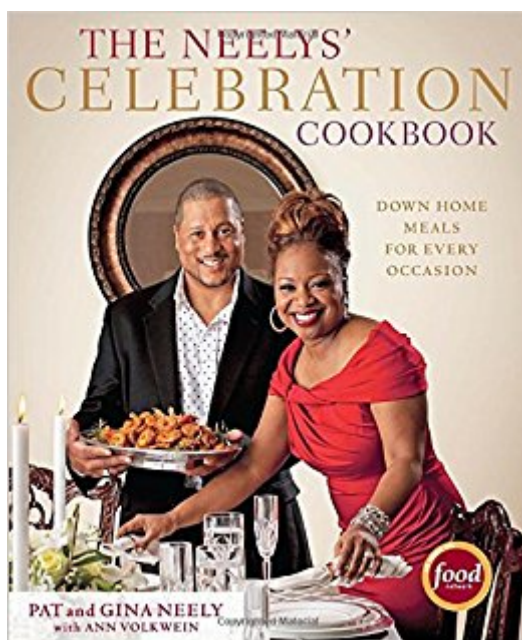


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The Neelys' Celebration Cookbook: Down-Home Meals For Every Occasion



Synopsis

Pat and Gina Neely, the beloved husband-and-wife team and authors of the New York Times best seller *Down Home with the Neelys*, are all about lettin' the good times roll. It takes family, friends, and ample good food, and in their new book, they share their recipes and secrets for entertaining year-round, dishing up new spins on seasonal classics, and suggesting occasions to celebrate that most of us haven't thought of ourselves. Along with menus for Christmas, Thanksgiving, Easter Sunday, and every known holiday in between, here are all the fixings for a year of down home celebrating, 120 recipes including Hoppin' John Soup and Deep-fried Cornish Game Hens for New Year's Day; Smothered Pork Chops and Creamy Garlic Mashed Potatoes for Welcome Home, Baby; One-handed Turkey Burgers and Mint Tea for Spring Cleaning. The Neelys believe that life should be celebrated, holiday or not. With this mouth-watering collection of recipes you have everything you need to Neely-tize your table far beyond the holiday season.

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Customer Reviews

Pat and Gina Neely are restaurateurs, best-selling authors, popular speakers, and hosts of the Food Network hit series *Down Home with the Neelys*. They recently opened their first New York City restaurant, Neely's Barbecue Parlor. They live with their daughters in Memphis, where they enjoy cooking at home with family and friends. www.ginaandpat.com Ann Volkwein is a best-selling food and lifestyle author based in New York City and Austin, Texas. Her previous books include: *The Arthur Avenue Cookbook*, *Chinatown New York*, *Mixt Greens* (with Andrew Swallow),

and, with Guy Fieri: Diners, Drive-Ins and Dives; More Diners, Drive-Ins, and Dives; and Guy Fieri Food.Â

1. Ginaâ€™s Hoppinâ€™ John Soup Â [GINA] Ever since I was a little girl, my mom has been telling me that if you donâ€™t eat black-eyed peas on New Yearâ€™s Day youâ€™ll have a bad year ahead of you. Now, when I was younger I didnâ€™t care a bit. I was going through that awkward stage anywayâ€”how much worse could it be? But as I got older, I learned to love that black-eyed pea tradition, convinced that my year was going to be fantastic! And you know whatâ€™s funny? I tell my girls the same thing. Who says traditions and superstitions arenâ€™t effective? Not to mention that black-eyed peas are rich in calcium and vitamin A. What could be bad about that? Of course, this being a Gina recipe, I added in my favorite collard greens. . . .Mmm, even better. Â

SERVES 4 TO 6 Â 1 small bunch (about 1 pound) collard greens 2 tablespoons olive oil 6 ounces smoked ham steak, cut into 1â€,4-inch cubes 1 medium onion, chopped 4 cloves garlic, minced 1 medium carrot, chopped 1 stalk celery, chopped 1â€,4 teaspoon crushed red-pepper flakes Kosher salt and freshly ground black pepper 6 cups low-sodium chicken broth One 15.5-ounce can black-eyed peas, drained and rinsed One 15-ounce can diced tomatoes, with juices 1 cup cooked long-grain white rice 1 dried bay leaf Dash of hot sauce, preferably Tabasco Dash of Worcestershire sauce Parmesan cheese, grated, for topping Â Remove the stems and center ribs from the collard greens. Stack about six leaves on top of each other, roll into a cigar shape, and slice into thin ribbons. Heat the olive oil in a large, heavy pot over medium-high heat. When the oil is hot, toss in the ham, onion, garlic, carrot, and celery, and cook, stirring, until the vegetables are tender, roughly 4 minutes. Sprinkle in the red-pepper flakes, and season with salt and pepper. Add the collard greens, and saute until they begin to soften. Pour in the chicken broth, the black-eyed peas, and the can of tomatoes with their juices. Bring to a simmer, and cook for 30 minutes. Stir the rice into the soup to warm. Taste for seasoning, and add more salt and pepper, hot sauce, and Worcestershire sauce. Spoon into bowls, and sprinkle each bowl with Parmesan cheese. Â 2.

Patâ€™s Sweet and Spicy Grilled Wings With Smoky Blue Cheese Dipping Sauce Â [PAT] I absolutely love making my smoky grilled hot wings. Gina calls me the grill master: Iâ€™m a grill king and a wingman. There is nothing better than wings with a smoky grilled flavor mingling with a sweet, spicy, and creamy dipping sauce. One of the best things about living in Memphis is that we can grill year-round, even on a 35-degree day (which is the normal temperature on Super Bowl Sunday). Grilling wings can be completed in a 10-minute period outside, so even if itâ€™s chilly out, you can stand it! Â

SERVES 6 Â WINGS Â 3 pounds chicken wings, cut at the joint, washed, and dried

well 1½ cup canola oil 2 tablespoons lemon- pepper seasoning 1 tablespoon kosher salt 1
teaspoon chipotle chile powder 4 tablespoons unsalted butter 2 tablespoons Dijon mustard 2
tablespoons honey 1½ cup hot sauce, preferably Tabasco 1 tablespoon apple- cider vinegar 1
teaspoon chipotle chili powder Dash of Worcestershire sauce Kosher salt and freshly ground black
pepper 2 tablespoons sliced green onion, for garnish (optional) 1 scant cup smoky blue- cheese
dipping sauce (recipe follows) Â Toss the chicken wings with the oil, and sprinkle with lemon-
pepper seasoning, salt, and chile powder in a large bowl. Cover with plastic wrap, and leave the
bowl in the fridge for 30 minutes, letting the flavors marry together while you prepare the grill. Heat
your grill to medium- high direct heat, using charcoal. Once itâ™s hot, grill the wings for 7 to 9
minutes per side, until crisp and completely cooked through. Combine the butter, mustard, honey,
hot sauce, vinegar, chile powder, Worcestershire, salt, and pepper in a large saucepan set over
medium heat. Taste for seasoning, and add more chipotle if you want it spicier. Allow the sauce to
come to a simmer. Once the sauce is simmering, cut the heat and add the wings, and toss
thoroughly in the sauce. Remove to a large platter, sprinkle with green onion, and serve with the
smoky blue- cheese dipping sauce. Â SMOKY BLUE CHEESE DIPPING SAUCE MAKES 1

SCANT CUP Â 1½ cup crumbled Danish blue cheese 1½ cup buttermilk 1½ cup sour cream
2 teaspoons apple- cider vinegar 1 teaspoon smoked paprika 2 tablespoons thinly sliced green
onion Kosher salt and freshly ground black pepper Â Mash the blue cheese with a fork into the
buttermilk and sour cream in a small bowl, thoroughly breaking it up. Pour in the vinegar, paprika,
and green onion and mix well. Season with salt and pepper, cover with plastic wrap, and let rest in
the fridge for at least 30 minutes, so the flavors can marry. Â 3. Chocolate and Peanut Butter

Brownie Bites Â [GINA] Can you imagine life without these two amazing ingredients? Who would
want that? It would be like having fabulous shoes without a great handbag. Having chocolate and
peanut butter is heaven on earth. If you think I talk a lot, give me chocolate and peanut butter and
you wonâ™t hear another word out of me! Â MAKES 36 SMALL BROWNIES Â BATTER 3½
cup (11½ sticks) unsalted butter 2 cups semisweet chocolate chips, divided 1½ cup all- purpose
flour 1½ teaspoon baking powder 1½ teaspoon table salt 1½ cup packed light- brown sugar
1½ cup granulated white sugar 2 large eggs 2 large egg yolks 1 teaspoon pure vanilla extract Â
PEANUT BUTTER SWIRL (âœGET YO SWIRL ON!âœ) 2 tablespoons unsalted butter, at room
temperature 1½ cup confectionersâ™ sugar ¾ cup smooth peanut butter 1 teaspoon pure
vanilla extract Pinch of table salt Â Preheat the oven to 350 degrees F. Adjust a rack to the center
of the oven. Line an 8- by- 8- inch baking pan with parchment or foil, leaving a 2-inch overhang over
the edges. Cover the pan with some nonstick cooking spray. Melt the butter and 1 cup chocolate

chips together in a heavybottomed saucepan set over medium heat, stirring constantly. Remove from heat and cool slightly. Whisk together the flour, baking powder, and salt in a medium bowl. Set aside. Once the chocolate is slightly cool, stir the brown sugar, granulated sugar, eggs, egg yolks, and vanilla into the saucepan until smooth. Stir the flour mixture into the saucepan until thoroughly combined. Pour in the remaining cup of chocolate chips. To make the peanut- butter filling: beat together the butter, confectionersâ€™ sugar, peanut butter, vanilla, and salt in a medium bowl until smooth. Pour the chocolate batter into the prepared pan. Spoon large dollops of the peanut butter mixture evenly across the top of the batter. Use the tip of a knife or a toothpick to make pretty swirls with the peanut butter throughout the chocolate. Bake for 40 minutes, or until a toothpick inserted into the center comes out clean. Remove from oven, and let cool completely on wire rack before cutting into squares.

I bought this book for my mom as a gift for Christmas and she loves it. There are plenty of recipes in this book. Lots of grilling and BBQ recipes (not so great cause my mom doesn't do a lot of grilling but hopefully it can be adapted to oven-prep). It is very well made and will be great for use and display. It has some stories about the couple and history behind some of the meals. It is separated by occasion which makes it easy to find when you are looking for a dish to prepare to bring to a party. I have tried some of the Neely's recipes from online and they have all been very good so I trust their recipes. I usually look for a recipe from them first. Overall very happy with purchase.

I was impressed with the recipes in the book and it definitely will be a go to for me when I'm in the mood to try something different. I have only made 3 of the recipes for Xmas dinner. The winter greens was good. I had a hard time finding chard. The greens took a long time to prepare (washing & picking). My family and I especially loved the collard green dressing. It was not hard to make. I did make a few substitution used pepperidge farm cornbread dressing and the broth from my turkey. Collard greens and carrots in dressing what a surprise and what a great taste.

Always like the Neelys and their great home-cooking and this book delivers more of their best recipes along with some of their own personal stories. It covers all of the major holidays and most of life's special celebrations. Bourbon Bread Pudding, Smothered Pork Chops, Sweet Cola BBQ Beef Ribs are some of their yummy recipes. These are down-to-earth people with easy to follow recipes - no unknown or hard to find ingredients and every recipe I tried tasted soooooo very good! Lots of colorful food pictures to get the juices going.

I am not a person that uses a cookbook, but I want to be that person. My goal is to expand the dishes that my family is exposed to. I cook the same ole things the same ole way all the time. So I ordered a few cookbooks. I have looked through the book and found many recipes that I want to try. There are many pictures in the book, which is what I wanted. I ordered the Pattie LaBelle book and it did not have many pictures. I have not cooked any of the recipes yet, but I plan to over the holidays. I will update this review when I actually complete something.

This is my second Neely's cookbook. I like the first better. That is not to critique this book, just personal preference. This is another well done cookbook, featuring old family favorites, often updated for today's cooking styles. Very nice and fitting family photos are included. I have a friend who really enjoyed this volume, so away it went as a Christmas gift. Oh well, my new copy is just an order away. Enjoy and try the recipes, just good down home cooking and eats in special settings!

Most enjoyable. Easy, not exotic ingredients and most of all delicious! Miss seeing them on tv.

I truly enjoy cooking from this book. There is so many mouth watering recipes, all the yummy looking pictures of the food. Their recipes is good. I purchased their first book several years ago and know that I need to buy this book as well. I enjoy watching their show on the Foodnetwork. I cooked a few recipes from this book and they are yummy!

Came on time beautiful book picked it up for my wife for a Christmas gift opened it today loves it thank you.

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