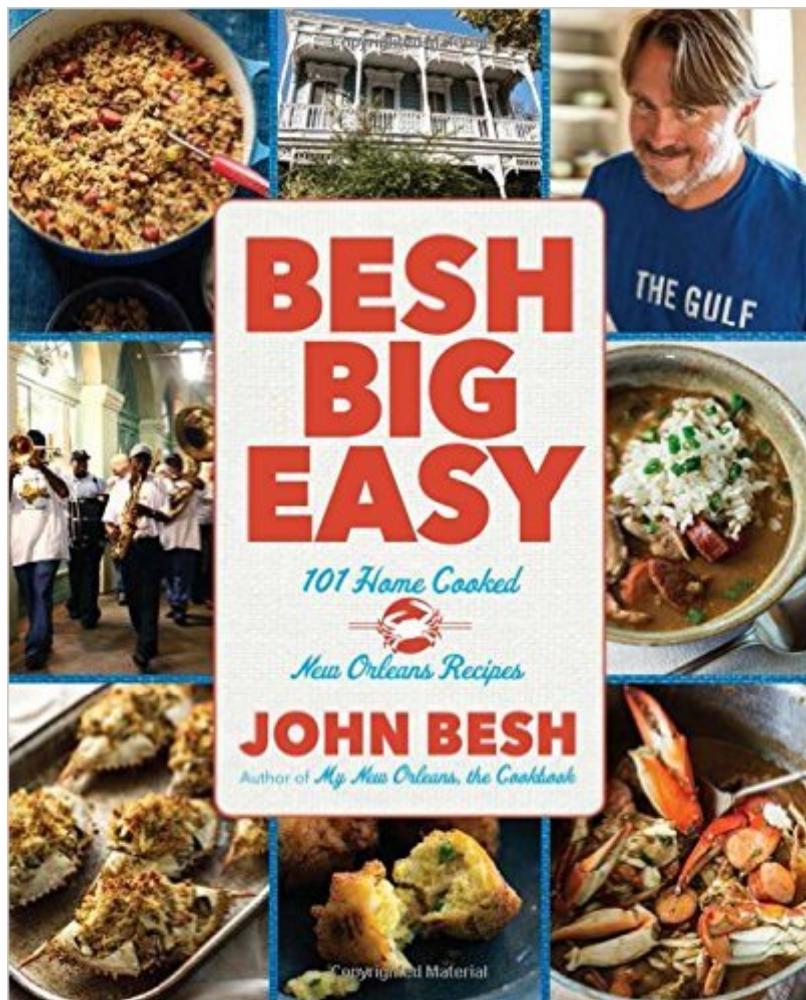


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Besh Big Easy: 101 Home Cooked New Orleans Recipes (John Besh)



Synopsis

In Besh Big Easy: 101 Home-Cooked New Orleans Recipes, award-winning chef John Besh makes his favorite hometown cooking accessible to a wide audience of cooks and readers. In this, his fourth big cookbook, the award-winning chef John Besh takes another deep dive into the charm and authenticity of creole cooking inspired by his hometown, New Orleans. Besh Big Easy: 101 Home-Cooked New Orleans Recipes, is a fresh and delightful new look at his signature food. Besh Big Easy will feature all new recipes and easy dishes, published in a refreshing new flexibound format and accessible to cooks everywhere. Much has changed since Besh wrote his bestselling My New Orleans in 2009. His restaurant empire has grown from two to twelve acclaimed eateries, from the highly praised Restaurant August to the just opened farm-to-table taqueria, Johnny Sanchez. John's television career has blossomed as well. He's become known to millions as host of two national public television cooking shows based on his books and of Hungry Investors on Spike TV. Besh Big Easy is dedicated to accessibility in home cooking and Orleans cuisine. "There's no reason a good jambalaya needs two dozen ingredients," John says. In this book, jambalaya has less than ten, but sacrifices nothing in the way of flavor and even offers exciting yet simple substitutions. With 101 original, personal recipes such as Mr. Sam's Stuffed Crabs, Duck Camp Shrimp & Grits, and Silver Queen Corn Pudding, Besh Big Easy is chock-full of the vivid personality and Louisiana flavor that has made John Besh such a popular American culinary icon. Happy eating!

Book Information

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Customer Reviews

"Besh Big Easy" is a comprehensive book of down home recipes that have made New Orleans Cajun/Creole cooking famous. The recipes are not complicated, and the ingredients are relatively simple. But, for instance, if you have trouble finding some of the spices or meats used in the recipes, simple substitutions are available. I love the short quips throughout the book that accompany each recipe - anything from tips, historical anecdotes, or alternate suggestions. The "Big Easy Ingredients" list gives you a short list of items it would be handy to have in stock at all times. The pictures are almost as good as the recipes themselves - mouthwatering pictures of the food, plus vibrant photos of New Orleans life. Each chapter contains a handful of recipes and are presented in traditional cookbook fashion.

Chapter 1: Easy Apps - pretty easy dishes to prepare, lots of crab, oyster, and shrimp

Chapter 2: Soups and Bisques - Everything from simple stocks (made with any animal carcass), seafood bisques, and vegetable soups

Chapter 3: Stew Pot - Creole style pot roast, brisket, chicken, duck, vegetable stew, and more seafood

Chapter 4: Gumbo - This is a cultural stew, inspired by ingredients from different ethnic groups: Africans, Native Americans, French, Spanish, and Germans.

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