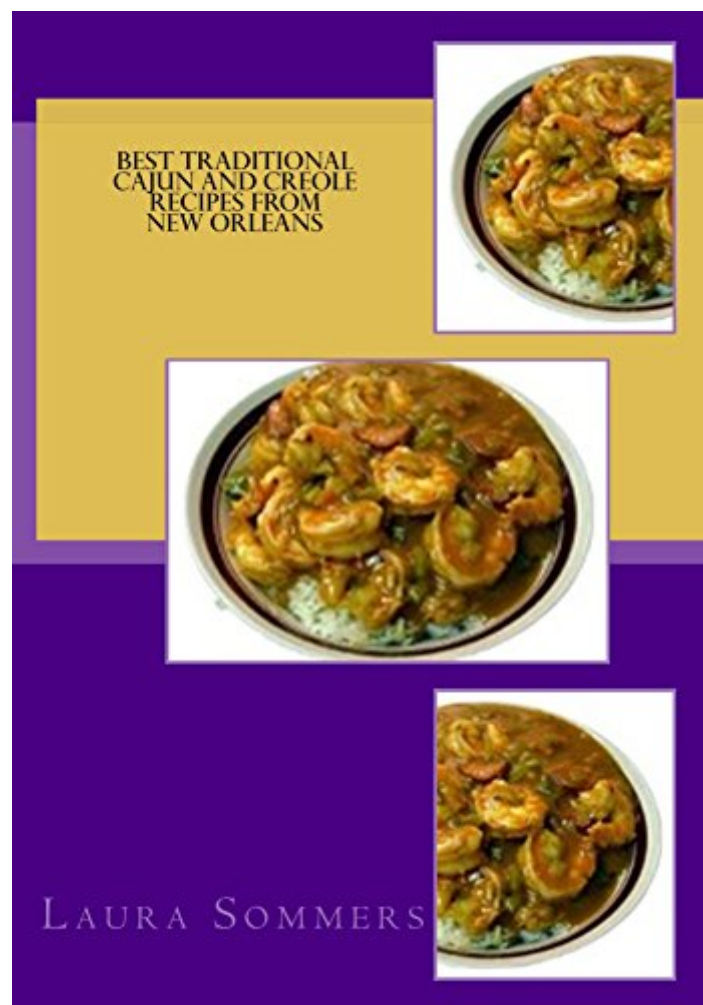




The book was found

Best Traditional Cajun And Creole Recipes From New Orleans: Louisiana Cooking That Isn't Just For Mardi Gras (Cooking Around The World Book 3)





Synopsis

68 Recipes for in This Cookbook! - Cajun and Creole Recipes from New Orleans! What do you think of when you think of New Orleans? If you are like me, you think of food! New Orleans, Louisiana is known for a lot of things: Mardi Gras, Jazz Festivals, Riverboats, Bourbon Street and lot of rich, flavorful food dishes that are specific to just that one city. There is both Creole and Cajun style dishes and I like them both. After spending over three years in New Orleans and taking several cooking classes on the cuisine I have written this recipe book with some of my favorite dishes. I hope that you enjoy! Recipes Include: Oysters Rockefeller Baked Oysters with Hollandaise Red Beans and Rice Shrimp Remoulade Oysters en Brochette Oysters Bienville Shrimp Stuffed Portobello Mushrooms Crab Salad Stuffed Artichokes Boudin Balls with Creole Mustard Dipping Sauce Shrimp Creole Crawfish Bisque Shrimp Gumbo Chicken and Sausage Gumbo Gumbo Ya-Ya Crawfish Boil Shrimp Bisque Crawfish Soup Seafood Gumbo New Orleans Oyster Artichoke Soup Po' Man's Gumbo Seafood Corn Bisque Cream of Redfish Soup Crab and Spinach Bisque Creole Turtle Soup Yakamein Soup Jambalaya Andouille And Chicken Jambalaya Crawfish Etouffee Oyster Po-Boy Blackened Catfish Blackened Chicken Eggs Benedict Trout Amandine Spaghetti Bordelaise Chicken Piquante Crawfish Boulettes Creole Tartar Sauce Shrimp Po' Boy Roast Beef Po' Boy Bayou Stew Crawfish Fettuccini Crawfish Pie Pastry for Crawfish Pie Crawfish Pistolettes Muffuletta Shrimp Creole Louisiana Alligator Creole Stew Grilled Crawfish Shrimp and Crawfish Roll Louisiana Crawfish Boudin Bourbon Chicken Red Snapper and Capers Okra Stew Blackened Alligator Smothered Louisiana Alligator Louisiana Alligator Creole Stew Fried Alligator New Orleans Oyster Patties Drinks and Side Dishes Cafe Au Lait Hurricane Sazerac CafÃ©Â© Diabolique Cajun Cabbage Cheesy Fried Grits Dirty Rice Crawfish Bread Remoulade Sauce Andouille Cornbread Dressing Shrimp Gratin with Mornay Sauce Fried Green Tomatoes with Crawfish Shrimp Gratin with Mornay Sauce Desserts Beignets Cherry Bread Pudding with Rum Sauce Pralines Praline Sundae Mardi Gras King Cake Bananas Foster Bread Pudding Hucklebuck Cookies Doberge Cake Andouille Cornbread Dressing Pralines Praline Sundae Bananas Foster Bread Pudding Hucklebuck Cookies

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Customer Reviews

Most of the basic traditional dishes are covered and the directions are simple and easy to follow.

Some great tasting meals!

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