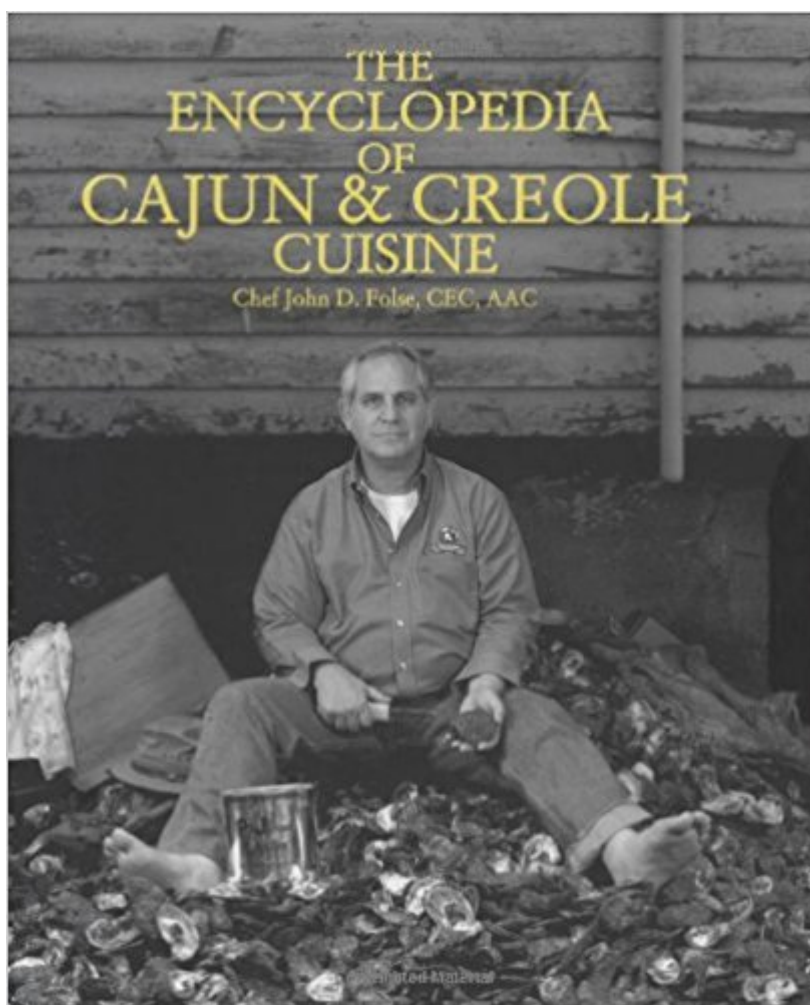


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# The Encyclopedia Of Cajun & Creole Cuisine



## Synopsis

Chef Folsé'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 Folsé 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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## Customer Reviews

One of the best gifts you can get/give if you like to cook. I have been giving this as a wedding gift since it came out. The recipes for red beans and rice, étouffée and gumbo alone are worth the price of admission. If you want to learn a few dishes from the Cajun repertoire or if you like to read about

immigrants and their culinary contributions, then this one is for you. If you want to master Cajun food, you will never need another Cajun cookbook as long as you live. It's ALL here. There are pages and pages in the front dedicated to acknowledging contributors to this book, from chef's to grandma's to scholars. It's ALL here.

If you cannot appreciate the Cajun recipes that are in this book, then you may want to look at cooking another type of food. As a person who loves to cook as a hobby, I cannot emphasize how fun and easy this book makes putting together cajun food. The book is absolutely huge and it looks like it has every Cajun recipe that was ever made. The choices from appetizers to desserts is phenomenal across the board, and if you dig deep enough, you'll find some recipes that will make your friends/family jealous. I've actually made one of the desserts on several occasions, ultimately having to fib that it's a guarded family recipe. If you feel like shooting a squirrel in your back yard, they even have recipes for that too. The book is "beginner friendly" and you don't have to be in Top Chef to put the plates together. Other than some of the "exotic" meats, most of the ingredients can be bought at your local supermarkets. If there is one Cajun recipe book to have, this is a definite must have. Have fun with the recipes and enjoy the food, because it's really good.

Loved the history and the photos, but could have used more old time grocery store and country recipes. Also, the weight and physical size relegates the book to the coffee table, making it difficult to peruse on your lap or on the kitchen counter. Even so, a great gift to those who care about the food we Cajuns ate at every meal. The history of our food is well presented, and can't be ignored. Our special Sunday and Holliday dishes, included here, are authentic and not 'gussied up' by tourist 'chefs' who really don't know how the original dishes should taste; probably the most important element in getting it right! Old Time Cajun Cook

I saw this book in a small cookbook store in the French Quarter in New Orleans recently and didn't buy it. The next day, I went back to purchase it and it was gone! The owner had teased the purchase with a sign stating, "Dollar for pound, our best deal in the store". So beware, this book is immense. What drew me to the book were the delicious recipes with gorgeous pictures, what confirmed my purchase was the history lesson. I love local history and this book draws on not only the local cuisine, but all of the different classes of people that migrated to the state and what they brought to their tables. It all culminates in a mixture of ingredients, flavors & culture. It took me a week to read all of the history to include the Author/Chef's personal stories and I couldn't put it

down. I have since created over 3 recipes and they are all fantastic! This is one cookbook that my family members will have to inherit!

The Encyclopedia of Cajun & Creole Cuisine is more than a cookbook. This book is extremely heavy and it shares the history of Louisiana which is quite interesting. John D. Folse is the author of this outstanding hardcover Louisiana Cajun & Creole Cuisine. There are dishes which include alligator, oysters, crab, rabbit, craw fish, gulf shrimp, just to name a few. You can find delicious deserts, appetizers, drinks, sauces, breads and so much more. If you purchase this outstanding Encyclopedia of Cuisine, you will never need any other. I highly recommend it. You will not regret it. This book can also be displayed on a coffee table for guests to look through.

Ok, this book surprised me. It's got more recipes than you could ever use, but it also has history, amazing photos of food, culture, people, and places. Glossy heavy paper make it a marvel. This book is almost \$70 because it's a really really nice "cookbook". The front cover catches your eye, because it's an odd photo, but content is really classy and informative. HIGHLY RECOMMENDED!

This is one of the best cookbooks that I have. I have several dozen cookbooks. This book not only gives a history of this Cuisine, but many valuable and relative easy to make Cajun and Creole dishes. Also the book is huge in size and total number of pages. I actually leave this cookbook on the coffee table in the den. Many friends pick it up and glance through it and we talk about some of the recipes. Most all of them say when they put the book back down, "I've got to get a copy of this book." I have several cookbooks that have only cajun recipes, but this book puts them all into one big cookbook. I plan to get several more to give as gifts too. Cajun Connoisseur.

My husband and I already have this book and use it constantly. We've had it for 10 years and love it! The recipes are wonderful- hubby is from New Orleans so he definitely knows how good it is!! Plus it's so interesting and a great read. We bought this as a gift for my niece and her husband for Christmas. I know they will enjoy it as much as we have.

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