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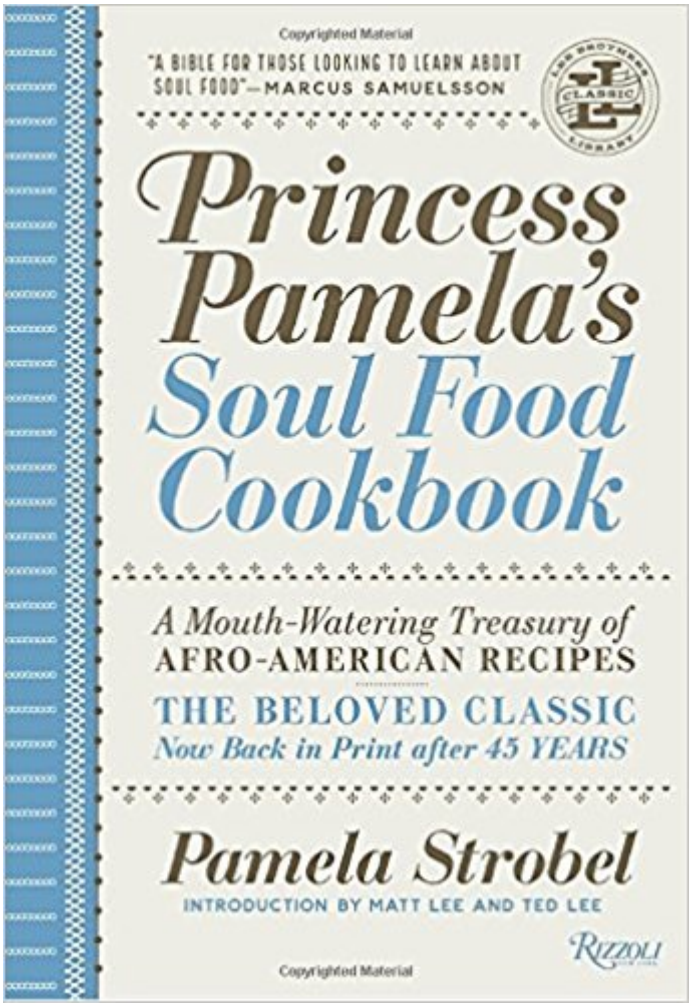
Princess Pamela's Soul Food Cookbook: A Mouth-Watering Treasury Of Afro-American Recipes



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Synopsis

A new edition gives due to this long-lost classic that helped define soul food. Ã Â Princess Pamela ruled a small realm, but her powers ranged far and wide. Her speakeasy-style restaurant in Manhattan was for three decades a hip salon, with regulars from Andy Warhol to Diana Ross. Her iconic Southern dishes influenced chefs nationwide, and her cookbook became a bible for a generation who yearned for the home cooking left behind in the Great Migration. One of the earliest books to coin soul food, this touchstone of African-American cuisine fell out of print more than forty years ago. Ã Â PamelaÃ¢â ¬â„¢s recipes have the clarity gained from a lifetime of practiceÃ¢â ¬â •cardinal versions of Fried Chicken and Collard Greens, but also unusual gems like Pork Spoon Bread and Peanut Butter BiscuitsÃ¢â ¬â •all peppered with sage advice on living and loving. Her book stands out for its joie de vivre and pathos as well as the skill of its techniques and is now available for cooks everywhere to re-create these soul-satisfying dishes at home. Ã Â Ã¢â ¬Å“If you lived in New York on big dreams and no money, Princess PamelaÃ¢â ¬â„¢s was where you wanted to eat. Quirky and clubby (the Princess didnÃ¢â ¬â„¢t let everybody in), her Little Kitchen served cheap cutsÃ¢â ¬â •tripe, chitlinsÃ¢â ¬â„¢, pig tailsÃ¢â ¬â •and made them taste like food for angels. You felt lucky to be there.Ã¢â ¬Â• Ã¢â ¬â •Ruth Reichl, author of My Kitchen Year

Book Information

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Customer Reviews

Ã¢â ¬Å“As the culinary world reaches back to our past to understand where it’s going, Princess’s

simple and authentically soulful recipes are more relevant than ever. Her quotes throughout the cookbook are so timelessÃ¢â ¬â •it's as if she's whispering pearls of wisdom directly into your ear.Ã¢â ¬Â• Ã¢â ¬â •Carla Hall, co-host of ABCÃ¢â ¬â„¢s The Chew, chef of Carla HallÃ¢â ¬â„¢s Southern Kitchen Ã¢â ¬Å“Though it's been nearly fifty years since Princess Pamela was first published, this re-issue is right on time! Soul food is experiencing challenging times these days, and the Lee Brothers have picked one of my favorite cookbooks to remind us of the cuisine's glory days. Princess Pamela will please cooks with its timeless, urban, working-class recipes that are wonderfully paired with Pamela Strobel's folklore and humor. This cookbook is mouth watering and rib tickling!Ã¢â ¬Â• Ã¢â ¬â •Adrian Miller, Author of the James Beard AwardÃ¢â ¬â œwinning book Soul Food: The Surprising Story of an American Cuisine, One Plate at a Time Ã Â Ã¢â ¬Å“If you lived in New York on big dreams and no money, Princess PamelaÃ¢â ¬â„¢s was where you wanted to eat. In a time of Ã¢â ¬ËœHi my name is,Ã¢â ¬â„¢ servers toting giant pepper shakers, this was a restaurant for the rest of us. Quirky and clubby (the Princess didnÃ¢â ¬â„¢t let everybody in), her Little Kitchen served cheap cutsÃ¢â ¬â •tripe, chittlinsÃ¢â ¬â„¢, pig tailsÃ¢â ¬â •and made them taste like food for angels. You felt lucky to be there.Ã¢â ¬Â• Ã¢â ¬â •Ruth Reichl, author of "My Kitchen Year"Ã Â and former restaurant critic for "The New York Times" Ã Â Ã¢â ¬Å“Princess Pamela was not only an icon of New York, but one of the most influential restaurateurs to bring soul food to Manhattan from the South during the Great Migration. This cookbook is a bible for those looking to learn about the authentic experienceÃ¢â ¬â •her poetic voice, southern hospitality, and wealth of knowledge come across so strongly on the page that you feel like youÃ¢â ¬â„¢re sitting in her downtown kitchen talking over over Smothered Chicken or Fried Salt Pork." Ã¢â ¬â •Marcus Samuellson, chef of Red Rooster Harlem and author of Ã Â "The Soul of a New Cuisine" Ã Â Ã¢â ¬Å“Ã¢â ¬ËœPrincess,Ã¢â ¬â„¢ the late Pamela Strobel, rose up from her fertile South Carolina beginnings to become a woman of great passion, dreaming beyond the confines of her southern accent. Armed with awesome homespun recipes, imagination, sass, and the ability to attract and entertain people from all walks of life, she found herself in New York City on the Lower East Side serving up her own culinary revolution. Pamela was an experienceÃ¢â ¬â •a raging phenomenon who had the ability to have her way with you, and then be done with you so satisfyingly you begged for more.Ã¢â ¬Â• Ã¢â ¬â •Alexander Smalls, restaurateur and chef, The Cecil and MintonÃ¢â ¬â„¢s Ã Â Ã¢â ¬Å“Princess PamelaÃ¢â ¬â„¢s Soul Food Cookbook embodies what folks are now discovering about black women and food. Her success as an author, entrepreneur, and performer was more than magic. For a southern-born girl, it took grit and kitchen skills to thrive in the Big Apple restaurant sceneÃ¢â ¬â •Ms. Strobel did that on her own

terms. The classic recipes remind us that life is good with a dash of prose. From Headcheese to Peanut Pie, Pamela shows a new generation about soul.Ã¢â ¬Â• Ã¢â ¬â •Nicole A. Taylor author ofÃ Â "The Up South Cookbook: Chasing Dixie in a Brooklyn Kitchen" Ã Â "A reissue of the soul food classic that's been out of print for nearly 40 years. Regulars at the late StrobelÃ¢â ¬â„¢s East Village eatery, Princess PamelaÃ¢â ¬â„¢s Little Kitchen, included Andy Warhol and Diana Ross, who flocked to the restaurant for her fried chicken and collard greens, among other favorites."Ã¢â ¬â •Publishers Weekly"It has taken nearly half a century for this to be rectified. Next week, Rizzoli is set to release a handsome hardcover reissue of the book. The rehabilitation effort has been spearheaded by Matt and Ted Lee, two siblings better known as the proprietors of theÃ Â Lee Bros. They first encountered her cookbook in 2004, when they bought it from a used bookstore. The Lees fell in love with the book, considering it a manuscript of integrity and poetry."Ã¢â ¬â •Food 52Ã Â "ItÃ¢â ¬â„¢s everyÃ Â cookbookÃ Â collectorÃ¢â ¬â„¢s dream: stumbling across a true gem when you least expect it. WhenÃ Â Southern foodÃ Â experts and brothersÃ Â Matt and Ted LeeÃ Â found a well-worn copy ofÃ Â Princess PamelaÃ¢â ¬â„¢s Soul Food Cookbook:Ã Â A Mouth-Watering Treasury of Afro-American RecipesÃ Â in a vintage bookstore, they realized there was something special beyond the bookÃ¢â ¬â„¢s plain paperback cover. The out-of-print book deserved a second life (and a better cover), so the Lees decided to republish it. Released on February 7, it will be the first title under their new imprint, the Lee Brothers Library Series."Ã¢â ¬â •SouthernLiving.com"Forget Le Pavillon. The hardest reservation in the sixties in New York City might have been Little Kitchen, Princess PamelaÃ¢â ¬â„¢s soul food restaurant. The Princess moved around a lot; at one point her restaurant was in a walkup apartment in the East Village, but by the time I nervously rang her bell sheÃ¢â ¬â„¢d moved to a narrow storefront on very east Tenth Street. Princess Pamela didnÃ¢â ¬â„¢t let just anybody in: she had to size you up first, and if you passed muster, she might open the door. That did not, however, mean you got to stay. When I visited the Princess in the summer of 1971, I was already a fan.Ã Â IÃ¢â ¬â„¢d found a used copy of her cookbook, Princess PamelaÃ¢â ¬â„¢s Soul Food Recipes, and practically memorized it.Ã Â I was hoping for something exotic Ã¢â ¬â œ chitlins maybe Ã¢â ¬â œ but you pretty much ate what the Princess gave you."Ã¢â ¬â •RuthReichl.comÃ Â "Princess Pamela's Soul Food Cookbook: A Mouth-Watering Treasury of Afro-American Recipes by Pamela Strobel is back in print after 45 years thanks to the effortless work of the Lee Brothers. Princess Pamela's speakeasy-style restaurant in New York was the place to be serving regulars that included Andy Warhol to Diana Ross for thirty years. Her Southern cooking influenced chefs nationwide, and her cookbook was one of the earliest books to

coin soul food. This iconic book of African-American cuisine has been out of print for forty years and Rizzoli has brought it back for a new generation of cooks. Fried Chicken and Collard Greens and unique treasures such as Pork Spoon Bread and Peanut Butter Biscuits are delivered with advice on living and loving. Food52 shares a fascinating piece on Princess Pamela that is a must read. Pamela's motto was "eat with lovin' kindness' - we all need a little of that."Ã¢â ¬â •EatYourBooks.comÃ Â "The Lees parse the book, from its original appearance to its recipes, putting it into historical context. The unattributed preface notes that Ã¢â ¬Å“one may seek in vain the clear line of demarcation between where Southern cuisine ends and soul food begins,Ã¢â ¬Â• recognizing the intermingling of technique and culture. But the preface also falls back on cliched images of Ã¢â ¬Å“bandannaed mammyÃ¢â ¬Â• and Ã¢â ¬Å“pickaninny.Ã¢â ¬Â• The Lees also suppose that the anonymous editor tamped down the spice and flavor of the original recipes, and they encourage contemporary cooks to spice more liberally. These are not fancy recipes or techniques, and the hand of the cookÃ¢â ¬â œprincess or noÃ¢â ¬â œis what will make them sing."Ã¢â ¬â •Books-For-Cooks.com"Laced with StrobelÃ¢â ¬â„¢s poetry and seasoned with her life story, it is, as the reading line says, a must-have 'Mouth-Watering Treasury of Afro-American Recipes.'"Ã¢â ¬â •Charleston Post & CourierÃ Â

Pamela Strobel was born in Spartanburg, South Carolina, and then came to New York to pursue her love of jazz. In 1965, Strobel opened her restaurant in the East Village, serving the soul food of her childhood while singing for guests alongside a band. Matt Lee and Ted Lee have written three cookbooks, inclu ding The Lee Bros. Charleston Kitchen. They contribute to Bon AppÃƒÂ©tit, the New York Times, Fine Cooking, and Food & Wine.

I love this cookbook. It has been a long time since I have read a cookbook from cover to cover. This is excellent. Recipes are straightforward and the poems are heartfelt. This is a winner.

If you believe good cooking comes from a loving heart, and if you love world-wise insights, buy this book! The author offers her wisdom along with her recipes, and you will find recipes in this book that will not find elsewhere.

I feel so honored to add this wonderful cookbook to my collection. The recipes are southern and divine! Ms. Strobel's poems and writings are wonderful to read. They are insightful to the beautiful soul of Pamela Strobel. Whether she is in heaven or still on earth, I just want her to know how much

her recipes are loved! I would have enjoyed being able to eat her food and enjoy her music at The Little Kitchen. I am so happy that the Lee Bros. took the time to have this cookbook re-published. I love this cookbook as much as I love the Lee Bros. cookbooks. I look forward to discovering the other cookbooks that become members of the "Lee Brothers Classic Library".

Just received, love the thick page feel. Beautiful book with many of my Southern roots recipes which I'll be changing to Princess Pam's touch. Thanks PEANUT MEN { The LEE brothers} for bringing back this treasure. NO to the possum...LOL!!

This book has sentimental as well as current appeal for me. I cooked with from this book with a friend that had dined at Princess Paulina's on several occasions. We had fun in the cooking and delighted in the eating. I am so very glad that this has been reproduced. Thank you. My friend passed away several years ago so finding this reprint was a gift to be treasured.

This book - units original paperback version- was one of the influential cookbooks in the early yrs of my marriage. An extremely practical cookbook with wonderful recipes. I was so moved to encounter it again - and the recipes are still great.Apparently no one knows where Princess Pamela is these days. If you are reading this Princess, please let your admirers know!

Great Book,...I have a cookbook library and just had to have this one and I also ordered a different one as well. I am a Soul Food Cook, myself, so I relate to "good ole home cooking with soul". These recipes are some I haven't tried before, so I'm making a list for the grocery and will see just how good I'm sure they will be.Thanks,Sandy

I collect special cookbooks and this certainly fits the bill. It is full of the real thing. Down home southern cooking. Filled with the use of lard (gasp) greens, salt pork and frying chicken so real one could almost smell it. Great, just absolutely great!

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