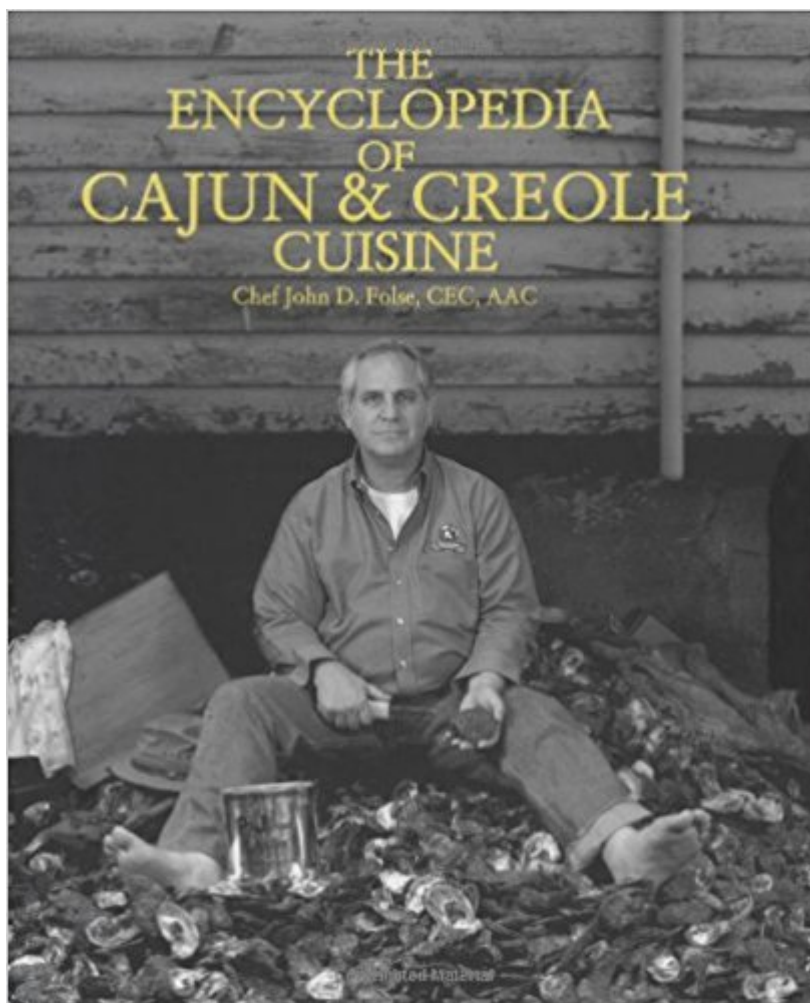


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The Encyclopedia Of Cajun & Creole Cuisine



Synopsis

Chef Folse's seventh cookbook is the authoritative collection on Louisiana's culture and cuisine. The book features more than 850 full-color pages, dynamic historical Louisiana photographs and more than 700 recipes. You will not only find step-by-step directions to preparing everything from a roux to a cochon de lait, but you will also learn about the history behind these recipes. Cajun and Creole cuisine was influenced by seven nations that settled Louisiana, from the Native Americans to the Italian immigrants of the 1800s. Learn about the significant contributions each culture made—okra seeds carried here by African slaves, classic French recipes recalled by the Creoles, the sausage-making skills of the Germans and more. Relive the adventure and romance that shaped Louisiana, and recreate the recipes enjoyed in Cajun cabins, plantation kitchens and New Orleans restaurants. Chef Folse has hand-picked the recipes for each chapter to ensure the very best of seafood, game, meat, poultry, vegetables, salads, appetizers, drinks and desserts are represented. From the traditional to the truly unique, you will develop a new understanding and love of Cajun and Creole cuisine. The Encyclopedia would make a perfect gift or simply a treasured addition to your own cookbook library.

Book Information

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Average Customer Review: 4.9 out of 5 stars [See all reviews](#) (128 customer reviews)

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Customer Reviews

This book is unbelievably impressive. After four years, I finally got my copy. This book is roughly 800 pgs. About 100+ are dedicated up front to the story of the seven nations that make up Cajun and Creole cuisine. I love this insightful info. Does it help you cook any better know, but if you like a

little background info with your cookbooks, this over-achieves. What I thoroughly enjoyed was the brief explanation of the difference between Cajun and Creole cuisines. It was only a couple of paragraphs, but I appreciated the plain English. (It's the little things that make me happy.) The recipes, as expected, are voluminous and accommodate a range of skill sets. Each recipe has a short comment. I would've liked a little more information about the origin of the particular recipe, but I'm greedy like that. (For instance, are these Folse's recipes or a particular family's recipe, etc.) The recipes are organized into the following chapters: -Roux, Stocks & Sauces-Breakfast & Lunch-Appetizers & Hors d'Oeuvres-Soups-Salads-Veggies-Seafood-Poultry-Meat-Wild Game-Desserts-Breads-Dairy-Beverages-Festivals-Plantations-Holiday & Special Occasion Menus-Lagniappe Now here is why four instead of five stars: this is a definitive text (which should have earned a James Beard award), but the photography leaves a lot to be desired. There is a ton of it, but it is poorly lit. It and the graphic design of the book give the entire thing an '80s feel. This was first published in 2004! Although this is a classic reference on Southeastern Louisiana cuisine, the photography makes it feel slightly less than polished.

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