

(Free) The Encyclopedia of Cajun Creole Cuisine

The Encyclopedia of Cajun Creole Cuisine

John D. Folse

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

1 of 1 people found the following review helpful. Great history of the Cajun people! By Granny I may be biased since I grew up with John, but he does present a very informative, enlightening history of the Cajuns, my people. The illustrations are phenomenal as well. 1 of 1 people found the following review helpful. This book goes way deep! By R. L. Tigner If you're a southern culinary history buff, this book is a must read. Well written, the author goes into detail of the who, what, where, when yes, why southern cuisine is the way it is. It is a truly magnificent book. 0 of 0 people found the following review helpful. Better than Chef Paul's book(s) - I have 3 - when explaining the preparation of Creole ingredients. By ac A history of the people who settled in Louisiana and how their cultures and intermarriages over a period of 400 years evolved into Creole Cuisine. So Food History and a Cookbook. Very nice. Make no mistake it is a cookbook and it is loaded with recipes and preparation techniques. I particularly like the sections on Roux, Stocks and Sauces. His techniques will help you make better Roux and Sauces. At least they helped me. We also enjoyed his inclusion of famous regional dishes such as "Mosca's Chicken Oregano". The Gumbo and Jambalaya recipes are REALLY good..

LAFITTE'S LANDING RESTAURANT; ROUX.. GUMBO, FISH,, COURTBOUILLON, SAUCE PIQUANTE ,

SOME OF THE EXAMPLES