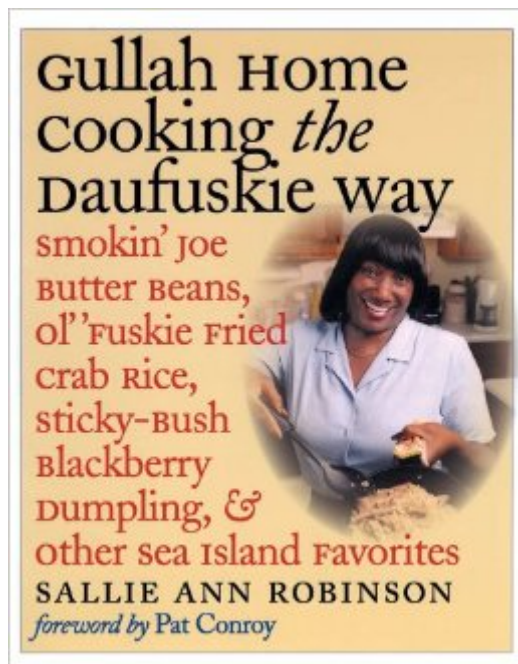


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Gullah Home Cooking The Daufuskie Way: Smokin' Joe Butter Beans, Ol' 'Fuskie Fried Crab Rice, Sticky-Bush Blackberry Dumpling, And Other Sea Island Favorites



Synopsis

If there's one thing we learned coming up on Daufuskie," remembers Sallie Ann Robinson, "it's the importance of good, home-cooked food." In this enchanting book, Robinson presents the delicious, robust dishes of her native Sea Islands and offers readers a taste of the unique, West African-influenced Gullah culture still found there. Living on a South Carolina island accessible only by boat, Daufuskie folk have traditionally relied on the bounty of fresh ingredients found on the land and in the waters that surround them. The one hundred home-style dishes presented here include salads and side dishes, seafood, meat and game, rice, quick meals, breads, and desserts. Gregory Wrenn Smith's photographs evoke the sights and tastes of Daufuskie. "Here are my family's recipes," writes Robinson, weaving warm memories of the people who made and loved these dishes and clear instructions for preparing them. She invites readers to share in the joys of Gullah home cooking the Daufuskie way, to make her family's recipes their own.

Book Information

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Customer Reviews

My trip inspired me to want to learn southern cooking. I previously purchased a Gullah cookbook when I visited the Gullah Festival in Beaufort, SC, and when I returned, my neighbor showed me her copy of Gullah Home Cooking the Daufuskie Way. I read the introduction by Pat Conroy who was the teacher who went to Daufuskie to teach the island children and the author of this cookbook was one of his students. I'm still learning to cook the Defuskie Way, but will try more of the recipes. Good book for those who like to try new recipes for old favorites. Please see my review for The Water is Wide.

This is more than a cookbook...it's a storybook! There is so much history of the area and of great home cooking Gullah dishes. Sallie Ann Robinson knows how to tell a story to go with her recipes, that is for sure!!! I love Southern cooking but Gullah cooking is somewhat different because these folks had to grow, harvest and cook their food as well as hunt and fish on a daily basis. They truly appreciated the land they lived on and treated it with respect. If you are looking for a good down home cookbook with a history lesson, too, this is the book for you and your friends!!!

I remain fascinated by Gullah and Daufuskie cooking. This book is a welcome addition to my ever-expanding collection. I'm glad I found it.

I loved learning about what it was like growing up on Daufuskie, but it had a lot of recipes starting with onion, bacon grease, etc. I like it but others may not and the chances of me cooking raccoon or squirrel is remote. I still like to read about it and thank goodness we have Publix.

Love the cookbook. I visited Daufuskie in August 2014 and was saddened to see how much it has become commercialized. The food was still good, and I like to share recipes from this book with friends on holidays. I would recommend this book to anyone who loves down-home cooking from years ago.

Being from Louisiana and using the Old Black Pot Series, Gullah Home Cooking is a welcomed addition to traditional cooking and is a added treasure to my collection. The recipes are great and I got a history lesson the the Daufuskie Island people and their way of life. When all that is incorporated into the book the meals are extra special. A special thanks to Sally Ann Robinson.

This book was interesting to me because my family roots are in SC but farther west - away from the Atlantic shore. My g'mom cooked & baked bread/biscuits everyday. We had elaborate/plentiful meals everyday using many of the same ingredients in the book. In comparing the recipes and methods I prefer my G'mom's - her flavor profiles are a bit more elevated. Though she is gone now I still use what I learned from her. I found these cookbook recipes to be a little bland & simple. I did love the anecdotes.

This is a wonderful cookbook if you want to learn how to prepare what some South Carolinians call

"Lowcountry" fare. I made the Fried Crab Rice on a couple of occasions, for my family and my co-workers and for both groups it was a hit! In Charleston, SC one dish that is hot on the restaurants' menu is Shrimp and gravy, well Sally teaches you how to make this dish. The best thing about this cookbook - the recipes are easy to prepare. I really enjoy the Author's entertaining comments about growing up on Daufuskie Island, which is off the coast of South Carolina. This cookbook is a keeper!

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