



[Son of a Southern Chef: Cook with Soul](#) by Lazarus Lynch. Copyright © 2019, Lazarus Lynch, Photography by Anisha Sisodia. Published by Avery, an imprint of Penguin Publishing Group, a division of Penguin Random House LLC.

Our Summary:

[Son of a Southern Chef](#) by Lazarus Lynch is much like the recent releases of cookbooks by flamboyant personalities, with their festive, colorful pages and edgy food photos. Yet, somehow this book manages to stand out. Even though Lynch grew up in Queens, NY and was heavily influenced by things like rap, social media, and YouTube®, the food he puts out here is purposeful, meaningful, and true to his Southern roots. With cultural influences from around the globe, it's hard not to find something you want to cook, though it is hard to put this book down. You'll find yourself staring at the pages thinking, "really?" But, eventually the recipes win out and you

find yourself thinking, "yes, really!"

What you need to know:

Get it: [Son of a Southern Chef: Cook with Soul](#) by Lazarus Lynch. Copyright © 2019, Lazarus Lynch, Photography by Anisha Sisodia. Published by Avery, an imprint of Penguin Publishing Group, a division of Penguin Random House LLC, June 11, 2019. Paperback \$25.00 ([Amazon \\$17.12](#); [Kindle \\$18.99](#))*

See it: 288 pages of fantastically bright-colored backdrops, graphically compelling food photos and montages and nearly as many photos of the author himself (inspired perhaps by Gwyneth Paltrow's approach to cookbook layouts?). The table of contents, once you decipher his vernacular, reads like most cookbooks starting with breakfast (Stay Woke) and takes you through a day of meals, including snacks (Savage Schnacks) and beverages (Issa Drinks Wave). In some recipes he adds *The Gravy* notes which are tips and tricks to help ensure success. This cookbook blends fashion, food, and simple social-media storytelling that is meant to inspire you into the kitchen.

Make it: 100 recipes with new takes on classic Southern dishes like *Brown Butter Candy Yam Mash with Goat Cheese Brûlée*, *Shrimp and Crazy Creamy Cheddar Grits*, and *Dulce de Leche Banana Pudding*.

Chef Donna's Review:

In a world where bigger and more – as in flamboyant, rule the day, [Son of a Southern Chef](#) does not disappoint. In addition to practical, useful recipes that are easy to prepare with ingredients that are readily available, this book is filled with inspirational thoughts ("Never dim your light for fear of being too bright. Let your light shine!) and the crazy happy feeling that life is good and you should celebrate it with food. As soon as you open this book, Lazarus Lynch lands in your kitchen like a confetti-bomb of bacon, mac 'n cheese, and collard greens.

Though the look and voice of [Son of a Southern Chef](#) are far from classic – or even contemporary – cookbook writing, underneath the schtick called *Son of a Southern Chef*, is the savvy modern approach

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to cooking Southern classics. Lynch manages to provide something in every food and drink category that will put a smile on your face, as you wonder whether *Give Me Some Suga'* is the dessert chapter. That you laugh and cannot stop staring at the provocative photo-shopped pictures while you're searching for a recipe is sheer genius. Or madness. Or, just a schtick designed to sell a lot of cookbooks, which, by the way, seems to be working quite well.

And while all that distraction is going on between the covers of this book, there still is serious food that comes from the genuine soul and voice of this author. Though not from the South, in [Son of a Southern Chef](#) Lynch celebrates his father's Southern style and his mother's Guyanese background, which makes for a collection of soul food cooking at its very best. That Lynch is not afraid to graft on flavor every step of the way means you'll get more bang in every bite, especially with recipes like *Jerk Chicken with Mango Chutney* that uses ingredients like ginger, mango, golden raisins, cranberries and curry powder.

To say these recipes are pedestrian would be unfair, though they are exactly what you'd expect in a Southern cookbook. Still, in [Son of a Southern Chef](#) you'll have trouble choosing between *Cornbread that Ain't Sweet* and *Cornbread That Tastes Like Cake*. You won't find recipes for basic ribs and slaw, instead you get *Dr. Pepper Up My Sesame Ribs* and *Grilled Peach, Cucumber, and Tomato Salad*. This is everyday comfort food with twists added to satisfy curious palates. Lynch tested many of these recipes out on college friends for episodes on his YouTube® channel, which ultimately landed him on *Chopped* and other network shows.

[Son of a Southern Chef](#) is Lynch's way to bring the things his dad taught him to his generation. He says each generation "needs to learn from the previous one, but there's also the understanding that we have something to teach and bring to the table, as well." It is through these recipes, handed down from generations of Southern women and men who love making good food and transformed through Lynch's lifetime of cooking, that a new generation of soul-food-loving cooks may be born!

Recipes to cook from [Son of a Southern Chef](#) by arrangement with Avery, an imprint of Penguin Publishing Group, a division of Penguin Random House LLC. Copyright © 2019, Lazarus Lynch, Photography by Anisha Sisodia.

[Double Chocolate Strawberry Ice Cream Sammiches](#)

[Dr. Pepper Up My Sesame Ribs](#)

[Grilled Peach, Cucumber and Tomato Salad](#)

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