



## The Lee Bros. Simple Fresh Southern: Knockout Dishes with Down-Home Flavor

*Matt Lee , Ted Lee*

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**The Lee Bros. Simple Fresh Southern: Knockout Dishes with Down-Home Flavor** Matt Lee , Ted Lee  
From the James Beard award-winning duo behind **The Lee Bros. Boiled Peanut Catalogue** comes the  
ground-breaking cookbook for new Southern cooking, featuring nearly 100 recipes.

South Carolina-bred brothers, Matt and Ted Lee were raised on long-simmered greens, slow-smoked meats, and deep-fried everything. But after years of traveling as journalists and with farm fresh foods more available than ever, Matt and Ted have combined the old with the new, infusing family recipes with bright flavors. Using crisp produce, lighter cooking methods, and surprising combinations, these are recipes to make any night of the week.

## The Lee Bros. Simple Fresh Southern: Knockout Dishes with Down-Home Flavor Details

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Author : Matt Lee , Ted Lee

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## **From Reader Review The Lee Bros. Simple Fresh Southern: Knockout Dishes with Down-Home Flavor for online ebook**

### **Eling says**

not completely sold on the tone of the narratives in the book, but love the ideas + flavors represented. I can see the pickles + salads going into regular rotation in our house, and I cannot wait to make rice pudding pops and jasmine tea ice cream.

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### **Robin says**

These guys live nearby and they are delightful friends and cooks. You may have seen them on Bobby Flay or Martha Stewart or Food network.

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### **Laura says**

The Lee brothers are great food and southern lifestyle writers, but I'm not wild about their recipes. The meals here still seem like a lot for a weeknight. The stories behind the recipes are interesting, and I thought the cocktails and appetizers and snacks were great, very creative with a southern twist.

I'd use this as a reference for a cocktail party, but I don't see it making it into my regular rotation. The mains and sides were too fussy.

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### **Rachel says**

I've been wanting to read this cookbook for awhile as it has had good reviews. Also I was raised in the South and it is refreshing to see someone do something new to Southern cuisine as it can be rather heavy and boring. Overall, I thought it was an interesting twist on traditional Southern fare. I didn't care for most of the recipes, but their drinks like the Watermelon Margarita looked awesome and I've never eaten collards but the Collard Greens with Poblano Chiles and Chorizo looked tasty. And who would've thought up Rice Pudding Pops with curry powder or garam masala? I would personally have mine with nutmeg or ginger, but might give one of the other two options a try. 3 stars.

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### **Karen says**

This cookbook features southern recipes containing a host of unique ingredients with interesting twists. The Lee Brothers are great story tellers and do a fantastic job of making you feel as if you are sitting in their kitchen telling you stories while whipping up southern cuisine. I enjoyed thumbing through the colorful pages, BUT it is not a cookbook that I would want to own or use for inspiration for new recipes..... Nice to look at, nice to hold but if I am looking for a new recipe consider it not sold.

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## Crystal says

I love the idea of this book. But I think that Justin and I cook better than them. And I'm not being snobby by saying that. :) This book makes me want to write a cookbook, because so many of these recipes just fall flat to me. They're good, they're just ... meh. I'm now inspired to write a cookbook ...

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## Megan says

I loved the Lee Brothers from the first time I saw them on the Cooking Channel, and was thrilled when I found out they were coming to do a cooking demo in my area - they are so nice and funny. I had never thought about it before, but one of them pointed out that not being restaurant chefs probably makes it easier to write cookbooks and do demos for a home cook audience, since they are used to the kind of tools the average person has at home, and for cooking in normal quantities at a normal pace. The cookbook is just like that, too - they don't focus on expensive and hard to find ingredients or require complicated techniques or equipment - just about everything in here could be made in a basic starter kitchen. The introductions to the recipes are great, too - it's not often that I sit down and read a cookbook in the living room, but this is the kind that will draw you into doing that. The recipes are "southern" in the sense that they are inspired by the brothers' childhood in Charleston, so there is a definite seafood/low country slant - but the recipes would go over great in any region. So no matter where you live, check this one out - it may just end your cookbook-induced frustration.

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## Jennifer says

The title is completely appropriate! Simple dishes with great flavor for unusual but tasty dishes!

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## Kathleen says

Good writers, good background/history/stories... may have to purchase

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## Wdmoor says

Fun to flip through. Not one recipe seriously appealed to me but they have a nice breezy style that makes you wonder "What if I'd grown up in the low-country?"

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## Lisa says

Some of this was Southern, much of it seemed New England inspired. There is lots of seafood and veggies that scream New England. I didn't for myself find anything that was particularly amazing for me. This might

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be appealing for someone else.

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### **Roberta says**

I have their first cookbook which I loved to leaf through and took me back to the south, but didn't try very many recipes.

This cookbook seems to be more in line with what I would make in my home, I have several recipes I want to try.

I first saw them on Martha Stewart and just loved their chemistry and easy attitudes.

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### **Catbird says**

Very well researched. Puts a human face of the victims of this tragedy. Also tells the stories of some of the men and women who tried to make changes to the lives of sweat shop laborers through social and political change.

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### **Jackie Ford says**

I admit that I initially bought this book just because I knew the authors' mother. Well, looks like mothers know best after all. I have enjoyed several of the recipes already, particularly the one for ambrosia. The writing is crisp and unpretentious. I look forward to more!

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### **Beka says**

Nice, but nothing stood out.

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