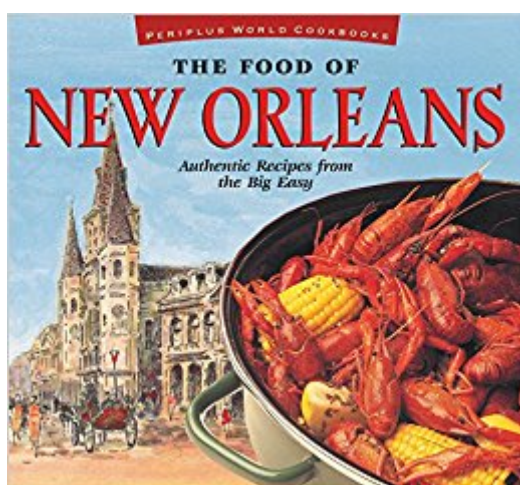


The book was found

The Food Of New Orleans: Authentic Recipes From The Big Easy [Cajun & Creole Cookbook, Over 80 Recipes] (Food Of The World Cookbooks)



Synopsis

This comprehensive Cajun and Creole cookbook presents over seventy recipes from all the top New Orleans restaurants. From Brennan's and Emeril to Commander's Palace, providing all the heady Cajun and Creole flavors of this fabulous food city in one handy volume. Author John DeMers is one of New Orleans' leading food writers and he starts by giving you a comprehensive overview of the history and food culture of New Orleans, an insightful and spirited look at everything this city stands for in terms of food, with incredible photographs including some family album shots of local food celebrities. Next is a detailed "how-to" introduction to the local ingredients and cooking techniques. The main body of this creole and cajun cookbook presents incredible recipes for all the classic New Orleans dishes served at leading restaurants, from Jambalaya to Creole Gumbo and Beignets. These creole and cajun recipes are all written by top local chefs and restaurants like Andrea's, Arnaud's, Bayona, K-Paul's Louisiana Kitchen, Emeril and the Sazerac. Relive the rich flavors of the Big Easy in the comfort of your own kitchen with this book! Authentic cajun and creole recipes include: Pain Perdu Oysters Rockefeller Seafood Gumbo Crawfish Etouffee Muffuletta Bread Pudding with Whiskey Sauce. World Food Cookbooks allow people to bring the cuisines of the world into their own homes. These beautiful books offer complete information on ingredients, utensils, and cooking techniques. Each volume presents the best authentic recipes and detailed explorations of the cultural context in which dishes are created.

Book Information

Series: Food of the World Cookbooks

Hardcover: 144 pages

Publisher: Periplus Editions (HK) Ltd. (February 15, 1998)

Language: English

ISBN-10: 9625931007

ISBN-13: 978-9625931005

Product Dimensions: 9 x 0.5 x 8 inches

Shipping Weight: 1.5 pounds (View shipping rates and policies)

Average Customer Review: 4.1 out of 5 stars 16 customer reviews

Best Sellers Rank: #668,725 in Books (See Top 100 in Books) #105 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Middle Atlantic #128 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Cajun & Creole #212 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Fish & Seafood

Customer Reviews

New Orleans native John DeMers is the author of thirteen books including Arnaud's Creole Cookbook and The Best Wining and Dining in New Orleans. A former food editor for United Press International, DeMers is editor and publisher of EasyFood and CoastFood, both regional food and wine magazines. He is food editor for New Orleans magazine and for WYES-TV's weekly program "Steppin' Out."

Bought this book in hardcover from an expensive shop in the French Quarter while on vacation. Came home and bought the very same book from for half the price. Loved it so much, I'm giving it away as presents. It's useful because it's not just a collection of recipes from famous New Orleans restaurants, but it also starts with the basics of Cajun and Creole cooking and kitchen utensils and ingredients that are preferable. Also it's well illustrated.

My Gourmet Club recommended this book for New Orleans recipes for an upcoming Mardis Gras themed dinner. I made the bread pudding with whiskey sauce which I found in this book. It was easy and came out great. Other members made the Jambalaya and the Gumbo. The recipes in this book are easy to follow and it takes a lot of the mystery and mystique out of Cajun cooking. I have seen a lot of very complex recipes for this type of cuisine but this book has easy to make versions that taste as good or better then some that take hours of time and use very complicated techniques to create.

Nice book...did a few recipes

My brother has lived in New Orleans for just under ten years and turned me onto this book. I have tried at least 5 recipes in the past year. My personal favorite is the Jambalaya recipe on page 76. I added more tabasco sauce and substituted chicken for the ham. The key to a a great Jambalaya is a well seasoned pot. I bought a Cast Iron Dutch Oven and only use it for my Cajun Dishes. Buy this book and Enjoy the Cajun Cooking Experience.

I enjoyed this book!

I love this COOKBOOK it brought me back home. If you are from New Orleans or just love Louisiana this cookbook is for you

love this book. Love the articles and recipes. Can't wait to try some.

great book and great recipes with a great price thanks.

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