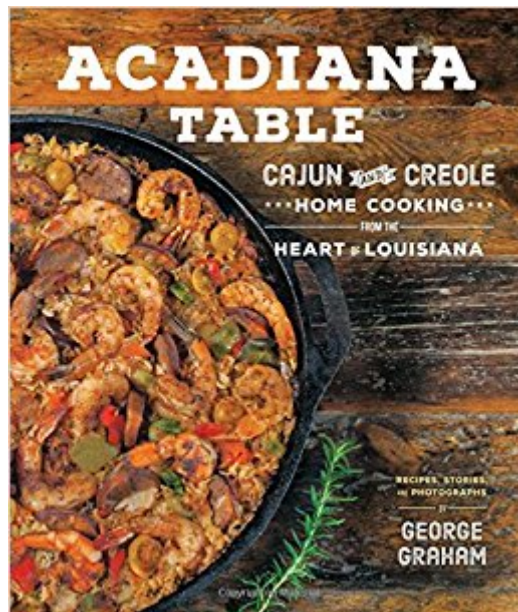




Ebook Directory
the best source of ebook

The book was found

Acadiana Table: Cajun And Creole Home Cooking From The Heart Of Louisiana



Synopsis

Grab a seat at Acadiana Table and explore a cuisine and culture filled with flavor. In this 125-recipe, beautifully photographed regional cookbook, Louisiana native George Graham welcomes home cooks and food lovers to the world of Cajun and Creole cooking. The Acadiana region of southwest Louisiana, where this unique cuisine has its roots, is a journey into a fascinating culinary landscape. Filled with many of the standard dishes expected in a Louisiana cookbook, Acadiana Table also includes brand-new recipes, techniques, and an exploration into the culture, geography, and history of this distinctive area. Fans of Louisiana are sure to love this cookbook, even if they've been cooking Creole and Cajun for years. Book chapters include:- First You Make a Roux- Sunrise in Acadiana- Simmering Black Pots- A Little Lagniappe on the Side- Farm Fresh- The Cajun/Creole Coast- If it Flies, It Fries- Meats and the Mastery of the Boucherie- Sweet Surrender

Book Information

Hardcover: 320 pages

Publisher: Harvard Common Press (October 15, 2016)

Language: English

ISBN-10: 1558328637

ISBN-13: 978-1558328631

Product Dimensions: 9.5 x 1 x 11.1 inches

Shipping Weight: 2.9 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars 46 customer reviews

Best Sellers Rank: #82,831 in Books (See Top 100 in Books) #16 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Cajun & Creole #96 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > South

Customer Reviews

"Like Graham's blog, it's as gorgeous as it's educational, perfect for a coffee table as well as a kitchen." - Chere Cohen, USA Today "Acadiana, the land mass otherwise known as South Louisiana, is a culinary wonderland, and Graham, a food writer and photographer, has spent his life there. . . A little bit Cajun and a little bit Creole, one part traditionalist and one part disrupter, he combines 125 classic and contemporary recipes with short visits to local haunts such as Fred's Lounge, where Saturday day drinkers face a 2:00 p.m. last call." - Publishers Weekly "Graham's 320-page, 125-recipe opus has me drooling for Lemon-Pecan Pancakes with Southern Comfort Molasses for breakfast; Fried Oyster and Crawfish Caesar Salad for lunch; and perhaps Coq Au Vin

or Grilled Baby Eggplant with Parsley-Pecan Pesto for supper." - Wendell Brock, Atlanta Journal-Constitution

George Graham has lived in South Louisiana for all his life. He has been an avid student, chronicler, and photographer of the region's culture and culinary traditions. Born into a restaurant family and a former restaurateur himself, he has written about Cajun and Creole cuisine for newspapers and magazines, and he has been a finalist on television's Food Network Challenge. In 2013 he launched the blog Acadiana Table: George Graham's Stories of Louisiana Cooking and Cajun/Creole Culture, which already has been a finalist for Best Food Blog: Regional Cuisine in *Saveur* magazine's 2014 Best Food Blog Awards and also for Best Food Blog in the 2015 IACP Digital Media Awards--a remarkable record for such a young blog. He lives in Lafayette, Louisiana, with his wife and daughter.

I am so, so glad I purchased this book. If someone asked me to name the best cookbook out of all those I have reviewed and/or purchased this year, this would be the ONE. There is nothing I don't like about it, and everything to love about it. I don't say that often. But this book excites me and thrills me. Just typing that sentence right now makes me want to stop writing this review and pick the book back up and head to the kitchen. In my case, my "kitchen" is an outdoor setup, right outside the door of our motor coach that we now live in full time. And, yes, even though I've down-sized my cookbook collection along with my pots and pans, and have a smaller pantry and refrigerator, I could still manage many of these recipes today, with what I have on hand. And I will make room for this cookbook on my small bookshelf. Why'd I pick up this book? Because I've cooked Cajun and I've cooked Creole for decades. I noticed the combo of "Cajun and Creole" and realized that this author knows the difference--and anticipated that he would also know the similarities. But to call them both out on the cover meant something to me. Yes, they are different. But yes, they have evolved together. I've not been disappointed in my assumptions. To see both a paella recipe and a jambalaya recipe, both with authentic techniques, and just pages apart, gave me a thrill and I felt a camaraderie with this author. I've connected with so much that he's included here, that I feel I know him. Surely, we could sit down at a table and talk cooking for many, many hours. On most things we would find joy in agreement, and maybe we would have a lively discussion on whether it's important to have a separate seasoning blend for the Cajun and the Creole dishes. We would be nodding our agreement on the value and technique for the hour-long process of building a formidable dark roux. (If you don't know how to make a proper roux, you will learn easily in the first pages of this book.

You will also be able to make your own seasoning mix.)Some readers may see the ingredient lists as long, but if you already have a handle on any kind of Cajun or Creole cooking these ingredient lists won't intimidate you. Neither will the cooking techniques. If this is your first experience with "Acadiana", the way in which this author presents the area, the ingredients, the techniques and the recipes, you will soon take it all to heart and learn the flow of it. And what appeared to be somewhat involved will turn into easy-peasy in no time.If you are concerned about unusual or hard-to-find ingredients, I'll say that there won't be much that you cannot find. Some, but not many. For instance, I won't be making the alligator grillades or Snapping Turtle Sauce Piquante. But I can make the grillades with other meat, and I can use the Sauce Piquante for lots of other foods. And no way will I deal with gar fish, but I will build the courtboullion or soup with catfish. Sure, there are blue crab recipes, red fish on the half shell, pompano, and speckled trout, but I can think of subs for almost all of those. Now, if you really can't find a source for Gulf shrimp or farmed catfish, you may want to pass on this cookbook.This is not a cookbook to serve two, but most of the recipes can easily be halved or quartered. And the recipes are not necessarily calorie-conscious. If you are appalled by substantial quantities of cream and butter, some of these recipes may turn you off. I don't consider it irresponsibility on the part of the author, rather the important inclusion of special and spectacular recipes for important occasions. (Even if the important occasions are simple milestones or accomplishments in your daily life.) We all need to treat ourselves well, to live life to the fullest, and be fun-loving. You will see that in the Acadiana culture.My favorite chapter? Simmering Black Pots. I call out some of the recipes below. But I must say that the entire chapter is a gold mine of goodness. Now that the weather is getting cooler, this book will not see my cookbook shelf for the next five months for sure--because of that chapter.The recipes are diversified: You can see that by glancing at the Contents Page in the "Look Inside" feature.By reading through some of the recipes included in the "Look Inside", you will be able to ascertain that page layout is user-friendly, type style and size are easy on the eyes, ingredients are listed in the sequence they are needed in the recipe. Ingredients and quantities are detailed enough so as not to perplex the reader.Pictures are well done and mouth-watering. Except for one instance that I found, I think there is a picture of every dish. Plus there are additional pictures and stories that help define the area, the people and the culture of Acadiana. Very interesting stuff!Besides the recipes you can see in the "Look Inside" feature, you should read through the index. It is a decent one and provides great insight to the type of recipes and ingredients you will find in the book. In addition to that, I can't help but list some of the recipes that I'm excited about. (I've marked so many in the book that my effort is pretty much meaningless at this point!)Check these out, if you have the time and inclination to keep

reading:--Stuffed Turkey Wing Gumbo: Simple to make, really, with a simple slit in the middle section of the wing. You do need to build a good broth for cooking the vegetable-stuffed wings, then create the gumbo with more of the same, plus a cup of dark roux, smoked sausage and ham.--Shrimp and White Bean Soup With Kale: All the usual Cajun ingredients plus dried large white beans and kale. It has a creamy look to it, but no cream is included--just the white bean broth and the white tint in bottled clam juice.--The Seafood Pastalaya is superb: A somewhat soupy, creamy concoction with shrimp, scallops and oysters, all the important veggies, mixed up with spaghetti.--Amazing: There is a recipe for Cajun Pho.--The Whole Catfish In Creole Red Gravy has a longish ingredient list, but it comes together quickly with already dressed catfish from the market.--Zucchini Pickles: Simple and you do not have to can them if you don't want to, just keep in the frig.--Spicy Creole Shrimp Dip: Made with horseradish and Creole mustard, this crunchy dip (crunchy from fresh chopped Trinity veggies) will make it to my Thanksgiving potluck.--Squeezebox Sweet Potatoes With Sugarcane Cream Sauce will also be on my Thanksgiving table.--Pecan-crust fried oysters, yes!--Sweet Heat Seasoning mix is applied to carrots in this book, but I've already used it on pork butt hunks and a fillet of salmon on our smoker.--Turnip and Smoked Ham Hock Stew: I can't wait til I can get turnips at the farmers' market.--Cabbage Jambalaya: I made this the afternoon I received this book in the mail, with a few tweaks to replace the frozen rice dressing mix that I didn't have. This is a major keeper recipe. And there is much, much more that is fantastic. I can't say enough good things about this book!

I have been a follower of George Graham's Acadiana Table for some time now. I frequently prepare dishes from his weekly blog posts and I see that his new cookbook contains recipes haven't encountered there. Over time I will cook my way through this volume and satisfy my family and friends with meals that are otherwise only obtainable in "Cajun Country" or specialty restaurants in the rest of the country.

This is a beautiful cookbook, a joy to read. The recipes look amazing and the instructions are clear. Very happy with purchase. This book is an excellent choice for a gift for someone interested in authentic cajun cooking. (I grew up in Lafayette, La., the heart of Cajun Country)

I've been following George Graham's e-newsletter for some time. This Cookbook is simply fabulous; I bought copies for all my kids' families. If you like Cajun and Creole food, this is a must have.

This is absolutely the very best cookbook I've ever owned! The recipes are mouthwatering and inventive, and the book itself is quite large and full of beautiful photographs in addition to the recipes of authentic Cajun and Creole dishes. I cannot ever imagine getting such a wonderful cookbook like this for the price I paid. It is so well priced, in fact, that I will be purchasing several more as Christmas gifts. My description does not even do it justice - you just have to get it, and trust me you'll love it!

being from louisiana and having folks that live up that way , this is a nice comfort cookbook to see

Love the recipes from the people from Acadiana. Great book at a great price.

This cookbook has all of the local, Louisiana recipes, but also the stories and photographs behind the recipes that make it as much a coffee table centerpiece as a cookbook! If you are out of state, you can substitute shrimp or other seafood for crawfish in the recipes.

[Download to continue reading...](#)

Easy Louisiana Cookbook: Authentic Creole Cooking (Louisiana, Louisiana Cooking, Louisiana Cookbook, Louisiana Recipes, Cajun Recipes, Creole Recipes, Creole Cookbook Book 1) Acadiana Table: Cajun and Creole Home Cooking from the Heart of Louisiana Down-Home Cajun Cooking Favorites: The Best Authentic Cajun Recipes from Louisiana's Bayou Country, or How to Cook Traditional Cajun Meals as if You Were Born a Cajun Louisiana Cooking: Easy Cajun and Creole Recipes from Louisiana Best Traditional Cajun and Creole Recipes from New Orleans: Louisiana Cooking That Isn't Just for Mardi Gras (Cooking Around the World Book 3) Cajun Cuisine: Authentic Cajun Recipes from Louisiana's Bayou Country Cajun and Creole Cuisine: Recipes from the Louisiana Bayou Gumbo People: Louisiana Creole, English, Spanish, French, Haitian Creole Old South Cajun Creole Cookbook: Down Home Southern Recipes! (Southern Cooking Recipes Book 50) Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes Real Cajun: Rustic Home Cooking from Donald Link's Louisiana Cooking with Crazy Charley IV: Cajun and Creole Cuisine Best of the Best from Louisiana 2: Selected Recipes from Louisiana's Favorite Cookbooks (Best of the Best from Louisiana II) Easy Louisiana Cookbook: Authentic Creole Cooking Cajun Self-Taught : Learning to Speak the Cajun Language Cajun French-English/English-Cajun French Dictionary & Phrasebook (Hippocrene Dictionary & Phrasebooks) Swamp Pop: Cajun and Creole Rhythm and Blues (American Made

Music (Paperback)) Who's Your Mama, Are You Catholic, and Can You Make A Roux? (Book 1): A Cajun / Creole Family Album Cookbook Taste of Trem  : Creole, Cajun, and Soul Food from New Orleans' Famous Neighborhood of Jazz New Orleans Cuisine & Dixieland Jazz, A Cajun/Creole Cookbook and Music CD

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)