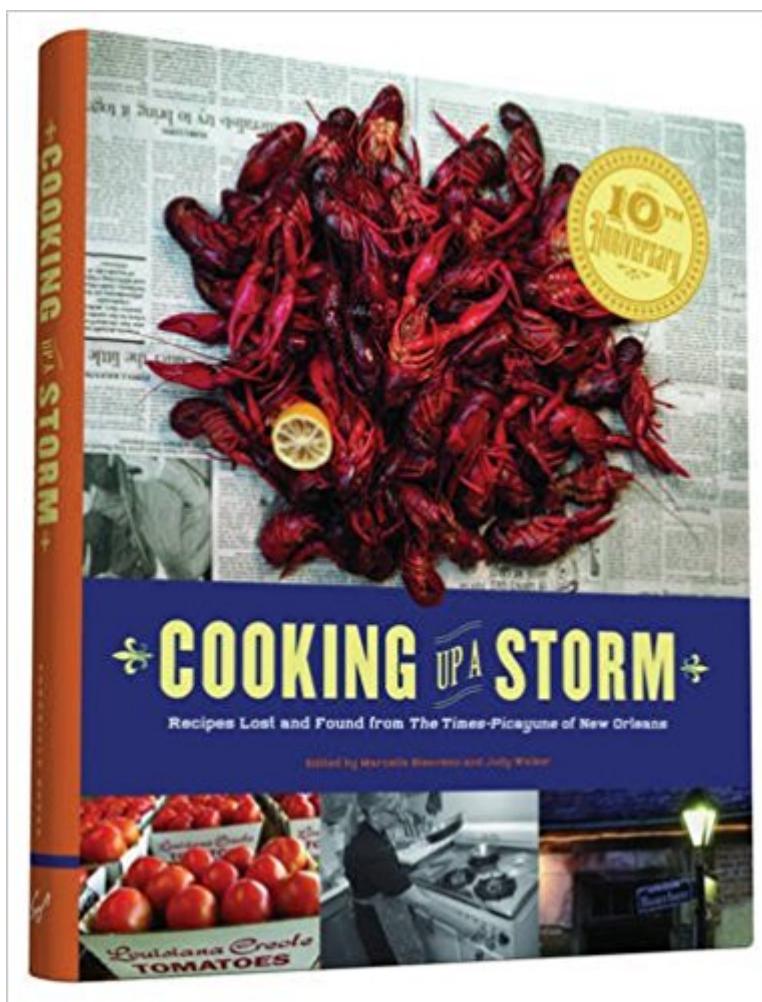


The book was found

Cooking Up A Storm: Recipes Lost And Found From The Times-Picayune Of New Orleans



Synopsis

After Hurricane Katrina tore through New Orleans in 2005, Cooking Up a Storm was published to tell the story—of one of the great food cities of the world and the determination of its citizens to preserve and safeguard their culinary legacy. Ten years later, the city is back in business and this hardcover edition of the original cookbook is here to celebrate the community's rebirth by reminding us of the great recipes that belong only to the city of New Orleans, but are beloved by us all.

Book Information

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Customer Reviews

Marcelle Bienvenu, the "Queen of Cajun Cooking," is a food writer and cookbook author. She lives in St. Martinville, Louisiana. Judy Walker has written a number of cookbooks on Southwestern food and currently lives in New Orleans where she works as the food editor at the Times-Picayune of New Orleans.

As a Louisiana native who LOVES to cook, I cannot recommend this book highly enough. I started reading cookbooks and menus for fun as a small child and learned traditional Southern recipes from my mother and grandmother, but soon branched out to other cuisines. I didn't return to my roots until I found myself halfway across the country, homesick and hankering for some home cooking! Armed with an arsenal of family recipes and a growing collection of cookbooks, I've introduced all my friends to the wonders of Cajun and Creole cuisine. I bought this for myself as a special treat,

and read it cover to cover. I've never been so touched while reading a cookbook - the introduction is heartrendingly beautiful. The recipes are wonderfully varied and FANTASTIC - everything I've tried so far has been exactly as I remembered! This cookbook is a treasure!

Wife loves the cookbook. Being from an area that was decimated by hurricane Katrina and having lost everything we own, it was nice to get back lots of recipes that she lost and also some new ones. My wife loves to cook and she was very happy with the book.

Many beautiful recipes, easy to make, deliciously decadent. Two particular favourites are Maria's Creamed Chicken (rich and smooth), and Spicy Cajun Shrimp (truly Fast Food - 3 minutes in the skillet, and the preparation is not complicated.)

Bought this as a gift for my daughter who was just a little homesick. She moved from New Orleans to CA. Just a little taste of home. She says it is very nice and has been making and posting dishes that she says are a taste of home. Very happy with this purchase.

Wonderful, easy to follow, classic New Orleans recipes. My son had this cookbook and made a few dishes from it when I was visiting him. I liked it so much, I bought my own copy. I refer to it often. I highly recommend it for your cookbook library. AA+

Wedding present for a friend, ish I would have ordered 2!

I am a native New Orleanian, born raised and educated there, but moved away for work. I still have family there, and tons of friends who lost so much during Katrina. What a wonderful idea to publish the many lost recipes of the city residents--and to publish a collection for all to enjoy? Fortunately, we did not lose our cherished family recipes, but it is nice to have a collection of recipes of dishes that I have had at friends' homes, school, or church events. No, this is not for the novice to Creole and Cajun cooking, nor is this necessarily Creole/Cajun cuisine. It represents what the ordinary Orleanian makes at home. New Orleans isn't just about French derived dishes, but a mixture of the local ingredients plus a healthy injection of Italian, Spanish, Irish, Caribbean, Native American and even Chinese and Korean influences. I have yet to visit or live in a city that embraces good food at so many different levels. You do not have to be wealthy to enjoy a fantastic meal here. Sometimes the best meals are those 'by ya mama's', and the recipes in this cookbook are just that, the recipe's

of one's own mother.

Really interesting book. I bought it because the recipes sounded great, but I've enjoyed reading it too. So many personal stories and lots of cooking history. My favorite tip: It's the fatty brains of cooking crawfish that give some sauces that perfect flavor. LOL. Who knew??

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