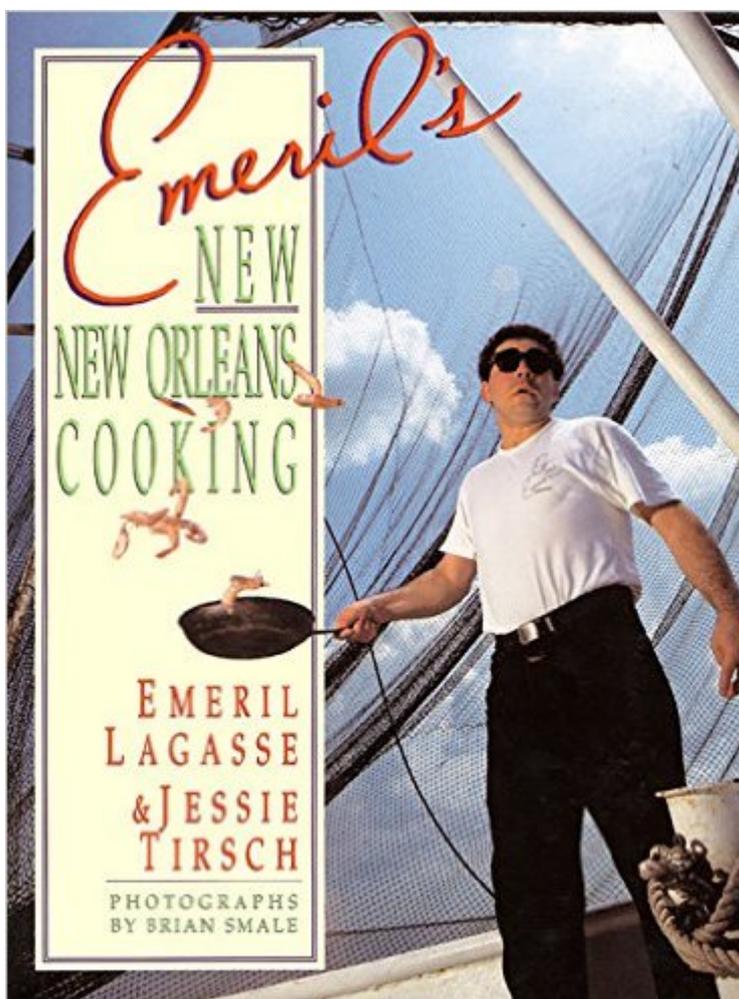


The book was found

Emeril's New New Orleans Cooking



Synopsis

Emeril Lagasse fuses the rich traditions of Creole cookery with the best of America's regional cuisines and adds a vibrant new palette of tastes, ingredients, and styles. The heavy sauces, the long-cooked roux, and the smothered foods that were the heart of old-style New Orleans cooking have been replaced by simple fresh ingredients and easy cooking techniques with a light touch. Emeril serves up a masterpiece in his first cookbook, Emeril's New New Orleans Cooking. Emeril offers not only hundred of easy-to-prepare recipes, but plenty of professional tips, shortcuts, and useful information about stocking your own New Orleans pantry and making your own seasonings.

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Customer Reviews

Emeril Lagasse has created a fine collection of what he calls "New New Orleans Cooking". The recipes are straightforward, although some people may have trouble obtaining some ingredients (I mean, who carries duck glaze, and will you cook a duck just to get a glaze?) Every dish that I have prepared has been extremely well received by my family and friends. Chef Lagasse has also included enough "basics" for the beginning cook. All in all, an excellent effort and a worthy addition to any cook's bookshelf.

Now that he has a NBC sitcom (and who thought that would be a good idea?) and his own cookware line (at least it's All-Clad), everyone might be getting sick of Emeril and his "schtick", but this book predates all of that. This was his first book and it's still his best. The contents are a good

range, from "traditional" cajun/creole offerings (with some license taken) to some quite original recipes. A warning though, nearly everything is very rich. It's a wonder that Emeril doesn't look like Paul Prudhomme with all the butter and cream he uses, but it does taste awesome. What I like particularly is that many of the recipes are inclusive of side dishes that compliment the main dish, therefore making it easier to make single dish presentations to each person you're cooking for. Also, many of the serving sizes are low, which is nice. For the most part, I tend to cook for 2-4 people, so recipes for 6-8 always produce leftovers.

I've had wonderful experiences at Nola and Delmonico's, two of Emeril's New Orleans restaurants, so I was quite excited about getting my hands on some of his recipes. I was not disappointed. The instructions in this book are clear and precise and the quality of the results make the effort and expense required worthwhile. One proviso: many of the dishes call for spices, oils, stocks, etc., that must be prepared in advance. This is not ultra-quick food, but it is great fun and superbly delicious.

Emeril's New Orleans Cooking Without question, Emeril has his fans and his critics. Many people love his showmanship, his style and his flare when presenting whatever he's cooking. Others find him, well, less desirable, perhaps overrated and a hack when it comes to food preparations. So when this book came out, I saw it both hailed and panned. But...the panning came a little heavier than usual. Which prompted me to pick it up and see for myself. Without a doubt this is an Emeril book. It has his style and panache all over it. But, the complaint from his critics was that the recipes were hacks and rip-offs from Good New Orleans recipes and regional cooks. With that, I took the liberty of contacting some friends in the local New Orleans area. Reviews from there were as mixed as the critic's reviews. Either they liked Emeril or they didn't. He was either a cooking wizard or a short order hack. But when I asked about the recipes that were in the book, none could disagree that the basis, the core elements of the recipes were not New Orleans originals. People seem to forget that there is no "copyright" to regional cooking, nor style, flavor or means. The recipes in Emeril's book are core. And so, the recipes are from some of the areas located around New Orleans and their residents. Which, honestly, make it a legit New Orleans cookbook. And with the amount of styles, people cultures and areas in, around or at New Orleans, you would be having volumes of recipes from there. This book has but a sampling of what can be found in New Orleans. Those people not living in the area will find this book, enjoyable, informative and loaded with good recipes. Those from the New Orleans area might find this book lacking and superficial at best. I don't find this particular Emeril book as good as his others, but a good resources for those who like to try new

things, and are causal cooks.

While the recipes in this book may not be a true representation of New Orleans cuisine, it does represent Emeril-style food. I have tried several of the recipes and they are quite good, although I would prefer to see a little more variety. The recipes are similar to what you would find in one of his restaurants. However, many of the recipes do require some degree of ability in the kitchen. Tradition, inspiration and everything else aside, if you enjoy Emeril's recipes you would probably enjoy this book.

Emeril has put together a collection of really nice dishes here. I haven't found a bad one in the bunch yet. You may need to practice your technique on some of the procedures to get top results, but in all these are quite delicious.

I was very excited to find this book, in perfect condition, at a garage sale for \$1.00!!! What a treasure! I was more thrilled to see the recipe for the Banana Cream pie that my husband and I had at his restaurant in New Orleans. I decided to make it for a special occasion. I knew something was wrong when it said to mix 3/4 c. corn starch with 1 cup cream. I stopped there and looked up the recipe on-line. I found other mistakes but it was too late...we are having banana soup on mushy crust for my husband's 45th birthday today. This wasn't the first recipe errors I've found in this book, but the most expensive. (Price vanilla bean right now and you'll see what I mean.) Now I understand why this 'treasure' was put out for 'trash'. Quantities are wrong and important directions are omitted. What a waste!

Having cooked nearly every recipe in this book, I can say, if you like having dinner parties this is the manual. All of the recipes are right on the money as far as quantities, spice, etc. I have yet to find a mistake in the book except the banana cream pie recipe (rectified in his Christmas book) Absolutely a hit among all of our frequent guests. requires some time and technique but an easy choice to buy and use. A definite 10

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