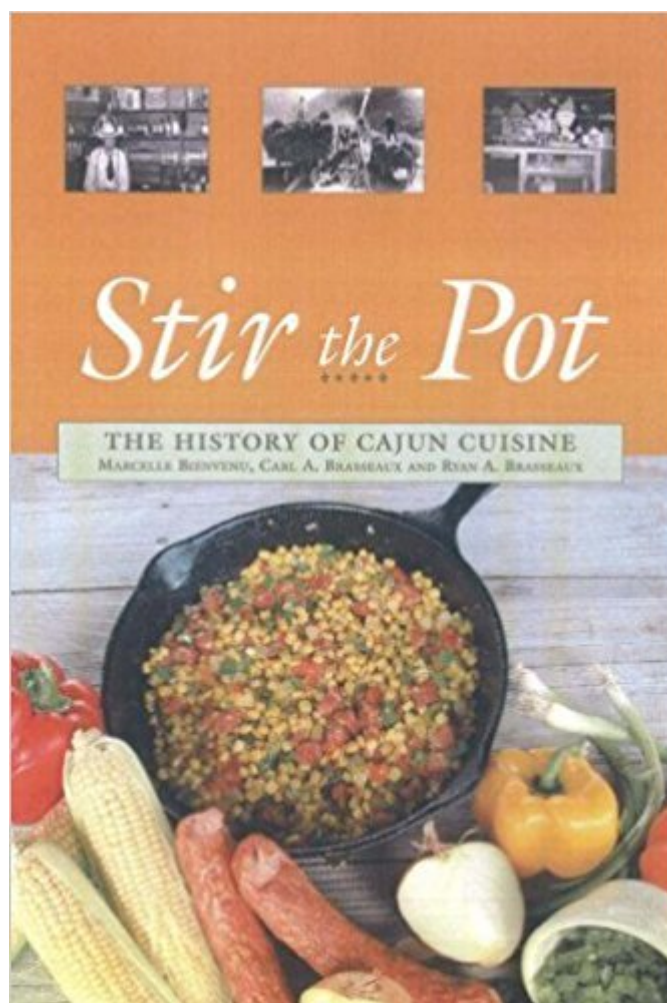


The book was found

Stir The Pot : A History Of Cajun Cuisine



Synopsis

"I'm happy to see the real story of the evolution of Cajun cuisine finally put in print. For anyone who is unfamiliar with the subject, this book will be a great reference." -Emeril Lagasse "The real history of America's favorite cuisine. The authors dish up a delightful blend of foodways and lifeways. This book cooks!" -John Mack Faragher, Professor of American History, Yale University Cajun foods such as gumbo, crawfish Étouffée, and boudin are increasingly popular, yet relatively little is known about the history of this fascinating cooking tradition. Stir the Pot explores how Cajun cuisine originated in a seventeenth-century French settlement in Nova Scotia and came to be extremely popular on the American dining scene over the past few decades. From debunking myths about Cajun cooking to exploring the fascinating place that food holds in everyday life and special occasions in Acadia, the authors present the complex history of this well-loved ethnic cuisine in a most palatable manner. Includes sections on "The Evolution of Cajun Cuisine," "The Role of Food in Cajun Society," and "The Cajun Culinary Landscape" as well as a glossary of terms and extensive bibliographic resources.

Book Information

Hardcover: 208 pages

Publisher: Hippocrene Books (September 1, 2005)

Language: English

ISBN-10: 0781811201

ISBN-13: 978-0781811200

Product Dimensions: 6.3 x 0.8 x 9.1 inches

Shipping Weight: 1.2 pounds (View shipping rates and policies)

Average Customer Review: 5.0 out of 5 stars 4 customer reviews

Best Sellers Rank: #309,575 in Books (See Top 100 in Books) #44 in Books > Cookbooks, Food & Wine > Regional & International > Caribbean & West Indian #76 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Cajun & Creole #428 in Books > Cookbooks, Food & Wine > Cooking Education & Reference > History

Customer Reviews

"I'm happy to see the real story of the evolution of Cajun cuisine finally put in print. For anyone who is unfamiliar with the subject, this book will be a great reference." --Emeril Lagasse, Chef-Proprietor of Emeril's Restaurant and NOLA, New Orleans "The real history of America's favorite cuisine. The authors dish up a delightful blend of foodways and lifeways. This book cooks!" --John Mack

Faragher, Professor of American History, Yale University"Having experienced, first hand, the evolution of the Cajun cuisine over the past 30 years, it is indeed a pleasure to see the real story of it in this book. The authors have credentials and knowledge making this a fascinating read." --Ella Brennan, Owner of Commander's Palace, New Orleans --This text refers to an out of print or unavailable edition of this title.

Marcelle Bienvenu is a cookbook author who has worked with Emeril Lagasse and with Ella Brennan of Commander's Palace. Historian Carl A. Brasseaux is director of the Center for Cultural and Eco-Tourism at University of Louisiana-Lafayette and managing editor of Louisiana History. Ryan A. Brasseaux is a cultural historian completing his doctorate at Yale University. --This text refers to an out of print or unavailable edition of this title.

Excellent read!!!

I really like this book, it's full of a lot of history and proven facts with essential recipes in the back of it. I highly recommend it for anyone who likes to cook Southern food.

Excellent guide to Cajun food and French/Cajun history. A must read for any food history enthusiast.

Louisiana Food. Louisiana History. Louisiana Culture. All three of these alluring topics are blended and cooked-down to a flavorful *Ã©tuffÃ©e* in *Stir the Pot*. The authors themselves - a chef, a historian, and a folklorist - form the perfect mixture to create this heart-warming collection of historical accounts, stories, techniques, and economic to religious influences that have driven the evolution of Cajun cooking for over two centuries. But don't just take my word for it. The back cover of the book boasts commendations from renowned historians and authors John Mack Faragher and Jay Gitlin, and from Commander's Palace owner Ella Brennan. Emeril Lagasse, the star chef of the Food Network, states "I'm happy to see the real story of the evolution of Cajun cuisine finally put in print. For anyone who is unfamiliar with the subject, this book will be a great reference." And I believe that everyone, familiar or not, will enjoy this book throughout.

[Download to continue reading...](#)

Down-Home Cajun Cooking Favorites: The Best Authentic Cajun Recipes from Louisiana's Bayou Country, or How to Cook Traditional Cajun Meals as if You Were Born a Cajun Instant Pot: 365 Days of Instant Pot Recipes (Instant Pot Cookbook, Instant Pot Slow Cooker, Instant Pot Book,

Crock Pot, Instant Pot, Electric Pressure ... Vegan, Paleo, Breakfast, Lunch, Dinner) Instant Pot Cookbook: 500 Instant Pot Recipes Cookbook for Smart People (Instant Pot, Instant Pot Recipes, Instant Pot Recipes Cookbook, Instant Pot Electric Pressure Cooker Cookbook) CROCK POT: Delicious, Healthy Crock Pot Recipes (2100 Crock Pot Recipes Cookbook, Clean Eating, Crockpot, Healthy Crock Pot, Crock Pot Chicken, Crock Pot Recipes Cookbook) INSTANT POT: 2,500 Instant Pot Pressure Cooker and Slow Cooker Recipes Cookbook (Instant Pot, Instant Pot Recipes, Crockpot Cookbook, Slow Cooker Recipes, ... Pot Dump Meals, Crock Pot Freezer Meals) Stir the Pot : A History of Cajun Cuisine Stir the Pot: The History of Cajun Cuisine Crock Pot: 1001 Best Crock Pot Recipes of All Time (Crockpot, Crockpot Recipes, Crock Pot Cookbook, Crock Pot Recipes, Crock Pot, Slow Cooker, Slow Cooker Recipes, Slow Cooker Cookbook, Cookbooks) Instant Pot Cookbook: Top 10 Electric Pressure Cooker Recipes: Instant Pot, Instant Pot Cookbook, Instant Pot Recipes : The Best Instant Pot Cookbook for ... cooker, electric pressure cooker recipes) Instant Pot Cookbook: 30 Top Vegan Recipes for Instant Pot Pressure Cooker: Cook Healthier And Faster (Instant Pot Cookbook Paleo, Instant Pot Weight Loss ... Instant Pot Chicken Recipes, Slow Cooker 5) Instant Pot: The AMAZING Pocket Cookbook for Instant Pot Cooking (1,500 Bonus Recipes! Instant Pot, Instant Pot Recipes, Instant Pot Cookbook, Pressure Cooker Recipes, Pressure Cooker Cookbook) CROCK POT: Delicious Freezer Meal and Dump Meal Recipes for Busy People (Crock Pot, Crock Pot Cookbook, Crock Pot Recipes Cookbook, Crockpot Cookbook, ... Dump Meals, Crock Pot Freezer Meals Book 1) Chicken Pot Pie Recipe : 50 Delicious of Chicken Pot Pie Cookbook (Chicken Pot Pie Recipe, Chicken Pot Pie Recipe Book,Chicken Pot Pie Cookbook) (Karen Gant Recipes Cookbook No.4) The Ultimate Vegan Instant Pot Cookbook: Tasty & Healthy Vegan Instant Pot Recipes for Everyone (Vegan Instant Pot Recipes Cookbook, Vegan Instant Pot Cooking, Vegan Instant Pot for Two) Cajun Cuisine: Authentic Cajun Recipes from Louisiana's Bayou Country Crock Pot: 2,000 Crock Pot Recipes Cookbook (Crock Pot Recipes, Slow Cooker Recipes, Dump Meals Recipes, Dump Dinner Recipes, Freezer Meals Recipes, Crock Pot Cookbook) CROCK POT: 500 Best Crockpot Recipes (crockpot cookbook, slow cooker recipes, crock pot meals, paleo, vegetarian, crock pot, crock pot cookbook, crockpot freezer meals, slow cooker cookbook) Instant Pot: 23 Real Ketogenic Diet Recipes For Electrical Pressure Cooker: (Instant Pot Cookbook 101, Instant Pot Quick And Easy, Instant Pot Recipes) Instant Pot Electric Pressure Cookbook: Incredibly Easy & Healthy Mouthwatering Instant Pot Recipes For Quick Scrumptious Meals (Instant Pot, Instant Pot Cookbook, Electric Pressure Cooker, Paleo) Instant Pot Cookbook: Chef Approved Instant Pot Recipes Made For Your Instant Pot â “ Cook More In Less Time (Instant Pot Pressure Cooker Recipes Cookbook)

Contact Us

DMCA

Privacy

FAQ & Help