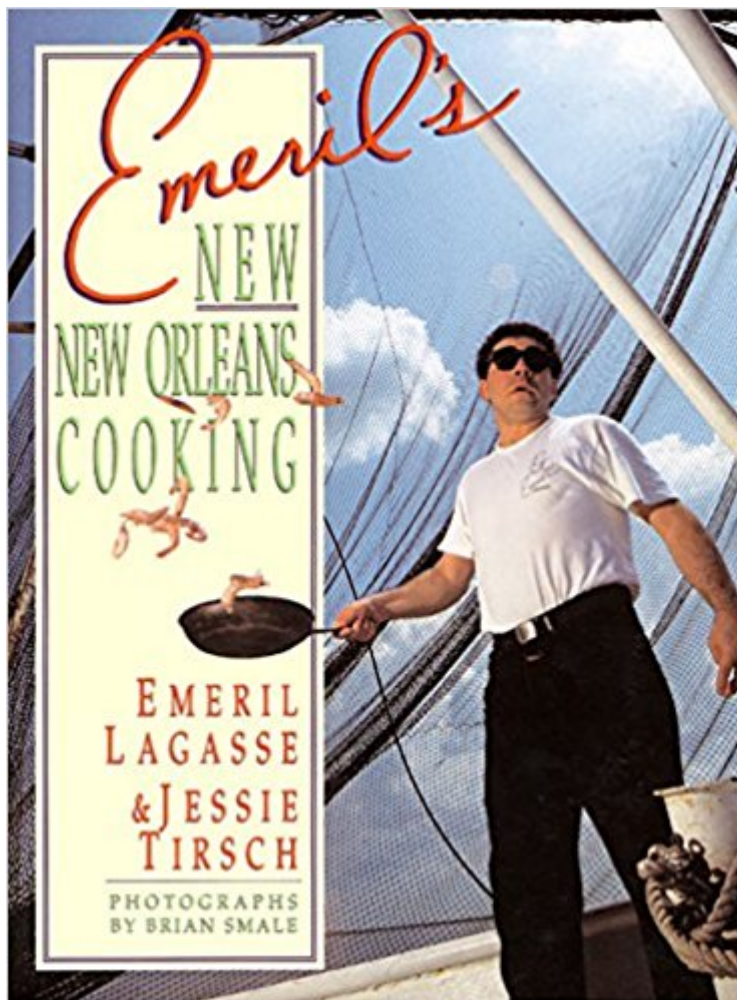


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Emeril's New New Orleans Cooking



Synopsis

Emeril Lagasse fuses the rich traditions of Creole cookery with the best of America's regional cuisines and adds a vibrant new palette of tastes, ingredients, and styles. The heavy sauces, the long-cooked roux, and the smothered foods that were the heart of old-style New Orleans cooking have been replaced by simple fresh ingredients and easy cooking techniques with a light touch. Emeril serves up a masterpiece in his first cookbook, Emeril's New New Orleans Cooking. Emeril offers not only hundred of easy-to-prepare recipes, but plenty of professional tips, shortcuts, and useful information about stocking your own New Orleans pantry and making your own seasonings.

Book Information

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Customer Reviews

New Orleans is all about food, and for centuries it has been dominated by two distinct styles, Cajun and Creole. For the uninitiated, Cajun food came out of the bayou and off the farms of southern Louisiana. Creole developed in the city with a healthy dose of European influence.

Andouille, crawfish bisque, gumbo, red beans and rice, shrimp andouille, bananas foster--the list is long, familiar, appetizing, and heavy. According to Emeril Lagasse, this is the classic sauced, smothered, and rouxed Old New Orleans (ONO) cooking that made the city, and Emeril, famous. But even great chefs grow bored, and when Emeril opened up his own restaurant in the Big Easy he began to experiment with ONO cooking, infusing it with new cultural influences and fresh ingredients. The result, and apt title for his debut cookbook, is Emeril's New New Orleans Cooking. The food, as you might guess, is magnificent, and the cookbook is a masterpiece. Since

Emeril is an immigrant to the Big Easy (from Fall River, Massachusetts), he doesn't fear messing with local tradition and overhauling the hallowed Oysters Rockefeller into Oysters in Pernod Cream with Fried Spinach. In fact, his genius lies in his willingness to experiment and a no-holds-barred approach to flavor combinations. Sautéed Scallops with Saffron Corn Sauce or Stir-Fry of Sesame Ginger Crawfish over Fried Pasta are just a few of the examples. Along with more than 200 other recipes, it is easy to see why Emeril has become the chef of the '90s, and why New Orleans Cooking is here to stay. --Mark O. Howerton

Lagasse opened Emeril's Restaurant to raves in 1990 after several years as chef at The Commander's Palace, a New Orleans institution. His food, which he refers to as New New Orleans, or NNO, is a reinterpretation of Creole cookery, strongly influenced by Oriental, Portuguese, and Southwestern cuisines. The result is gutsy, flavorful dishes, though the juxtaposition of ingredients is sometimes startling: Crawfish Egg Rolls with Sesame Drizzle, or Spinach and Goat Cheese Salad with Andouille Dressing. There are lots of appetizing recipes here. For most collections. Copyright 1993 Reed Business Information, Inc.

Now that he has a NBC sitcom (and who thought that would be a good idea?) and his own cookware line (at least it's All-Clad), everyone might be getting sick of Emeril and his "schtick", but this book predates all of that. This was his first book and it's still his best. The contents are a good range, from "traditional" cajun/creole offerings (with some license taken) to some quite original recipes. A warning though, nearly everything is very rich. It's a wonder that Emeril doesn't look like Paul Prudhomme with all the butter and cream he uses, but it does taste awesome. What I like particularly is that many of the recipes are inclusive of side dishes that compliment the main dish, therefore making it easier to make single dish presentations to each person you're cooking for. Also, many of the serving sizes are low, which is nice. For the most part, I tend to cook for 2-4 people, so recipes for 6-8 always produce leftovers.

I love this cookbook - it has healthier, lighter versions of Emeril's excellent recipes. There are tips, shortcuts, making your own seasonings, and how to stock your pantry. I have several of Emeril's cookbooks - this is a great addition to my shelf!

My family has been using this cookbook for years and I've finally bought a copy for myself. Everything we've tried has been delicious. The only downside is that many of the recipes are a little

too involved to make without planning ahead and getting some special ingredients.

Like the twist on classics

Having cooked nearly every recipe in this book, I can say, if you like having dinner parties this is the manual. All of the recipes are right on the money as far as quantities, spice, etc. I have yet to find a mistake in the book except the banana cream pie recipe (rectified in his Christmas book) Absolutely a hit among all of our frequent guests. requires some time and technique but an easy choice to buy and use. A definite 10

Great cookbook. There are so many wonderful, easy to follow recipes!

Love this book soooo much. I had to buy it AGAIN since my darling daughter stole (borrowed) it from me. Well worth the price.

Great recipes.

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