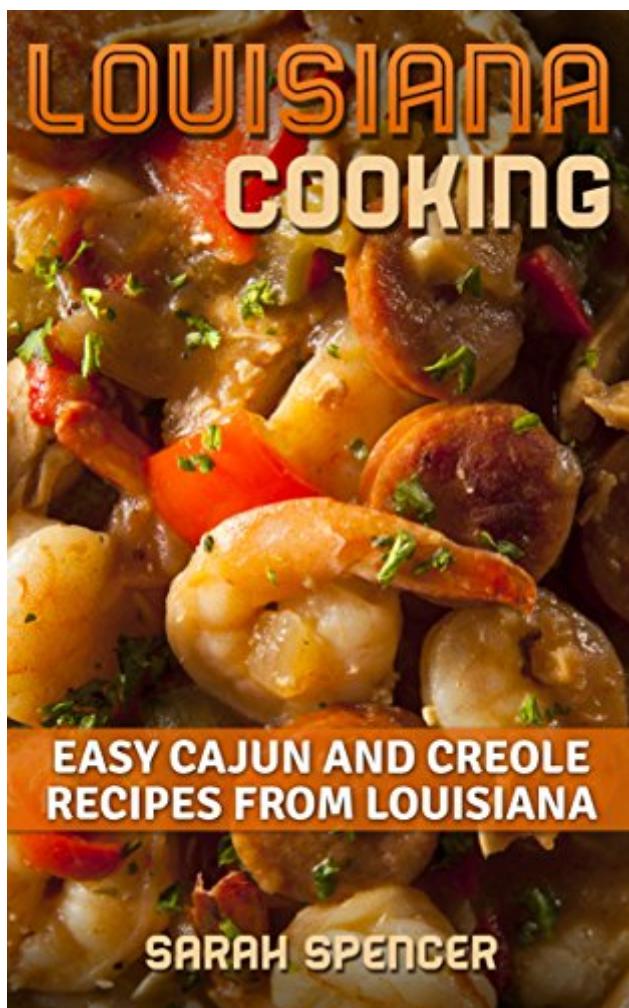


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# Louisiana Cooking: Easy Cajun And Creole Recipes From Louisiana



## Synopsis

Louisiana is beautiful, soulful and spicy! If you can't tell this by the region's inhabitants, then you can surely tell it by its amazing food. Come and discover the bold flavors of Louisiana and bring some of the best Creole and Cajun dishes to your table! Download FREE with Kindle Unlimited! The cuisine of Louisiana is blend of old styles and new traditions, circumstance and spirit, Creole and Cajun. At every turn you find dishes that are unique to the region that speak secretly of the past while you enjoy the present. This is more than just food, it is life. To truly capture the soul of Louisiana cooking, you must fully immerse yourself and celebrate the roots of each dish. From Jambalaya to gumbo, crawfish to spoon bread, red velvet to king cake, this book takes you on a tour of the most beloved flavors of the region. When a trip to the south just isn't possible, but your spirit longs for adventure, dive into this book of Louisiana cooking and experience the heart and festivity of the region in your kitchen. Inside, find: 

- Introduction to Louisiana cooking including the difference between Creole and Cajun foods and more
- Flavorful appetizer recipes like the Cajun Shrimp Stuffed Chilies or the Crawfish dip
- Delightful chicken, pork and critters recipes like the Chicken and Andouille Gumbo and the Classic Cajun Fried Frog Legs.
- Mouth-watering beef meals like the Beefy Po Boys or the Cajun Brisket
- Classic seafood recipes like the Crawfish Stew or the Shrimp Creole
- Easy to prepare side dishes like the Okra and Corn Casserole or the Slow Cooked Red Beans and Rice
- Sweet desserts like the Red Velvet Cake or the Classic Beignets

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## Book Information

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## **Customer Reviews**

I usually don't expect to take away much from the \$2.99 cook books. A lot of them are poorly written and edited. Almost all have no illustrations. At best, I hope to come away with a few good recipes. In going through this book, however, I noticed immediately that the recipes are well thought out and explained very well in a step by step process. There is not a recipe in this book that I would hesitate to make. Kudos to you, Sarah. I'll be serving these up soon!!

Yet another Kindle cookbook with no pics. You need good pics shot with a 35 mm camera with a macro lense (used for taking tight close-up shots.) Another problem is that while she talks about stock (as opposed to other books recommending broth. Weak and watered down). No no Cajun or Creole cook would have a cookbook without a chapter on making rich home made stock . She also mixes wrong stocks. She suggests using beef stock with rabbit (an all white meat animal)The reviewer is a former chef and caterer and the author of the Kindle book entitled: Sex Education for Adults Secrets to Amazing Sex and Happily Ever After Too.

"Easy" in the title is a bit deceptive. If you're a wiz in the kitchen, the recipes may be easy but for amateurs or beginners, recipes with 20 or more ingredients are daunting to say the least. The sides section seems less scary. I may start with those and go from there.

Superb, easy to follow authentic Louisiana style recipes. Katrina caused me to wander far afield but

these classic recipes help to fill the void.

Never received can't give a review

Excellent book

great

Great!

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