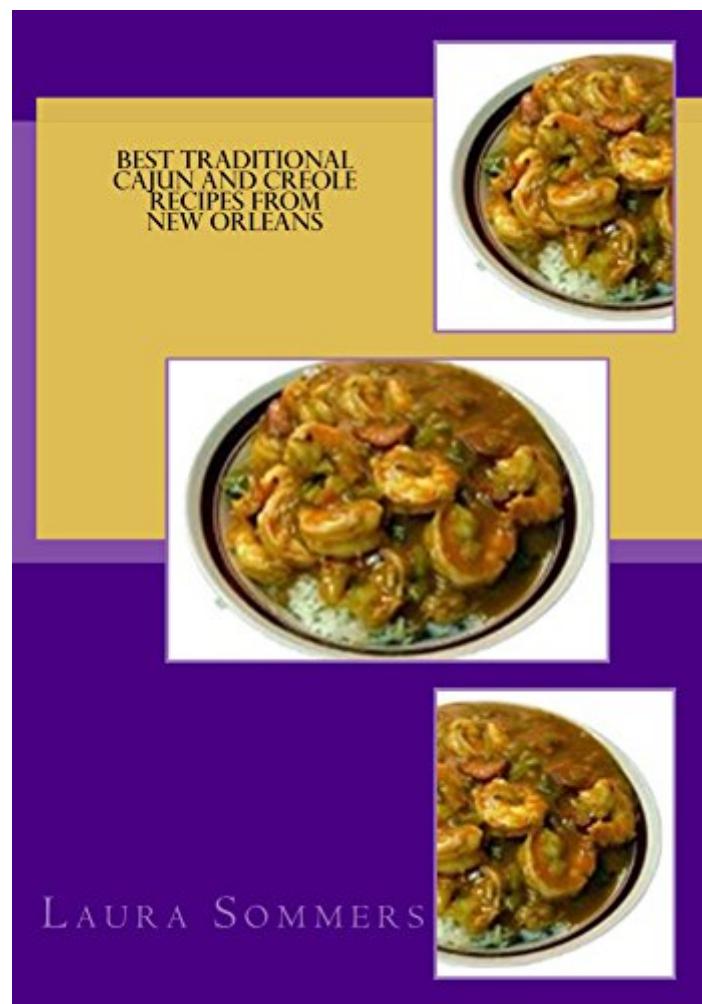


The book was found

# Best Traditional Cajun And Creole Recipes From New Orleans: Louisiana Cooking That Isn't Just For Mardi Gras (Cooking Around The World Book 3)





## Synopsis

68 Recipes for in This Cookbook! - Cajun and Creole Recipes from New Orleans! What do you think of when you think of New Orleans? If you are like me, you think of food! New Orleans, Louisiana is known for a lot of things: Mardi Gras, Jazz Festivals, Riverboats, Bourbon Street and lot of rich, flavorful food dishes that are specific to just that one city. There is both Creole and Cajun style dishes and I like them both. After spending over three years in New Orleans and taking several cooking classes on the cuisine I have written this recipe book with some of my favorite dishes. I hope that you enjoy! Recipes Include: Oysters Rockefeller Baked Oysters with Hollandaise Red Beans and Rice Shrimp Remoulade Oysters en Brochette Oysters Bienville Shrimp Stuffed Portobello Mushrooms Crab Salad Stuffed Artichokes Boudin Balls with Creole Mustard Dipping Sauce Shrimp Creole Crawfish Bisque Shrimp Gumbo Chicken and Sausage Gumbo Gumbo Ya-Ya Crawfish Boil Shrimp Bisque Crawfish Soup Seafood Gumbo New Orleans Oyster Artichoke Soup Po' Man's Gumbo Seafood Corn Bisque Cream of Redfish Soup Crab and Spinach Bisque Creole Turtle Soup Yakamein Soup Jambalaya Andouille And Chicken Jambalaya Crawfish Etouffee Oyster Po-Boy Blackened Catfish Blackened Chicken Eggs Benedict Trout Amandine Spaghetti Bordelaise Chicken Piquante Crawfish Boulettes Creole Tartar Sauce Shrimp Po' Boy Roast Beef Po' Boy Bayou Stew Crawfish Fettuccini Crawfish Pie Pastry for Crawfish Pie Crawfish Pistolettes Muffuletta Shrimp Creole Louisiana Alligator Creole Stew Grilled Crawfish Shrimp and Crawfish Roll Louisiana Crawfish Boudin Bourbon Chicken Red Snapper and Capers Okra Stew Blackened Alligator Smothered Louisiana Alligator Louisiana Alligator Creole Stew Fried Alligator New Orleans Oyster Patties Drinks and Side Dishes Cafe Au Lait Hurricane Sazerac CafÃ© Diabolique Cajun Cabbage Cheesy Fried Grits Dirty Rice Crawfish Bread Remoulade Sauce Andouille Cornbread Dressing Shrimp Gratin with Mornay Sauce Fried Green Tomatoes with Crawfish Shrimp Gratin with Mornay Sauce Desserts Beignets Cherry Bread Pudding with Rum Sauce Pralines Praline Sundae Mardi Gras King Cake Bananas Foster Bread Pudding Hucklebuck Cookies Doberge Cake Andouille Cornbread Dressing Pralines Praline Sundae Bananas Foster Bread Pudding Hucklebuck Cookies

## Book Information

File Size: 423 KB

Print Length: 98 pages

Simultaneous Device Usage: Unlimited

Publication Date: March 10, 2016

Sold by: A Digital Services LLC

Language: English

ASIN: B01CUUV7UE

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Screen Reader: Supported

Enhanced Typesetting: Enabled

Best Sellers Rank: #446,163 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #49 in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Cajun & Creole #97 in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Special Occasions > Gourmet #139 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Cajun & Creole

## Customer Reviews

Most of the basic traditional dishes are covered and the directions are simple and easy to follow.

Some great tasting meals!

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

Best Traditional Cajun and Creole Recipes from New Orleans: Louisiana Cooking That Isn't Just for Mardi Gras (Cooking Around the World Book 3) Easy Louisiana Cookbook: Authentic Creole Cooking (Louisiana, Louisiana Cooking, Louisiana Cookbook, Louisiana Recipes, Cajun Recipes, Creole Recipes, Creole Cookbook Book 1) 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 New Orleans Carnival Krewes: The History, Spirit & Secrets of Mardi Gras New Orleans Carnival Balls: The Secret Side of Mardi Gras, 1870-1920 Best of the Best from Louisiana 2: Selected Recipes from Louisiana's Favorite Cookbooks (Best of the Best from Louisiana II) The Food of New Orleans: Authentic Recipes from the Big Easy [Cajun & Creole Cookbook, Over 80 Recipes] (Food of the World Cookbooks) Acadiana Table: Cajun and Creole Home Cooking from the Heart of Louisiana Cajun Cuisine: Authentic Cajun Recipes from Louisiana's Bayou Country Cajun and Creole Cuisine: Recipes from the Louisiana Bayou Taste of Tremé: Creole, Cajun, and Soul Food from New Orleans' Famous Neighborhood of Jazz New Orleans Cuisine & Dixieland

Jazz, A Cajun/Creole Cookbook and Music CD Mardi Gras Treasures: Jewelry of the Golden Age  
Mardi Gras Parade of Posters Mardi Gras in Mobile Mardi Gras . . . As It Was Gumbo People:  
Louisiana Creole, English, Spanish, French, Haitian Creole Old South Cajun Creole Cookbook:  
Down Home Southern Recipes! (Southern Cooking Recipes Book 50) Avoyelleans at The Battle of  
New Orleans and in the War of 1812: French Creole soldiers of Avoyelles Parish who fought in the  
second American war ... (Bicentennial of the battle of New Orleans)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)