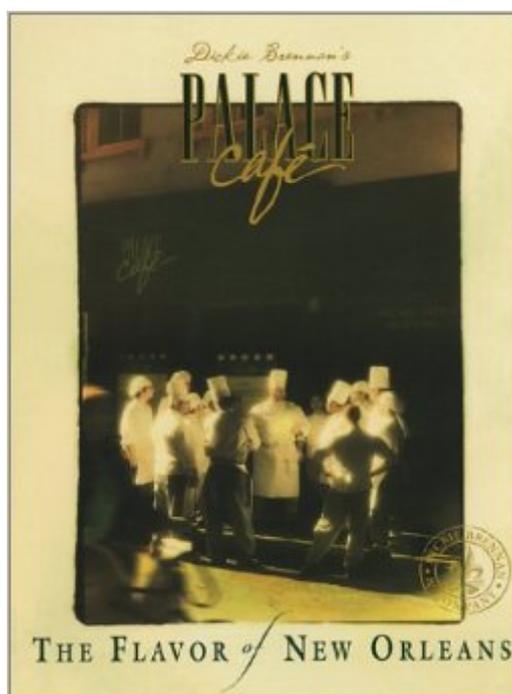


The book was found

# Palace Cafe: The Flavor Of New Orleans



## Synopsis

Palace Cafe: The Flavor of New Orleans tells the story of a restaurant, a city, and the Brennan family. Featuring home-cook-friendly recipes, serving tips, and sample menus. The color food photography and stylish black-and-white photos of this nationally acclaimed French Quarter restaurant make this book a delight to both the eye and the palate.

## Book Information

Hardcover: 208 pages

Publisher: The Cookbook Marketplace; First Edition edition (January 1, 2002)

Language: English

ISBN-10: 1931757003

ISBN-13: 978-1931757003

Product Dimensions: 11.1 x 8.7 x 0.7 inches

Shipping Weight: 2.4 pounds

Average Customer Review: 5.0 out of 5 stars [See all reviews](#) (12 customer reviews)

Best Sellers Rank: #778,956 in Books (See Top 100 in Books) #157 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Cajun & Creole](#) #884 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > South](#)

## Customer Reviews

I really enjoyed this cookbook. The recipes were not difficult and were delicious. In addition to that the book itself is lovely. Between the pictures, family stories and tips on so many pages, I felt as though I were in New Orleans cooking with a friend! Dickie Brennan - I will be waiting in line for your next cookbook.

Dickie Brennan's Palace Cafe: The Flavor Of New Orleans showcases more than 170 recipes enhanced with a wealth of culinary tips as well as anecdotal stories from the "first family of Creole" and insights into the Palace Cafe, one of New Orleans finest and most popular restaurants. Featuring complete menus, the "user friendly" recipes range from Milk Punch; Pork Grillades with Andouille Goat Cheese; Crabmeat Cheesecake with Pecan Crust; and Shrimp Remoulade; to Oyster and Eggplant Soup; Ponchatoula Strawberry and Spinach Salad; Grilled Rib-Eye with Roasted New Potato Port Salut Hash; and White Chocolate Creme Brulee, Dickie Brennan's Palace Cafe is a superbly presented volume enhanced with occasional full color culinary photography and would grace any dedicated gourmet's cookbook collection.

If you want to enjoy real New Orleans cooking with a unique flair, this is the book for you. As a New Orleans native, I have many cookbooks with local recipes, but this one has not only wonderful recipes, but surprising insight into the Brennan family and a behind the scenes peek into a great restaurant. Each recipe is extraordinary combining unusual ingredients into fabulous dishes, such as the red bean dip with homemade potato chips and the delectable fish recipes. The instructions are concise and easy to follow. Buy this book if only for the famous white chocolate bread pudding. This is a true epicurean delight, and the Brennan family is a New Orleans treasure.

My father was from Louisiana and taught me to cook a number of Cajun dishes when I was growing up. I read most of the recipes and plan to prepare as soon as I adapt them for my needs. I have to eat low carb/grain-free.

I no longer buy cookbooks because I get most of my recipes off the internet. However, after eating at the Palace Cafe and Dickie's other restaurants, I knew I had to get the BBQ shrimp recipe. That recipe alone is enough to justify purchasing the book. While this cookbook is geared toward a more seasoned cook, I don't hesitate in recommending it.

The Palace Cafe is one of my required stops whenever I'm in New Orleans. I discovered this cookbook at the airport on my way back to Chicago. The book is a high-quality publication. It has the real recipes, family history and famous menus. There are short sidebars with each recipe. The photography is gorgeous, although I wish there was more of it. This book is truly the taste of New Orleans.

Easy to follow recipes and excellent flavors!! I made the sweet potato and andouille sausage soup last night and it turned out just like the restaurants!

Saw this book at the airport in New Orleans two days after eating at The Palace. Recipes are true to food in restaurant.

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

Palace Cafe: The Flavor of New Orleans New Orleans Architecture: The Cemeteries (New Orleans Architecture Series) New Orleans Architecture: The Esplanade Ridge (New Orleans Architecture Series) The Little New Orleans Cookbook: Fifty-Seven Classic Creole Recipes That Will Enable

Everyone to Enjoy the Special Cuisine of New Orleans Brennan's New Orleans Cookbook...and the Story of the Fabulous New Orleans Restaurant [The Original Classic Recipes] Southern Country Cooking from the Loveless Cafe: Fried Chicken, Hams, and Jams from Nashville's Favorite Cafe Cooking with Cafe Pasqual's: Recipes from Santa Fe's Renowned Corner Cafe Coyote Cafe: Foods from the Great Southwest, Recipes from Coyote Cafe The Commander's Palace: New Orleans Cookbook Palace Pets 5-Minute Palace Pets Stories (5-Minute Stories) Emeril's New New Orleans Cooking New Orleans New Elegance The Candle Cafe Cookbook: More Than 150 Enlightened Recipes from New York's Renowned Vegan Restaurant Inside the Dream Palace: The Life and Times of New York's Legendary Chelsea Hotel Floyd Cardoz: Flavorwalla: Big Flavor. Bold Spices. A New Way to Cook the Foods You Love. Peter Reinhart's Whole Grain Breads: New Techniques, Extraordinary Flavor The Dorito Effect: The Surprising New Truth About Food and Flavor New Orleans Architecture Vol VII: Jefferson City Guide to Architecture of New Orleans, A New Orleans: Elegance and Decadence

[Dmca](#)