

# Pickled, Fried, and Fresh

## Bert Gill's Southern Flavors

Bert Gill with Erika Nelson

“Genuine and generous, Gill brings a big city perspective with passion and understanding of the importance of North Florida foodways.”—Matt Jamie, founder, Bourbon Barrel Foods

“Gill’s commitment to local food and culture is shown in his book’s superior knowledge of locally available ingredients and the role food plays in our lives beyond sustenance.”  
—Jack Payne, Institute of Food and Agricultural Sciences, University of Florida

“Gill’s creations are a study in contrasts—they have rural southern roots and yet are urbane. These easy to follow and delicious recipes bring Bert Gill’s fresh Florida epicurean delights home.”—Peegen Hanrahan, former mayor, Gainesville, Florida

“Gill has served our region’s best to his restaurants’ patrons for years. Now both the experienced chef and the beginner cook can savor some of his classics.”—Stefanie Samara Hamblen, *Gainesville Magazine*

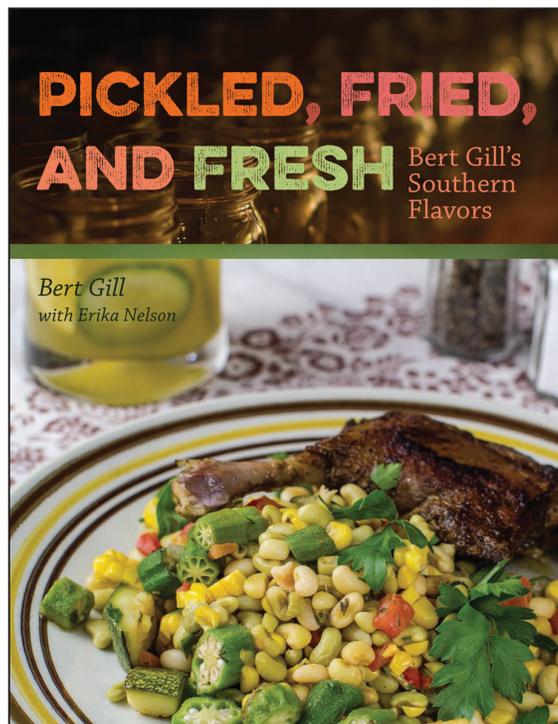
“Fresh and engaging. Whether you’re a culinary novice or a seasoned cook, you’ll find something here that strikes your fancy.”—Nancy White, food writer, *Florida Times-Union*

A pioneer in the local food movement shares his southern kitchen and bold recipes in *Pickled, Fried, and Fresh*. Chef Bert Gill will inspire readers to connect deeply with their region and communities by relying on seasonal food from local farmers—and to try some of his inventive dishes at home.

In the past 15 years, Gill has established three acclaimed restaurants and this cookbook showcases his signature items like pimento cheese, clams with fennel and oranges, watermelon salad, and bourbon cocktails. Gill has also founded a farm-to-table food organization in Florida, raised awareness of local crops and healthy eating habits, and mentored aspiring chefs who have taken up his skills and ethos in successful culinary careers throughout the United States.

The recipes and photos in this book showcase the unique personality of Gill’s local foodscape—a region with multiple harvests throughout the year and access to fresh catch from both coasts. His cookbook represents how Florida chefs are using local ingredients to create their own exciting niche in southern cuisine. Best of all, Bert Gill’s recipes include notes and tips to help readers master fundamental cooking techniques and bring his place-centered vision to their own communities.

**BERT GILL** is chef-owner of Blue Gill Quality Foods, Mildred’s Big City Food, and New Deal Café in Gainesville, Florida. **ERIKA NELSON** works at Jordan Glen School. The Gills and the Nelsons are long-time family friends and together they enjoy many of Bert’s amazing creations.



176 pp. | 7 ¼ x 9 ¼ | 60 color photos

ISBN 978-0-8130-6148-1 | Hardcover \$26.95

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