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# My Beverly Hills Kitchen: Classic Southern Cooking With A French Twist



**My Beverly Hills Kitchen**

*Classic Southern Cooking with a French Twist*

**ALEX HITZ**



## Synopsis

From the restaurateur and television personality Alex Hitz comes this cookbook of more than 175 all-time favorite Southern dishes. In *My Beverly Hills Kitchen*, Hitz blends the home cooking of his motherâ™s Atlanta kitchen with lessons he learned from some of the worldâ™s great chefs and hosts to come up with classic, satisfying comfort food. These step-by-step recipes are so clear that anyone can do them. Hitz shows you how to prepare a meal for two or twenty and that quality is achievable on any budget. He reimagines best-loved dishes and adds that little something extra to make them more delicious than you ever dreamed possible. The twelve chapters include such signature recipes as Sweet Potato Vichyssoise, Cold Pea Soup with Mint, Scrambled Eggs with Caviar, Dorothyâ™s Baked Cheddar Grits, Millionaireâ™s Macaroni and Cheese, Salmon Pot Pie, Perfect Roast Tenderloin of Beef, Dorothyâ™s Fried Chicken, Salted Caramel Cake, Apple Pear Crumble, and Molten Chocolate Cake with Bourbon Whipped Cream. There are also recipes and stories from Hitzâ™s famous friends who were known for their simple but fantastic foodâ™s "Bill Blassâ™s Sour Cream SoufflÃ©, Nan Kempnerâ™s Bacon Sticks, Connie Waldâ™s Penne with Vodka Sauce, and Betsy Bloomingdaleâ™s Peach Ice Cream. Hitz suggests perfect menus for every season and will show you how to make every day a special occasion. He shares his secrets about entertaining, ingredients, and cookware that guarantee the best results and will make a difference as you become a great chef and host on your own. Comfort food has never been this irresistibleâ™ or easy.â

## Book Information

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## Customer Reviews

Hitz has made a name for himself in the culinary landscape of America's most luxuriously renowned city, Beverly Hills. Heir to a Coca-Cola fortune, Hitz early on felt comfortable around the famous. Partnership in a successful Atlanta restaurant introduced him to daily life in the food business. Moving to California, he feted his new neighbors with the southern food he had learned from the family's cook, overlaying it with sophisticated sensibilities absorbed at Parisian culinary school. His tables became a hit with Beverly Hills' social set, and he fed such fashionable luminaries as Nancy Reagan, Nan Kempner, and Betsy Bloomingdale, serving them elegantly presented southern fried chicken, she-crab soup, gussied-up grits, and hummingbird cake. His recipes lend themselves to entertaining and will attract anyone looking for dinner party menu inspiration. The book is peppered with photographs of the author, his California celebrity friends, and his stylish cooking. --Mark Knoblauch

"It was love at first bite" with my first taste of Silver Queen Corn Pudding I knew Alex Hitz was a brilliant cook and knew I had to try everything in My Beverly Hills Kitchen. There are endless Southern cookbooks, but few really stand out. This one does. It's Southern food on Alex's terms, revived, revamped and revved up, grand old plantation recipes (plus a few newer creations) prepared to foodie-pleasing, haute cuisine specs. Charming and wonderfully opinionated, Alex supplies expert directions and expert advice on entertaining. Brought up in Atlanta, trained at Le Cordon Bleu, tested by the realities of restaurant cooking and now purveyor of prepared gourmet food, he takes us from Gruyère-laced Crab Tarts (no crab cakes here), lavish Millionaire's Macaroni and Cheese and biscuit-crusted Chicken Pot Pie to Dorothy's ambrosial Coconut Cake. Just promise to make the Corn Pudding first!" --Sybil Pratt, Bookpage, Top 10 Cookbooks of 2012

I have to say I bought the book for the salted caramel cake recipe and the coconut cake recipe. I love the idea of using salted butter but I would like to know if anyone else thought these cakes were INEDIBLE! Way TOO MUCH SALT. A friend served us the coconut cake because it looks and sounds so yummy. Coconut cake is my husband's favorite so you can imagine how we looked forward to it. NO one finished their cake. It was truly awful. I would like to try again, but don't know how to cut back the salt. Use unsalted butter? Use salted butter but cut the other salt way back? Any ideas? I am stumped.

I have 200 cookbooks but couldn't resist this one. The recipes are delicious and like many gracious Southerners, Mr. Hitz has a way with words. I enjoyed cooking with this book and I especially appreciated the author's culinary advice and recollections. Mr. Hitz clearly loves to cook. He also understands how hospitality and feeding those you love help reinforce the ties that bind in the best possible way. This is a wonderful book for aspiring or proficient cooks.

Having grown up in the south with a grandmother and mother who had a taste for good food, family, friends and cookbooks, I have relished every page of this book. Alex has captured the best of good taste not only with his receipts but with the enticing photographs and stories of the people who contributed to his love of entertaining and preparing delicious food. I have been the recipient of many of these receipts and the preparer of the poached pears and the pumpkin flan, both of them perfection. Your friends will enjoy this book as a present but be sure to give yourself one also!!

I happen to love everything Alex writes! I adored his columns in House Beautiful. Perhaps it's because I grew up in the South, but he makes you feel like you are just hanging out with your divine, chic and wildly talented best friend. Recipes are amazing and I love that he provides a range from simple to more sophisticated fare. I tried his berry meringue layered extravaganza last summer. My guests were swooning. Love love this book.

I just received this book in the mail yesterday and immediately sat down to look it over. I am usually considered to be a "healthy eater", but could never serve people the bland food I eat on a daily basis. When I go out, I am looking for something I would never fix for myself, and that is what this book is all about. My Bevery Hills Kitchen is full of recipies anyone would love. Yes they contain butter, etc...but when attending a party at someone's house that is exactly what people will want to eat. (A point the author makes several times). This book contains something for everyone. Some of the recipies are more complex than others, but each one is accompanied with step-by-step instructions to make them easy to undertake. There are plenty of simpler ones that even the most inexperienced cook can attempt immediately. (Alex's cheese straws contain exactly two ingrediants, very few steps, and sound AMAZING!) I also like the fact that Alex is not snobby about all ingrediants. While he says to use the highest quality you can obtain, he also recommends Land-O-Lakes butter and Morton's salt. He has a good section on kitchen supplies that is also helpful. My favorite part of the book is the stories of all of the people who have enetertained, or been entertained by Alex. (I was surprised to read how many fancy people serve some bacon as an

appetizer!) Unlike most cook book authors, I found Alex to be an entertaining writer with a flair for storytelling. I highly recommend this book for anyone who likes to entertain, as well as people who collect fun, readable cook books.

Cookbook is wonderful. Try Parmigan Crusted Cicken first. Great stories to go with recipes.

This is my new favorite cookbook (and I have about two thousand!). Alex Hitz and his recipes have been featured in HOUSE BEAUTIFUL MAGAZINE during the past year. Each recipe I tried was an instant hit. So I purchased the cookbook, and am exceedingly pleased with it. The recipes are fabulous, but the lead-ins to each recipe are not to be missed. I'd definitely recommend the book to anyone who loves a good recipe and a bit of a story alongside.

This is a fab cook book memoir. Mr. Hitz has it all -- taste, biceps, the good life, delicious recipes, and besties with the Ladies Who Lunch! All joking aside, I loved this book and have given copies to friends, too. Wonderful stories, even better "receipts" and I can't wait to try Dorothea's fried chicken. And all the other glorious recipes in the book. Thanks, Alex, for a terrific addition to my library of must-have cook books.

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