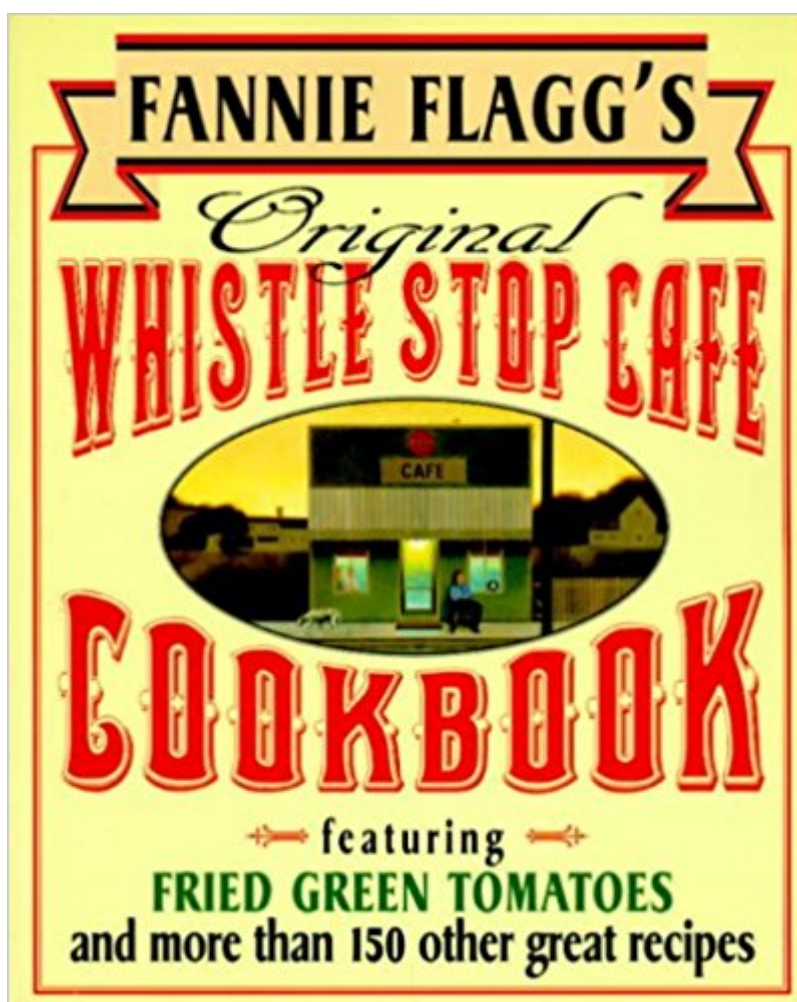


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# Fannie Flagg's Original Whistle Stop Cafe Cookbook: Featuring : Fried Green Tomatoes, Southern Barbecue, Banana Split Cake, And Many Other Great Recipes





## Synopsis

"IT'LL MAKE FOR SOME MIGHTY FINE EATING."--Fort Worth Star Telegram  
After the tremendous success of her novel, *Fried Green Tomatoes at the Whistle Stop Cafe*, and the beloved movie that followed, author Fannie Flagg received thousands of requests from all over the world asking for recipes from the little cafe of her Alabama childhood that was the model for the cafe in her novel. Now, she joyfully shares those recipes, in what may well be the first cookbook ever written by a satisfied customer rather than a cook! Inside you'll find wonderful recipes for:  
\* Skinless Fried Chicken  
\* Pork Chops with Apples and Sweet Potatoes  
\* Baked Ham and Pineapple Rings  
\* Baked Turkey with Traditional Cornbread Dressing  
\* Black-eyed Peas  
\* Fried Okra  
\* Creamed Onions  
\* Broccoli Casserole  
\* Southern Cream Gravy  
\* Fried Catfish  
\* Scalloped Oysters  
\* Down Home Crab Cakes  
\* Beaten Biscuits  
\* Corn Pones  
\* Lemon Ice Box Pie  
\* Kentucky Bourbon Chocolate Pecan Pie  
\* And much more!  
The recipes in Fannie Flagg's *Original Whistle Stop Cafe Cookbook* are all for delicious hearty happy food that comes with all sorts of things, from gravies to hot sauces (very often the secret's in the sauce). But most of all this food, and this book, comes with love. "If you liked her novel, *Fried Green Tomatoes at the Whistle Stop Cafe*, and if you liked the movie they made from that novel, you'll like this cookbook....It's funny, just like Flagg."--Richmond Times-Dispatch  
"Recommended...All the traditional dishes are here, along with the author's irreverent, irresistible commentary on Southern cooking and culture."--Library Journal

## Book Information

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## Customer Reviews

Flagg, author of the novel *Fried Green Tomatoes at the Whistle Stop Cafe*, later made into the movie *Fried Green Tomatoes*, follows up both with something culinary and, logically, Southern. Her Alabama-inspired fare may not be healthy, but it's genuine, including blue plate specials and plenty of gravies (chicken; giblet), stews (Brunswick; beef), pies (pecan; black bottom), and jams (muscadine). This jauntily designed cookbook also offers enough first-person splash to entertain. "When I moved to California, I found myself surrounded by health freaks," Flagg whines, and explains how the South helped her to get revenge: with biscuits, cobbles, "creatures that swim" (e.g., fried oysters, which really don't), creamed onions, and fried okra. And, three recipes for fried green tomatoes. Photos not seen by PW. Copyright 1993 Reed Business Information, Inc. --This text refers to the Hardcover edition.

Flagg, author of *Fried Green Tomatoes at the Whistle Stop Cafe* (Random, 1987) and of the screenplay for the popular movie inspired by the book, admits that she is no cook--but she loves to eat. And so she has collected favorite recipes from the real cafe that was her model, The Irondale Cafe in Irondale, Alabama, run by her great-aunt for more than 50 years and still going strong. All the traditional dishes are here, from grits to barbecue to black bottom pie, along with the author's irreverent, irresistible commentary on Southern cooking and culture. Quotes from *Fried Green Tomatoes* and period photographs further add to Flagg's atmospheric text. Recommended for most collections. Copyright 1993 Reed Business Information, Inc. --This text refers to the Hardcover edition.

Amazing customer service! They shipped my book so quick! I was expecting it Monday and received it on Thursday! I love this Cook book! I bought it in 1997 when it first came out. Unfortunately, my ex ended up with it in our split (apparently he loved the book too lol) I really missed it over Thanksgiving and thank goodness I have this baby again! It's got the best and some very interesting recipes but it's a must have if you like down home Southern food.

As a southerner I've loved the stories of Fannie Flagg for many years. I especially enjoyed the movie *FRIED GREEN TOMATOS*. I got this cookbook, and recently found my husband, who is from Massachusetts and recently relocated to the deep south, reading it and asking about certain ingredients mentioned in here. For those not from the south, it is probably an eye opener to older local cuisine. The recipe for Fried Green Tomatos is to die for.....and we've produced some with tasty results. If you are southern and have no need for reminders how to make the best banana

pudding ever, then it would be a great gift to some northern friends who would not believe the richness of a good old fashioned dessert or pot of turnip greens and homemade cornbread. They'd recognize the name Fannie Flagg you can bet, and give her book a place beside the other regional cuisines represented in their cookbook collection.

SouthernLady here! This book has many recipes. . .or very close to. . . recipes that my family used but were never written down because they just knew by memory - a pinch of this, a dash of that, and a hand scoop to finish it off. Recipes used for over 100 years not properly recorded and desperately seeking. Fannie Flagg has added her flair through writing as a bonus within recipes which just adds more flavor to the cookbook. Buy one for you and one to give to your sister, cousin or best friend. I've never tried Frying Green Tomatoes - it's on my kitchen bucket list!

I am very disappointed in the quality of the black ink print. It is very light and difficult to read. The light brown Preface text is even worse. I gave up trying to read it. The recipes are very good. I'll just have to transfer them to a better index cards, or scan the pages and print them on my printer. Very unfortunate!

I got this book yesterday and made smothered pork chops, yellow squash casserole and. 2 # pot of collard greens. Each was very good, directions easy to follow and everything else in this book is on my list ( 'cept maybe the possum ).I lived many years ago in Atlanta and have missed the food every since I left, though I am originally a Northerner !! have many cook books but this one is definitely in the top 5 for down home, everyday simple but wholesome food without all the fancy ingredients and none calling for a can of soup!

Loved the recipes in the book and am gaining weight as we speak. I love southern food even though I was brought in a household of 7 screaming Italians in Hoboken, NJ but love all cultures. Now living in the South, I try to get real southern recipes wherever I go. I find the hospital waiting room is the best...there is plenty of time to wheedle out old secrets. This book is not only true to the South but Fannie Flagg is a riot. If you are like me and love food, especially southern food...this one is for you. Also, if you have seen the movie "Fried Green Tomatoes", you will love reading this wonderful book of the old south.

I have bought a ton of cookbooks and this one has got to be my favorite. When you want comfort

food, this is the book. I have now made a lot of the recipies and they are all perfect. Their smothered hamburger steak with gravy and onions is our favorite at the moment. It is better than any restaurant I have been to. The stove top cooked pot roast melts in your mouth. The banana pudding was the favorite of a family reunion. I now have to make it and take it to every occasion. It makes a huge pan though so beware. You also no longer have to 'guess' on the amount of flour to use to make gravy. I grew up making buttermilk biscuits and cream gravy. This book has it it all. The pancakes are better than IHOP. I am also buying this book for friends and newlyweds. Oh, just one more thing. This is not a low fat, low calorie book. But who cares? When you want comfort food, you want the good stuff!

Filled with fascinating photos and funny anecdotes, this recipe book will be in the family forever. It is the first one I've seen that is authentically southern. If you're not southern, you won't understand what I mean. I also loved that it had a recipe for cooking possum in it! Not like I'm gonna be collecting roadkill anytime soon, but I did make it a point to let all the possums in the Anaheim/Disneyland area know that they better stop messing with my dogs or in the pot they go ha ha ha. I also found it quite funny that they said to use pork as a substitution for possum to get the same flavor. See? That right there. If you aren't southern you would most likely have zero chance of knowing that.

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