



The Beach House Cookbook

Mary Kay Andrews

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You don't have to own a beach house to enjoy Mary Kay Andrews' recipes. All you need is an appetite for delicious, casual dishes, cooked with the best fresh, local ingredients and presented with the breezy flair that make Mary Kay Andrews' novels a summertime favorite at the beach.

From an early spring dinner of cherry balsamic-glazed lamb chops and bacon-kissed green beans, to Fourth of July buttermilk-brined fried chicken, yuppie potato salad, and Coca-Cola cake, to her New Year's Day Open House menu of charcoal-grilled oysters, home-cured gravlax, grits n' greens casserole, and Meyer lemon bar trifle, this cookbook will supply ideas for menus and recipes designed to put you in a permanently carefree coastal state of mind all year long.

The Beach House Cookbook Details

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From Reader Review The Beach House Cookbook for online ebook

Dale Cousins says

Nice take on classic Southern summer recipes but I prefer my own pimento cheese recipe---isn't that the way everyone feels about pimento cheese and deviled eggs??

Cindy says

This review was originally posted on Cindy's Book Binge

Denise says

I received this book through the First Reads program.

This is a beautiful cookbook full of summertime recipes for entertaining. The recipes have a souther touch. The recipes are arranged in a menu format. For instance, Beach Picnic serves 6 and includes Beachy Ceviche, Ham and Havarti Sandwiches, Butterscotch Brownies, and Watermelon Wedges. Each recipe is accompanied by a full-page photo of the dish.

I don't like judging a cookbook without cooking some of the recipes. I chose a few to look at further and let the family select from those. These means I didn't make the recipes from one menu. I made the Zucchini Vichyssoise. This strayed from traditional vichyssoise by adding zucchini. We enjoyed the flavor. One of us is not a fan of cold soup. He heated his up and really enjoyed it. It was also delicious cold.

Next, I made the Tybee Fish Tacos. The vinegar slaw and avocado sauce went perfectly with the fried fish. I felt the fried fish could have used some salt but that may be due to the brand of Cajun seasoning I used. The panko made a nice crunchy breading.

Last, I made the Lemon-Cream Cheese Pound Cake for a birthday party for my grown daughter. I did change it slightly by adding the zest of 1 lemon and halving the lemon extract. I prefer zest to extract. It did involve separating eggs and whipping the whites to stiff peaks and then folding into the batter. So, it was a little more involved than some recipes. This recipe is cooked in a bundt pan and serves 10 to 12. Everyone at the party really liked the cake. I will be making this one again when a group is coming over.

Overall this is an enjoyable cookbook with great pictures. Every recipe I tried turned out well. Ingredients were easily sourced. Recommended for anyone looking for summertime entertainment recipes with a southern slant.

Nancy says

Fans of Mary Kay Andrews' best-selling beach books (Savannah Blues, Deep Dish, Beach Town) and the

Callahan Garrity mysteries she originally penned as Kathy Hogan Trocheck (Heart Trouble, Homemade Sin) know her characters eat well and that she sometimes tosses in recipes for food mentioned in the stories. For example, you can find the recipe for Beyond the Grave Chicken Salad in Little Bitty Lies and now in The Beach House Cookbook (St. Martin's Press, review copy), which is what she wrote for this summer instead of a new novel. It's a treat, full of themed meal plans and recipes, plus anecdotes and pictures from Ebb Tide, her Tybee Island beach house. I need to note that Kathy is a longtime friend and a fabulous cook, and I can personally vouch for the chicken salad, the lemon cream cheese poundcake, the pimento cheese made with Duke's and other goodies. Shrimp and grits. Crab cakes. Peach and berry cobbler. Trust me, the woman can start with a bag of Fritos and whip up a casserole, an appetizer or a gooey dessert. Beach-alicious!

from On a Clear Day I Can Read Forever

Luanne Ollivier says

Oh, it wouldn't be summer without a new book from Mary Kay Andrews! This year she's put together a cookbook with all of her favourite recipes! The title? The Beach House Cookbook: Easy, Breezy Recipes with a Southern Accent. And I have a copy to giveaway to one lucky reader!

Andrews loves to cook and entertain at her beach house. In the preface, Andrews says.... "The whole point of this book? You can do it too. You don't have to have a beach house to have that same easygoing atmosphere. The recipes that follow are designed to let you be creative in the kitchen, yet still spend time relaxing with family and guests."

There are full menus (Drinks, appetizers, mains, sides and desserts) put together for many occasions - or just pick and choose the recipes that appeal to you. None of Mary Kay's recipes call for 'obscure or hard to find ingredients.' Some also use pre-made ingredients such as pie shells, boxed pudding and ice cream sandwiches. (That last one was fun and easy - decadent but oh so good!) And if you don't have an ingredient - improvise!

One of the recipes I've tried so far is Edna's Deviled Eggs - never would I have thought to add pickle juice! It added a real zip to the eggs - DH loved it. And I know he'll love Pig Candy - sweetened bacon! I enjoyed the Blueberry Muffins - and found they froze well. Savannah Spinach Squares look really good - a simple appetizer. Same goes for Frozen Key Lime Pie Pops!

There are wonderful stories behind every recipe. The ingredients are easy to see at a glance as they are printed in red. The instructions are clear and easy to follow. Interspersed amongst the recipes are beautiful full colour pictures - of the food, but also the ideas you can use to decorate your table. There are some of Mary Kay's thrifting treasures pictured as well. The Beach House Cookbook is perfect for laid-back, casual summer entertaining!

Kathryn says

The only reason this gets a 3 rating is I am just not into southern style cooking all that much. It's a beautiful book with lovely pictures and notes with each recipe on its background to Mary Kay. If you like southern cooking this is a cookbook for you.

Kathleen says

The beautiful pictures and the conversational tone of The Beach House Cookbook along with a diverse collection of delicious recipes suitable for many different occasions combine to make one terrific cookbook. I was concerned whether I would appreciate a "Southern style" cookbook, but to my delight and surprise the recipes are fresh and updated with lots of tasty twists to them. I recommend the Cherrylicious Glazed Ribs for starters. I ended up putting mine in the crockpot since it was too hot to have them in a roaster in the oven. The cherry soda in with them ensured that they turned out perfectly tender and the glaze was perfect.

Mary Kay Andrews admitted that she didn't like okra before she tried the okra cakes and has inspired me to try them when I am able to get okra. She offers ways to change up potato salad and a tasty peach mustard sandwich spread to elevate a common sandwich to the next level to name a few. I will be making many of the recipes in this book. I wholeheartedly recommend it whether for yourself or as a gift.

(I received this book in a goodreads giveaway.)

JoAnne says

I won a copy of the cookbook and enjoyed reading through it. I felt I was cooking along and reminiscing with the author both in Atlanta and on Tybee Island. Wonderful collection of photographs not only of the food but also of family.

I liked the way the cookbook was set up by holiday or occasion and that there was not only an introduction to the section but also to each recipe. There are a few I will definitely be trying and others will make their way to my table with a few substitutions. It's helpful that there was also an index in the back of the book listing the recipes alphabetically to make it easier to find those I want to return to.

The only thing missing is that there wasn't any nutritional information given especially in this day and age with people being more health conscious.

Mary says

One of my go-to authors is Mary Kay Andrews. Her novels are always entertaining and invariably land on my favorite beach reads list. That's why I was so excited to receive a copy of The Beach House Cookbook. Andrews compiled her favorite recipes in a beautiful cookbook. The photos are gorgeous and will tempt the reader to try each recipe. Lemon cake is my favorite and I can't wait to try the Lemon Cream Cheese Pound Cake!

The book is divided into theme meals such as Low Country Boil, Fourth of July Dinner; Full Moon Party, and Christmas Brunch. There are many more and each one looks amazing. I especially enjoyed the short description and credit that MKA included with each recipe.

With Mothers Day and Fathers Day coming up soon, The Beach House Cookbook would be a wonderful gift for the cook in your life. *I received a copy from the publisher in exchange for my honest opinion.

Tina says

I cannot wait to try these recipes! Along with my Lilly Pulitzer Cookbook, I think I have southern and beachy food completely covered! I so could easily slip right into Andrews lifestyle!

Naomi says

This is the second cookbook I have read by an author as a complimentary piece to their books and I loved this one just as much. Loaded down with spectacular, yet simple recipes, this is one that I will be pulling recipes off of. What I found most unique was the menu format and stories to tell about the food choices. She partnered up the stories with her books the recipes were featured in. Just a genius marketing idea and I know I have never read any of the author's other books, but will be wandering in to determine if the water is warm. I may be having one of her awesome cocktails featured in while reading too.

Lesia says

I do understand the meaning of Memorial Day, that it's a day to honor those who served and died in our wars. However, we've also made this weekend the kickoff to summer. That means it's also the perfect time to discuss Mary Kay Andrews' new book, The Beach House Cookbook.

Andrews' preface is charming. It's her life story as it connects to the beach and beach houses. And, each recipe begins with a story that's as chatty as that preface, welcoming readers to summer and beach and summer foods. Between the pictures, the chatty descriptions, and the titles of each section, readers will recognize a chance to relax. If you don't think of cooking as relaxation, you may after reading Andrews' recipes. If there are a number of ingredients, most of them come from the seasonings. She's tried for beach simple.

Mary Kay Andrews has recipes for a Low Country Boil, a Fourth of July Dinner, a Lazy Weekend Brunch, a Beach Picnic. And, the recipes are from the South - Savannah Red Rice, Fried Okra Cakes, fried chicken and potato salad, garlic shrimp, pimento cheese. And, of course, there are biscuits. Andrews has a story to tell about those as well. There are stories and gorgeous photos of food that are guaranteed to make you hungry.

Andrews even has interesting names for some of the dishes, ones that you probably recognize if you're from the South, such as Pig Candy, which is brown sugar-spiced bacon. The one recipe I can attest to is one I've made before, but with the recipe in front of me, I made it again for a potluck at work, and it was a hit. I hadn't heard it called "Trailer Trash Dessert" before, though. But, it consists of layers of ice cream sandwiches, hot fudge topping, caramel topping, whipped topping and chocolate toffee bits. It's the perfect ending to a beach lunch or supper.

The Beach House Cookbook is bright, cheerful, and filled with delicious looking Southern food. It's just right to take to the beach, or to make easy recipes so you can pretend you're on vacation at your own beach house.

Lisa says

Loved the brown sugar bacon! It's something I'll have to make a lot more times...just to make sure I'm doing it right! Next up? Fried okra cakes. So many recipes, and the pictures were mouthwatering. Recommended.

Barrie says

Great cookbook! I got this out from the library and am making my Thanksgiving pumpkin pie from this book and it is amazing! I love the streusel top that sets it apart from other recipes and the pictures are amazing. I am putting this one on my wish-list after I make a ton more recipes, specifically the RED Rooster cocktail-yum! The book is beach-themed obviously but has celebrations for holidays at the beach, like Thanksgiving and Christmas, which I just love. The contents are sorted by all kinds of celebrations and parties, but if you just want drinks, the index is very straightforward and a great resource. Beautiful book!

Patricia Romero says

You probably recognize the name Mary Kay Andrews from her many NYT bestsellers such as The Weekenders, Beach Town, Summer Rental and more.

Now she has come out with a very Southern Cookbook. Easy, laid back, summery cookbook. First let me say this is such a pretty book and you all know how much I love a pretty book cover and inside.

All of the recipes are old, and well loved southern and beachy dishes. All a big part of my childhood and adulthood.

The recipes are listed under categories such as Summer Solstice Dinner, Beach Picnic, Book Bash Cocktail Party and so many more. Easy recipes for Pimento Cheese, Biscuits, Fried Chicken, Crab Cakes, Pound Cake and so much more.

I hope y'all love it as much as I do! It just came out in time for my birthday this month, so I had to have it!
