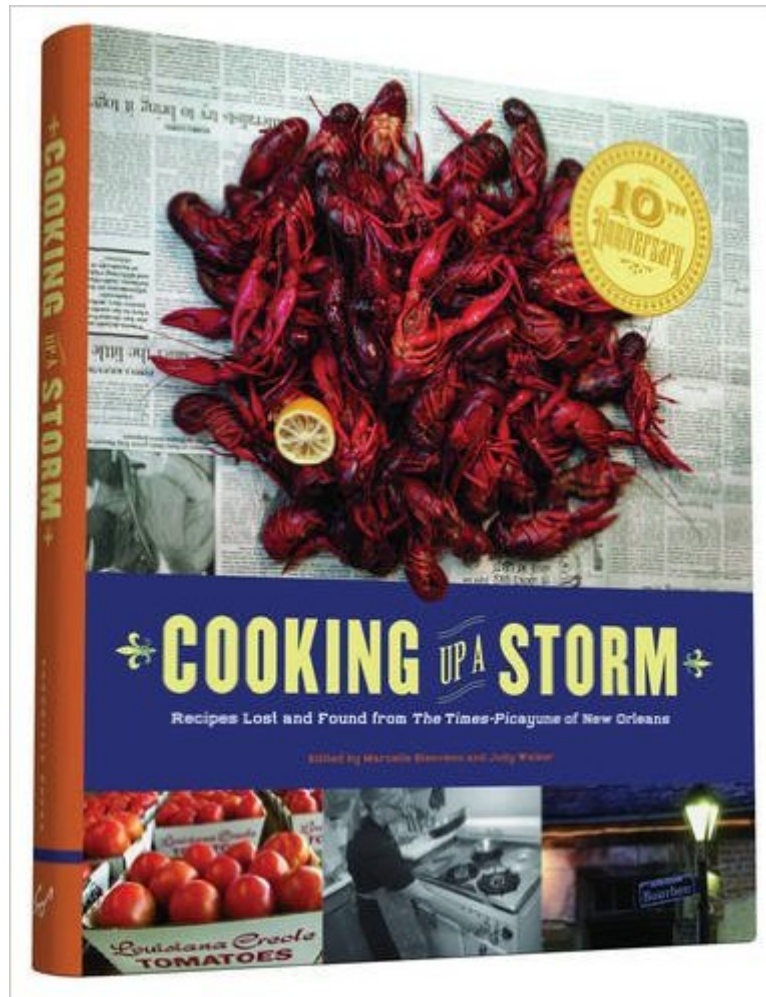


The book was found

Cooking Up A Storm: Recipes Lost And Found From The Times-Picayune Of New Orleans



Synopsis

After Hurricane Katrina tore through New Orleans in 2005, *Cooking Up a Storm* was published to tell the story "recipe by recipe" of one of the great food cities of the world and the determination of its citizens to preserve and safeguard their culinary legacy. Ten years later, the city is back in business and this hardcover edition of the original cookbook is here to celebrate the community's rebirth by reminding us of the great recipes that belong only to the city of New Orleans, but are beloved by us all.

Book Information

Hardcover: 368 pages

Publisher: Chronicle Books; Reprint edition (August 18, 2015)

Language: English

ISBN-10: 1452144001

ISBN-13: 978-1452144009

Product Dimensions: 8.5 x 1.2 x 9.5 inches

Shipping Weight: 2.3 pounds (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 stars [See all reviews](#) (135 customer reviews)

Best Sellers Rank: #47,289 in Books (See Top 100 in Books) #11 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Cajun & Creole](#) #15 in [Books > Science & Math > Earth Sciences > Atmospheric Sciences](#) #65 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > South](#)

Customer Reviews

This cookbook is not the most visually stimulating, with no pictures and no color. However, I quickly got over my disappointment with the overall look when I began thumbing through these fun dishes, full of Louisiana flavor and ingredients that are universally appealing. I began to realize that this cookbook was put together just as one would on their own: a collection of recipes that have been passed down through the years between family and friends. I immediately ordered 5 more as gifts.

I absolutely love this cookbook! It is truly a collection of beloved favorites, even for a former transplant who claims New Orleans as an adopted home. Where do I start? These are popular recipes, requested by those who lost their treasured Times-Pic and other recipes in Hurricane Katrina. (What a novel idea to combine them in a cookbook. This just shows you how important food is to the culture.) I am really impressed by the extensive range of recipes. You will find a wide range

of recipes here, from appetizers, to drinks, to Lenten dishes to desserts. These foods eaten as part of the everyday the Southeastern Louisiana lifestyle. The recipes are favorites from both home kitchens and restaurants. My only criticism is that there is no etouffee recipe. I would not recommend this book as a souvenir cookbook or for the uninitiated. This is for people who know the food of the region, love it and cook it regularly. The recipes aren't extremely difficult, but a properly made roux can be challenging if you've not done it before. If you know anyone who misses NOLA and her foods, buy this book.

If you're looking for trendy, chef-driven recipes, cutting-edge New Orleans cuisine, or a "bible" of creole cooking fundamentals and techniques, look elsewhere; there are many, many other fine books that cover these subjects very well. This book was never meant to be these things, and clearly states that these are the recipes that New Orleans families clipped out of the local newspaper and passed down through generations. This is a book about the real, everyday food made by the real, everyday people of New Orleans. In most other cities, that may not amount to anything terribly interesting, but, alas, New Orleans is no ordinary city. During the four years I lived there, I thoroughly enjoyed learning and sampling the entire food culture here, different from anywhere else in the world. Sure, home cooks may not normally be making the kind of food that one would buy a cookbook for, but New Orleans home cooks are not your normal home cooks. These recipes reflect a whole New Orleans mentality that is just not the same as elsewhere, so even seemingly basic-sounding, "American" dishes are actually much more interesting than you would think. This is a book for people that enjoy old-fashioned home cooking, and this is the home cooking of a very distinct culture. This is comfort food, New Orleans style. It would not be inaccurate to say that ALL New Orleans food is comfort food. The newspaper food section has more color and photography than this book. Don't expect to find any photos or any flourishes, just lots of very yummy, guilty-pleasure-kind of recipes that are generally simple and don't require hard-to-find ingredients. You'll feel like you've been invited to supper at a New Orleans' family's home, and you'll be hoping that you get invited back!

If a cookbook can make you homesick this one did it for me. I grew up in New Orleans. I remember all the recipes in the Times Picayune. People saved these recipes for years but lost them in Hurricane Katrina. The Times-Picayune packaged them up and published the all time favorites in this cookbook. I loved it so much I bought several to give to family members for Christmas. These recipes are the real deal.....not some made up "Cajun" recipes. These are the things cooked at

home by the people of New Orleans.

Cooking Up a Storm has large variety of recipes from the South. Many are from establishments that are no longer in business. Several of the recipes have the story and history behind it. It's not only for cooks, but for people interested in a little piece of New Orleans history! Don't miss out on this one!

There are a lot of good home cooking recipes here as well as some restaurant recipes. Ms. Bienvenu once again did not disappoint me. As a displaced New Orleanian I was pleased to find recipes from my childhood as well as some new dishes to try. The recipes are also a celebration of South Louisiana's cultural diversity, Cajun, French, Irish, Italian, ...and so on. I recommend this book for your Louisiana cookbooks shelf, right next to The Picayune's Creole Cookbook, River Road Recipes I & II, and anything by Chefs John Folse or Paul Prudhomme.

Bought this cookbook for my husband for Christmas and my first adventure with the book was to try the biscuits. I've been looking for the perfect biscuit recipe for 25 years, and believe I've just found it. We have been cooking our way through the cookbook and I have found only one or two recipes that I might not try again. On a more serious note, the stories of the recipe requests from victims of Katrina are sobering and gut wrenching. What a terrific idea for a cookbook and a way to keep New Orleans' cookin' alive through the stories of the survivors. Who dat!

Everybody who loves Louisiana cooking should have this book! The recipes are old family ones, recovered after Katrina, and the accompanying stories are delightful.

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