Author of *The Southern Bite*

In this book, Jennifer shows us that Southern food is about so much more than just ribs and BBQ. Home-cooked meals that are rich in flavor and tradition.

Nick Vergos

Chef/Co-Owner, the award-winning
Charlie Vergos' Rendezvous

Imagine the soul of your favorite family recipes updated and curated by an accomplished chef who understands how to help you put an amazing meal on the table in a flash — that's the beauty of *The Southern Pantry Cookbook!* Jennifer Chandler makes crafting stylish Southern family meals simple, satisfying, and always delicious.

Justin Fox Burks and Amy Lawrence

authors of *The Southern Vegetarian:
100 Down-Home Recipes for the Modern Table*

Jennifer's Southern cooking is so good even a Master Chef is interested in the recipes in her book *The Southern Pantry Cookbook!*"

José Gutierrez

Maître Cuisinier de France Master Chef of the Year 2011
Chef/Owner, River Oaks

Jennifer fills this book with her characteristic joy and sense of fun in the kitchen. *The Southern Pantry Cookbook* showcases her ingenuity and is a close second to having her actually with you in the kitchen.

Andy Ticer and Michael Hudman

Food & Wine Best New Chefs 2013;
Chefs/Owners, the acclaimed Andrew Michael Italian
Kitchen and Hog and Hominy; authors of *Collards &
Carbonara: Southern Cooking, Italian Roots*

Having turned to Jennifer's cookbooks many times when I'm in a pinch for a great *recipe*, *The Southern Pantry Cookbook* is a welcomed addition to my go-to bookshelf. These are recipes you will turn to again and again — when you don't want to go to the grocery store, when you need something fantastic...at the last minute, or when you want to wow the people at your table.

Melissa Petersen

Editor and Publisher, *Edible Memphis* Magazine

Jennifer Chandler once again combines her love and knowledge of fine cooking with the practical experience of a working mom. Her recipes are easy to follow, easy to adapt (she even gives suggestions), and best of all — delicious. In her fourth book, Jennifer delivers our traditional Southern favorites with practical advice on stocking a kitchen that beginners will find indispensable and with tips that will make even seasoned cooks say "Aha!" Whether cooking for your family or entertaining friends, *The Southern Pantry* is a cookbook you'll pull out again and again.

Jennifer Biggs

Food Writer *The Commercial Appeal*

If Memphis had a good will ambassador of family cooking, Jennifer Chandler would wear the crown. Southern by birth but healthy by inclination, Chandler's recipes in *The Southern Pantry Cookbook* reflect her talent and charm: They are personable, delicious, and destined to become longtime friends.

Pamela Denney

Food Editor of *Memphis* magazine

It's fitting that chef Jennifer Chandler's first few books all start with the word "Simply." Her food is simply delicious, and *The Southern Pantry Cookbook* continues that trend — the recipes all look like they'd be fun to try, and a lot more fun to eat.

Andy Meek

Journalist

Her love for cooking is "simply" contagious and she makes the kitchen an inviting place for even the most novice of cooks. Jennifer's cookbooks introduce us to delicious recipes that are enjoyable to cook, easy on the taste buds and leave you feeling like a champ in the kitchen. It doesn't get much better than that!

Lauren Patterson

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