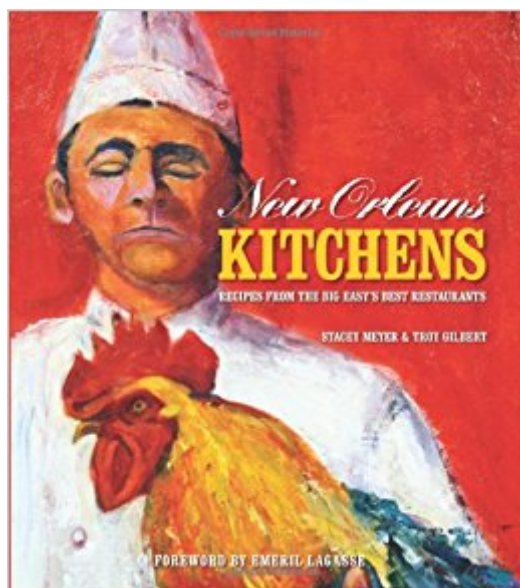


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New Orleans Kitchens: Recipes From The Big Easy's Best Restaurants



Synopsis

Enjoy the allure of the best of the Crescent City's art and cuisine. New Orleans' distinctive cuisine derives from a world of influences—French, Spanish, Italian, African, Native American, Cajun, and a hint of Cuban—but its local ingredients produce an easily recognizable Louisiana flavor. Featured chefs include Adolfo Garcia from RioMar and La Boca, Bob Iacono from Cuvee, Brian Landry from Galatoire's Restaurant, Carmello Truillo from La Divina, Chuck Subra from La C te Brasserie, Corbin Evans from Savvy Gourmet, Donald Link from Herbsaint and Cochon, Emanuelle Loubier from Dante's Kitchen, Greg Picolo from The Bistro at The Maison de Ville, and Jack Leonardi from Jacque-Imo's. Stacey Meyer, a native of New Orleans, comes from a French-Italian family that loves to cook, entertain and talk about food. After attending The Culinary Institute of America, Stacey spent six years working in restaurants honing her cooking skills.

Book Information

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Customer Reviews

Though heartfelt, Meyer's culinary guide to the dishes and art of her hometown falls short. A recipe tester and developer for Emeril Lagasse, Meyer depends too heavily on her own recipes and, aside from a few admirable exceptions (like Galatoire's Oysters Rockefeller and Trout Meuniere Amandine), includes too few classic recipes from classic restaurants (perhaps most stunning is the inclusion of just one gumbo recipe). Still, gems do emerge, such as Meyer's Mini Crawfish Pies, Galatoire's Shrimp Remoulade, La Cote Brasserie's Louisiana Oysters and Tequila Lime Granita, and Caf  Degas's decadent signature crepes, filled with mushrooms, asparagus and brandy-flamed crabmeat. Other dishes are hit and miss; instructions for Smoked Duck Breast Pain

Perdu with Fontina Cheese and Cane Syrup are all too brief, and dishes like Community Coffee-Cured Pork Chop with Sweet Potato Gnocchi and Cedar-Smoked Tomato Puree are probably best left to the professionals. The art selection (generally paired one-to-one with recipes) is as varied as the food; the result is a wildly uneven collection that doesn't fulfill its promise. Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

I've enjoyed poring over the pages looking for new dishes to try... the cookbook combines the best recipes from the Crescent City with some of the best art the city has on display, including some from here on the Coast. --Sun-HeraldMeyer, who attended the Culinary Institute of America and currently works with Emeril Lagasse (who contributes a foreword), and freelance journalist Gilbert offer classic New Orleans recipes for the advanced cook, like Chicken and Sausage Gumbo, Turkey Jambalaya, and White Chocolate Bread Pudding, along with beverages-e.g., Creole Tomato Bloody Mary (Hangover Cure All) and Pineapple Rum Soda. In the same series Krista Reese's Atlanta Kitchens, this book places less emphasis on the restaurants and chefs. Part cookbook and part art book, this would be more appealing if it featured photos of the recipes. (Library Journal 2010-06-15)

Meyer and Gilbert's "New Orleans Kitchens" is a fun and colorful look at New Orleans' food and arts cultures. While one reviewer pointed out that there were too few standard recipes and too few recipes from old-line New Orleans restaurants, I think that is its strength. If you want the delicious, but predictable standards from the old-line restaurants, there are dozens of books you can buy. If you want a beautiful book of tasty, innovative recipes from talented chefs (including Meyer) that also makes a great gift, then this is the book for you.

I bought this book, and love it...it is touted by Emeril, a New Orleans favorite adopted son...I sat down to browse the contents and kept getting lost between the recipes, narrative and amazing art that is featured on every page by local artists and galleries! this book is a must for all to have in their history/cookbook/art collections. The recipes are fabulous...by many honored chefs city wide...now off to cook!!!! Granny

Nice book - not as much art nor as many recipes as I expected but am glad I ordered it.

New Orleans enjoys a culinary legacy that includes its Spanish, Cajun, African-American, Native American, and French roots. Collaboratively compiled and presented by native New Orleans fine

food enthusiasts Stacey Meyer and Troy Gilbert, "New Orleans Kitchens: Recipes from the Big Easy Best Restaurants" showcases 216-pages of dishes selected from the menus of the very best restaurants that this Louisiana community has to offer. Ranging from Proscuitto and Melon Salad with Ricotta Salata; Louisiana Blue Crab Cakes with Mango Ancho and Chipotle Chutney; Lobster Bisque; and Lady Cream Pea, Andouille Sausage and Kale Soup; to Sauteed Catfish with Louisiana Shrimp and Jalapeno Slaw; and Braised Greens with Bacon and Onion, each recipe is 'kitchen cook friendly' with complete lists of ingredients and easy-to-follow instruction. Superbly enhanced with paintings and color photography throughout, "New Orleans Kitchens: Recipes from the Big Easy Best Restaurants" will prove to be an especially welcome and popular addition to personal, family, and community library cookbook collections!

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