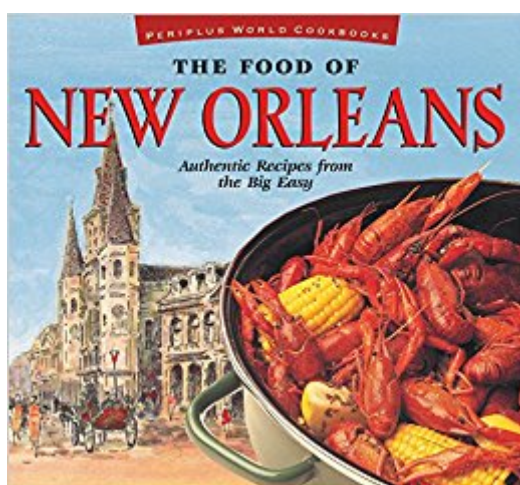


The book was found

# 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.

[Download to continue reading...](#)

The Food of New Orleans: Authentic Recipes from the Big Easy [Cajun & Creole Cookbook, Over 80 Recipes] (Food of the World Cookbooks) Easy Louisiana Cookbook: Authentic Creole Cooking (Louisiana, Louisiana Cooking, Louisiana Cookbook, Louisiana Recipes, Cajun Recipes, Creole Recipes, Creole Cookbook Book 1) Down-Home Cajun Cooking Favorites: The Best Authentic Cajun Recipes from Louisiana's Bayou Country, or How to Cook Traditional Cajun Meals as if You Were Born a Cajun Easy Asian Cookbook Box Set: Easy Korean Cookbook, Easy Filipino Cookbook, Easy Thai Cookbook, Easy Indonesian Cookbook, Easy Vietnamese Cookbook (Korean ... Recipes, Asian Recipes, Asian Cookbook 1) Easy European Cookbook Box Set: Easy English Cookbook, Easy Greek Cookbook, Easy French Cookbook, Easy Irish Cookbook, Easy German Cookbook, Easy Portuguese ... Portuguese Recipes, Irish Recipes 1) Best Traditional Cajun and Creole Recipes from New Orleans: Louisiana Cooking That Isn't Just for Mardi Gras (Cooking Around the World Book 3) New Orleans Cuisine & Dixieland Jazz, A Cajun/Creole Cookbook and Music CD Taste of Tremé: Creole, Cajun, and Soul Food from New Orleans' Famous Neighborhood of Jazz Free Cookbooks: Box Set: The Complete Healthy And Delicious Recipes Cookbook Box Set(30+ Free Books Included!) (Free Cookbooks, Free, Cookbooks, Recipes, Easy, Quick, Cooking,) Easy Korean Cookbook: 50 Unique and Authentic Korean Recipes (Korean Cookbook, Korean Recipes, Korean Food, Korean Cooking, Easy Korean Cookbook, Easy Korean Recipes, Easy Korean Cooking Book 1) Cajun Cuisine: Authentic Cajun Recipes from Louisiana's Bayou Country Avoyelleans at The Battle of New Orleans and in the War of 1812: French Creole soldiers of Avoyelles Parish who fought in the second American war ... (Bicentennial of the battle of New Orleans) Easy Vietnamese Cookbook: 50 Authentic Vietnamese Recipes (Vietnamese Recipes, Vietnamese Cookbook, Vietnamese Cooking, Easy Vietnamese Cookbook, Easy Vietnamese Recipes, Vietnamese Food Book 1) Old South Cajun Creole Cookbook: Down Home Southern Recipes! (Southern Cooking Recipes Book 50) Louisiana Cooking: Easy Cajun and Creole Recipes from Louisiana Mug Recipes Cookbook : 50 Most Delicious of Mug Recipes (Mug Recipes, Mug Recipes Cookbook, Mug Cookbook, Mug Cakes, Mug Cakes Cookbook, Mug Meals, Mug Cookbook) (Easy Recipes Cookbook 1) Who's Your Mama, Are You Catholic, and Can You Make A Roux? (Book 1): A Cajun / Creole Family Album Cookbook Tujague's Cookbook: Creole Recipes and Lore in the New Orleans Grand Tradition Cajun and Creole Cuisine: Recipes from the

Contact Us

DMCA

Privacy

FAQ & Help