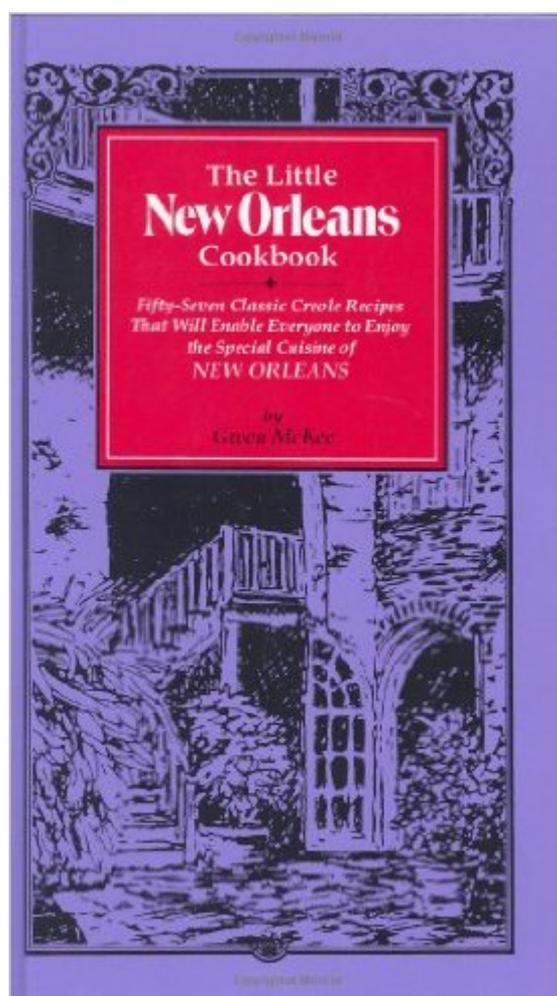


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The Little New Orleans Cookbook: Fifty-Seven Classic Creole Recipes That Will Enable Everyone To Enjoy The Special Cuisine Of New Orleans



Synopsis

Capture the incredible taste of New Orleans with fifty-seven classic creole recipes -- etouffees, jambalayas, pralines, eclairs, hurricane punch, and more.

Book Information

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Customer Reviews

Absolutely the best Louisiana cookbook out there! As a native of south Louisiana, I've never found a Louisiana cookbook that has truly authentic dishes--like the ones I grew up with--but this one does. And every recipe I've tried from this book has been delicious. It's not a large book, but EVERY recipe is worth making.

This is one of the finest cookbooks I've used and definitely the best I've seen with regards to New Orleans cuisine. The recipes rarely require anything extraordinary and substitutes are suggested in those rare cases where required. In addition, she adds pronunciations which are often helpful for those of us who are creole deprived. Ms. McKee has done a fantastic job bringing the recipes to life. I could smell the fresh pralines cooling in her kitchen and couldn't wait to make a batch of my own. If you love Southern cooking, this small book will be a wonderful guide.

I picked up this book at the airport as I was leaving New Orleans. I had tried many of the dishes at restaurants in the city, then recreated them with the cookbook at home. The instructions are easy to follow, and the recipes are very much like what I had in New Orleans. My family wants me to make every recipe in the book.

Gwen Mckee's *The Little New Orleans Cookbook* is a simple cookbook of fifty-seven classic Creole recipes, from trout amandine to jambalaya to New Orleans vs. microwave bread pudding, and more. Straightforward instructions, along with notes offering delicious variations or bits of history and tradition, make the recipes easy-to-follow. An excellent introduction to a wondrous and flavorful style of food preparation, *The Little New Orleans Cookbook* is a marvelous addition to personal and professional ethnic cookbook collections.

I bought this cookbook when I visited New Orleans in 2004. It came up missing and I ordered another one because I liked some of the recipes it had in it. I like this cookbook because it lists the recipes that were mostly popular when I visited New Orleans.

This and the L&L Hawaiian Barbecue cookbook are tied for top position on my cookbook shelf. I love New Orleans, and the cuisine is more than half the attraction. This cookbook captures some of my favorite dishes from the Crescent City. I have tried more than a dozen of the over fifty recipes in this book, and any time the result wasn't absolutely amazing, I could figure out what mistake I made. The Lundi Red Beans can be lunches for a week, savory, filling, and a serious risk of over-eating. The Crab Mornay has become the most requested dish if I am bringing something to an event. The Crawdad Etouffee is amazing with shrimp and does not last long. I could go on, but to summarize, the recipes are clear, easy to follow, and yield dishes that will make your cooking more popular than you want it to be. E.M. Van Court

This book compliments *The Little Gumbo* book, also by Gwen Mckee. I am very keen on the food of New Orleans and have tried some of the recipes in *The Little New Orleans Cookbook* and they are simple to make and very tasty

I grew up in New Orleans and have seen one cookbook after another that claims to be 'the real deal'. They generally disappoint. This little gem has recipes that I can relate to - they taste like the cooking I remember - MawMaw Kat's, Miss Agnes', Miss Virgie's, and Ms Sis Talley!

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The Little Gumbo Book: Twenty-Seven Carefully Created Recipes That Will Enable Everyone to Enjoy the Special Experience of Gumbo
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