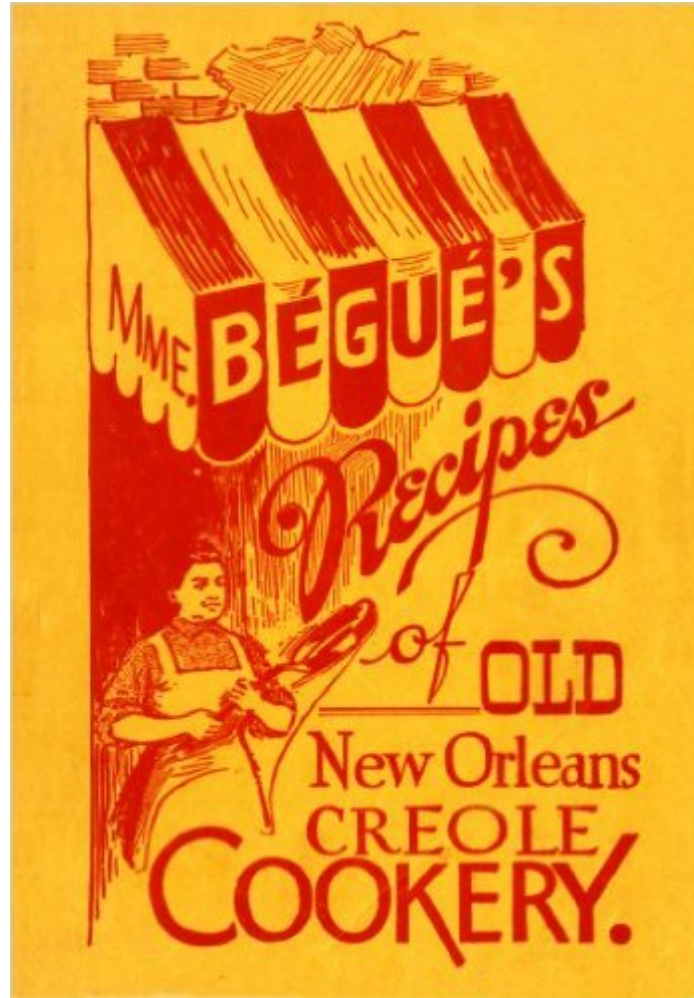


The book was found

Mme. BÉGUÉ'S Recipes Of Old New Orleans Creole Cookery



Synopsis

Discover the origins of "second breakfast" in New Orleans. Originally published in 1900 from the handwritten notes of Mme. Bœuf herself, this collection of dishes from a quintessential New Orleans restaurant are now available in a reprint of the 1937 edition.

Book Information

Paperback: 104 pages

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Average Customer Review: 5.0 out of 5 stars See all reviews (7 customer reviews)

Best Sellers Rank: #143,391 in Books (See Top 100 in Books) #29 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Cajun & Creole #184 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > South #192 in Books > Cookbooks, Food & Wine > Cooking Education & Reference > History

Customer Reviews

This is not a traditional cook book. It is a snapshot of the past. It is a glimpse into the life of Mme. Begue (pronounced "bay-gay") the beloved restaurateur who served "The Second Breakfast" or Brunch to thousands upon thousands of New Orleans tourist and residents. The first part of the book is a lively history lessons that chronicles Mme. Begue life and accomplishments. The remaining 3/4 is filled with recipes. Lots and lots of recipes. Most of are written in a conversational style that is an exact translation of Elizabeth Begue's original French recipes. And about 20 of the recipes have been update to a style more familiar with 21st century cooks. In Poppy Tooker's words: "The resulting text is more of a culinary guidebook, a passport to a time long past." So an enjoyable read with lots of interesting recipes. Take a look at the (Hogs) Head Cheese (p 93). It sounds really unappealing but it tastes like heaven. Below is a list of the recipes contained in the book. The ones with an asterisk have been updated with exact measurements and instructions.

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