



## Why Southern Food Is So Hot



Photo by Jody Horton

A feast of Southern delights at Chicken Scratch in Dallas.

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Thanks to our collective yearning for food with a distinct sense of place, down-home Southern staples such as barbecue, bourbon and biscuits have never been hotter. Their reach is extending well beyond their humble beginnings in diners and fry shacks to upscale restaurants devoted to baskets of fried chicken and the simple pleasures of, say, homemade pie. Here are eight iconic foods that embody the soul of the South and make for some mighty good eating. We asked the best chefs in the region why they matter, then picked great highbrow and lowbrow spots that do right by them. So roll up your sleeves and come hungry.



One of chef Tim Byres' signature biscuit sandwiches. Photo by Jody Horton.

## FRIED CHICKEN

HI > [Chicken Scratch](#) // Dallas, TX

Tim Byres, the chef at Smoke in Dallas, has devoted himself to the kind of satisfying scratch cooking he experienced on a barbecue- and fried chicken-inspired road trip. His new restaurant, Chicken Scratch, serves “knife and fork” biscuit sandwiches stacked with combinations such as fried chicken, collards, an over-easy egg and hot sauce (pictured right). It also offers baskets of crispy fingers and drumsticks. “I think fried chicken is the one big American taste memory that brings us all back in a personal way,” says Byres.

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