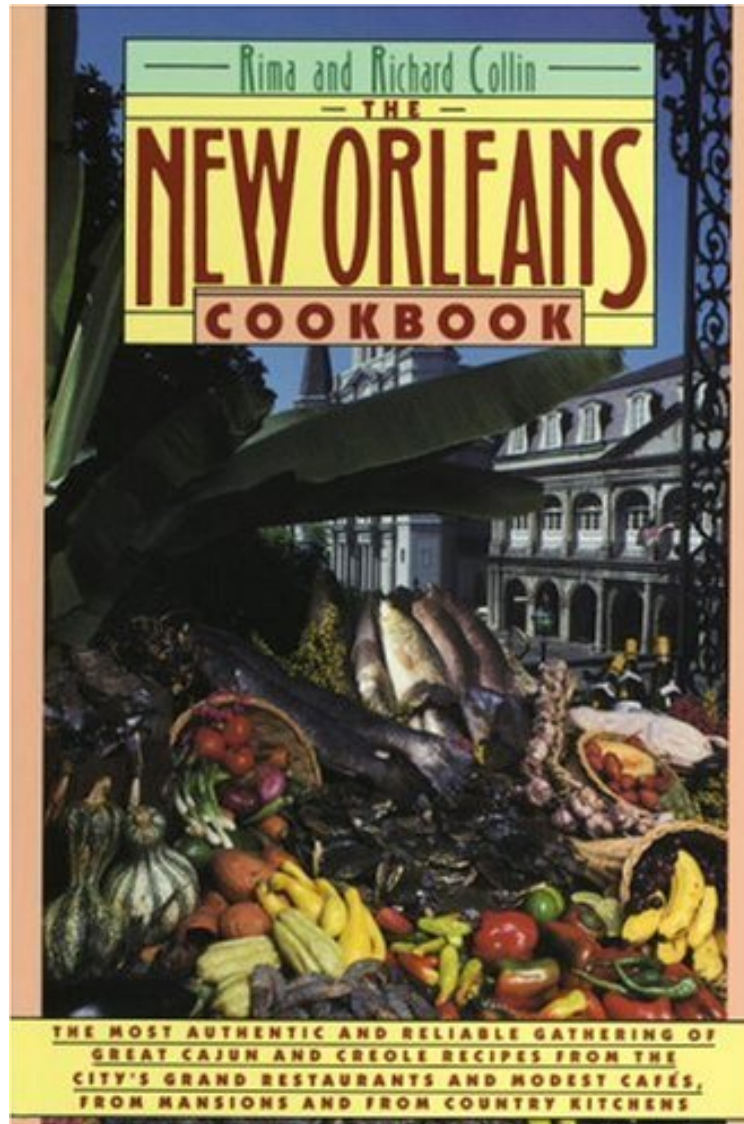


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The New Orleans Cookbook

Rima Collin, Richard Collin

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#43309 in Books Richard Collin 1987-03-12 1987-03-12 Original language: English PDF # 1 9.20 x .90 x 6.101, .94 #File Name: 0394752759254 pages The New Orleans Cookbook Creole Cajun and Louisiana French Recipes Past and Present | File size: 72.Mb

Rima Collin, Richard Collin : The New Orleans Cookbook before purchasing it in order to gage whether or not it would be worth my time, and all praised The New Orleans Cookbook:

5 of 5 people found the following review helpful. The best NO cookbook By Billy Bear I remember this from my years in New Orleans. It does not live up to the memory but it is still the best New Orleans cookbook going. Far superior to books by Paul Prudhomme et al. 5 of 5 people found the following review helpful. Very authentic By Terhune fan My

husband and I lived in New Orleans when we were first married in 1979. The "locals" recommended this book because it is very authentic. I found that to be absolutely true. The recipes require many spices, which is why they are so good. They are not difficult, but do take time. We have some recipes we make frequently and just last month I tried one for a dinner party I had never made before. Always rave reviews from the diners. The section on fish offers fish substitutes in case you live in a part of the country where your choices are more limited. The recipes include a lot of history about where they came from. I bought three of these for my adult sons for Christmas because they grew up on it and now cook the family favorites regularly. I wanted to give them the opportunity to expand their repertoire. I was very relieved it is still available in paper back (ours is hard cover). I highly recommend this book if you know what it means to miss New Orleans. 0 of 0 people found the following review helpful. Absolutely Classic By Janice McClelland Have had a copy of this cookbook since living in NOLA over 30 years ago...it's an ABSOLUTE CLASSIC.

Two hundred eighty-eight delicious recipes carefully worked out so that you can reproduce, in your own kitchen, the true flavors of Cajun and Creole dishes. The New Orleans cookbook whose authenticity dependability, and wealth of information have made it a classic.

From the Inside Flap Two hundred eighty-eight delicious recipes carefully worked out so that you can reproduce, in your own kitchen, the true flavors of Cajun and Creole dishes. The New Orleans cookbook whose authenticity dependability, and wealth of information have made it a classic. About the Author As food writers, RIMA and RICHARD COLLIN have written *The Pleasures of Seafood* and *The New Orleans Restaurant Guide*. Richard Collin is the author of *The New Orleans Underground Gourmet* and wrote a weekly restaurant column for the *New Orleans States-Item* for ten years. He died in January 2010. Rima Collin, who learned to cook while on a Fullbright Scholarship in France, founded her New Orleans Cooking School in 1975. She died in 1998.