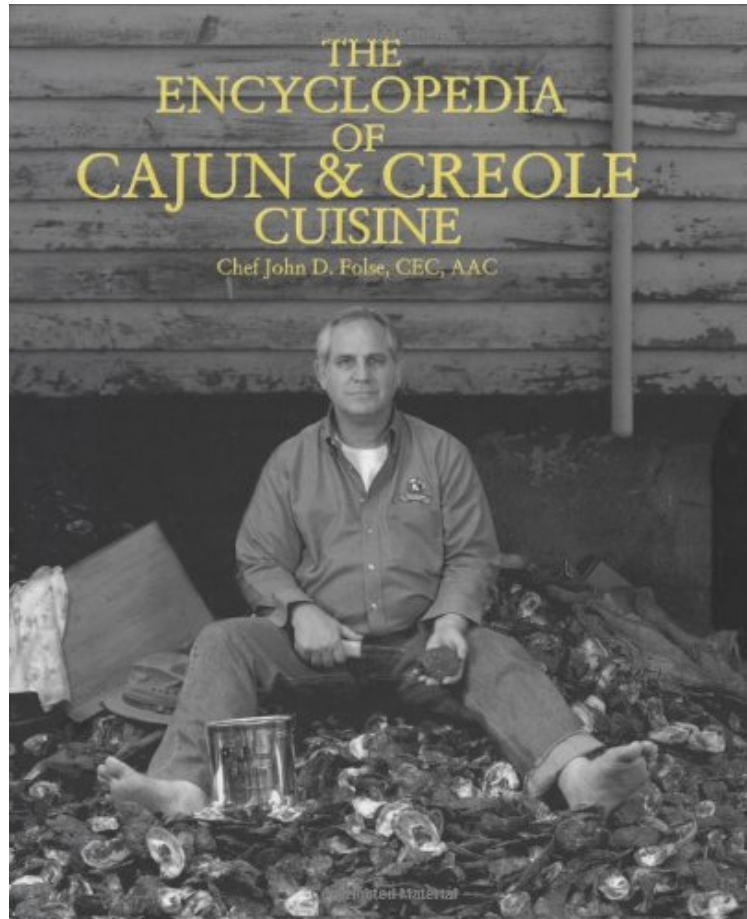


(Read free) The Encyclopedia of Cajun Creole Cuisine

The Encyclopedia of Cajun Creole Cuisine

John D. Folse

*audiobook / *ebooks / Download PDF / ePub / DOC*



[Download](#)

[Read Online](#)

#181601 in Books 2004-12Original language:EnglishPDF # 1 12.50 x 10.50 x 2.00l, 9.80 #File Name:
0970445717852 pages | File size: 38.Mb

John D. Folse : The Encyclopedia of Cajun Creole Cuisine before purchasing it in order to gage whether or not it would be worth my time, and all praised The Encyclopedia of Cajun Creole Cuisine:

5 of 5 people found the following review helpful. The only Cajun cookbook you will ever need to buy - It's ALL here!By M. RomeroOne of the best gifts you can get/give if you like to cook. I have been giving this as a wedding gift since it came out. The recipes for red beans and rice, etouffee and gumbo alone are worth the price of admission. If you want to learn a few dishes from the Cajun repertoire or if you like to read about immigrants and their culinary contributions, then this one is for you. If you want to master Cajun food, you will never need another Cajun cookbook as long as you live. It's ALL here. There are pages and pages in the front dedicated to acknowledging contributors to this book, from chef's to grandma's to scholars. It's ALL here.4 of 4 people found the following review helpful. The Bible of Cajun CookingBy Unbiased GIf you cannot appreciate the Cajun recipes that are in this book, then you may want to look at cooking another type of food. As a person who loves to cook as a hobby, I cannot emphasize how fun and easy this book makes putting together cajun food. The book is absolutely huge and it looks like it has every Cajun recipe that was ever made. The choices from appetizers to desserts is phenomenal across the board, and if you dig deep

enough, you'll find some recipes that will make your friends/family jealous. I've actually made one of the desserts on several occasions, ultimately having to fib that it's a guarded family recipe. If you feel like shooting a squirrel in your back yard, they even have recipes for that too. The book is "beginner friendly" and you don't have to be in Top Chef to put the plates together. Other than some of the "exotic" meats, most of the ingredients can be bought at your local supermarkets. If there is one Cajun recipe book to have, this is a definite must have. Have fun with the recipes and enjoy the food, because it's really good. 2 of 2 people found the following review helpful. Loved the history and the photos. By alexander B. Loved the history and the photos, but could have used more old time grocery store and country recipes. Also, the weight and physical size relegates the book to the coffee table, making it difficult to peruse on your lap or on the kitchen counter. Even so, a great gift to those who care about the food we Cajuns ate at every meal. The history of our food is well presented, and can't be ignored. Our special Sunday and Holiday dishes, included here, are authentic and not 'gussied up' by tourist 'chefs' who really don't know how the original dishes should taste; probably the most important element in getting it right! Old Time Cajun Cook

Chef Folsie's seventh cookbook is the authoritative collection on Louisiana's culture and cuisine. The book features more than 850 full-color pages, dynamic historical Louisiana photographs and more than 700 recipes. You will not only find step-by-step directions to preparing everything from a roux to a cochon de lait, but you will also learn about the history behind these recipes. Cajun and Creole cuisine was influenced by seven nations that settled Louisiana, from the Native Americans to the Italian immigrants of the 1800s. Learn about the significant contributions each culture made—okra seeds carried here by African slaves, classic French recipes recalled by the Creoles, the sausage-making skills of the Germans and more. Relive the adventure and romance that shaped Louisiana, and recreate the recipes enjoyed in Cajun cabins, plantation kitchens and New Orleans restaurants. Chef Folsie has hand-picked the recipes for each chapter to ensure the very best of seafood, game, meat, poultry, vegetables, salads, appetizers, drinks and desserts are represented. From the traditional to the truly unique, you will develop a new understanding and love of Cajun and Creole cuisine. The Encyclopedia would make a perfect gift or simply a treasured addition to your own cookbook library.