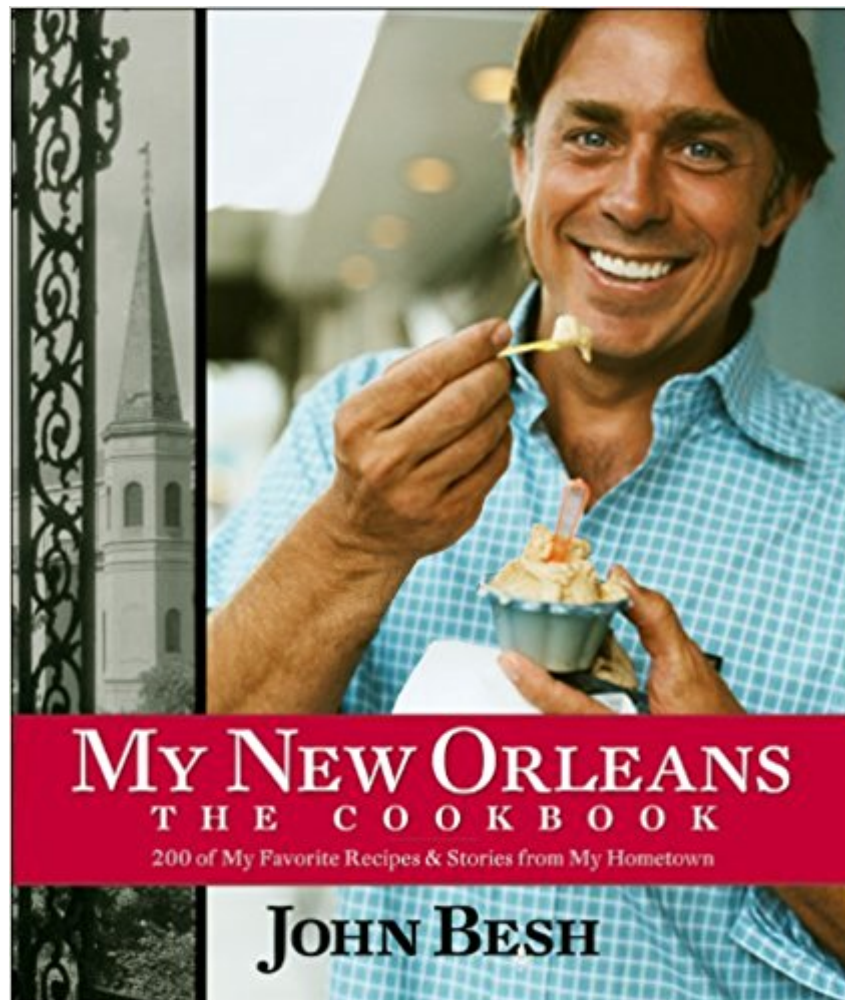




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My New Orleans: The Cookbook (John Besh)



Synopsis

My New Orleans will change the way you look at New Orleans cooking and the way you see World-famous chef John Besh. It's 16 chapters of culture, history, essay and insight, and pure goodness. Besh tells us the story of his New Orleans by the season and by the dish. Archival, four-color, location photography along with ingredient information make the Big Easy easy to tackle in home kitchens. Cooks will salivate over the 200 recipes that honor and celebrate everything New Orleans. Bite by bite John Besh brings us New Orleans cooking like we've never tasted before. It's the perfect blend of contemporary French techniques with indigenous Southern Louisiana products and know-how. His amazing new offering is exclusively brought to fans and foodies everywhere by Andrews McMeel. From Mardi Gras, to the shrimp season, to the urban garden, to gumbo weather, boucherie (the season of the pig), and everything tasty in between, Besh gives a sampling of New Orleans that will have us all craving for more. The boy from the Bayou isn't just an acclaimed chef with an exceptional pallet. Besh is a chef with a heart. The ex-marine's passion for the Crescent City, its people, and its livelihood are main courses making him a leader of the city's culinary recovery and resilience after the wrath of Hurricane Katrina.

Book Information

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Customer Reviews

My cookbook collection is now easily swelling towards and maybe even above 400 now. Out of all of them it is fun every now and then to reflect on say, the Top 25. This new offering from Besh makes that list, possibly even climbing into the coveted Top 10. Requirements, you ask? Must be

unique, well thought out, with specific viewpoint of cooking expressed and followed through, good layout, writing, photos, and oh, yes: great recipe collection! Besh meets this criteria well. What this reviewer really enjoys is the fine prose which speaks of his heart and passion for New Orleans cooking which he has grown up with and matured and developed. His wanting to be sustaining restaurants is an extension and promotion as he has entered into ventures raising his own pigs, helping local suppliers provide what is needed by such gourmet chefs, e.g. great story on the Creole Tomato Supplier. The format is large and photos are wonderful, with small historical B&W vignettes scattered throughout. This makes for great kitchen usage, as it stays open from its size and well chosen luxurious paper stock. This is not your coffee table type cookbook intended, but get it in the kitchen and put it to work. I sometimes enter gourmet phases and stay there for awhile, e.g. my Crepes phase, or my Tapas phase of late, or an ingredient phase such as my fascination with Pears. This offering from the Big Easy has certainly propelled me on a New Orleans phase, which not even Emeril's fine offerings has. First B.E. venture was Crabmeat and Frog Etouffee (with Lou. frog legs flown in fresh), a Grilled Watermelon, Tomato and Goat Cheese Salad; Smoked Pork Shoulder with Purple Plum Glaze; then polished off with wonderful but Old-Fashioned Blackberry Double-Crusted Blackberry Pie.

Believe it or not, this is only my second cookbook -- the first being Jacques Pepin's Complete Techniques that I purchased ten years ago. I was inspired earlier this year by my first trip to New Orleans, where I had the most amazing grits I have every tasted at a restaurant of his called L'Acadiane (the secret is mascarpone, as is revealed in this cookbook). I've cooked six or seven recipes out of this book since it arrived two weeks ago, and they are all tasty and easy to follow. Truthfully the details about making roux (I'm from California, we don't have roux here!) were quite useful, and I've now been able to incorporate roux into several of my own creations, with great success. The anecdotes and stories are quite entertaining and fun to read: my only criticism being that they are too engaging and they distract me from actually cooking! You can tell that a lot of time went into preparing these recipes, as Chef John Besh always addresses substitutions for ingredients that may not be easily available locally; the recipes hold up well to making your own substitutions: substituted in stone ground whole wheat flour in many of the recipes I made, and when I cooked the corn bread recipe, instead of corn meal I used McEwen and Sons stone ground blue grits that I had soaked in half and half (I ran out of milk) to soften them up before baking (if you're like me, you'll be trying finding ways to finish up those 10 lbs of grits you had to purchase online in order to get free shipping...) in hindsight I probably should have ordered grits and corn meal rather than one bag of

blue and one bag of yellow grits to see which ones taste better (!). The recipes are also quite varied, even including recipes for matzo crackers and matzo ball soup -- now I know what to make next time I am invited to a seder.

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