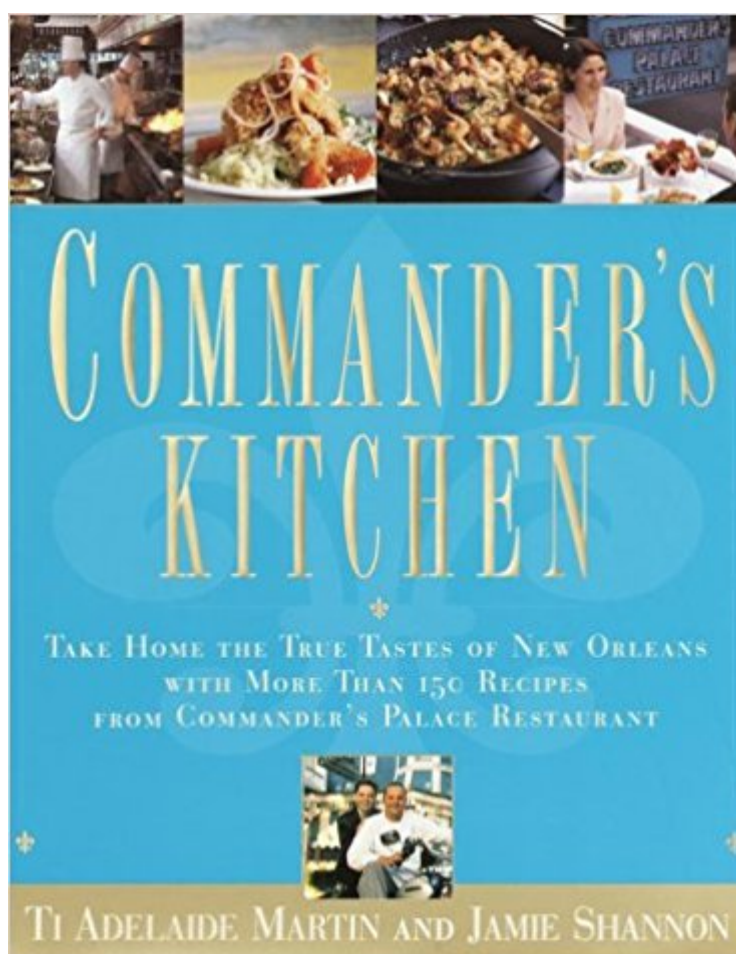


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Commander's Kitchen: Take Home The True Taste Of New Orleans With More Than 150 Recipes From Commander's Palace Restaurant



Synopsis

Commander's Palace is one of the most critically acclaimed and beloved restaurants in the country. It was named the outstanding restaurant in America by the James Beard Foundation, and is always rated the most popular restaurant in New Orleans by Zagat. It consistently receives awards from magazines such as Food & Wine, Wine Spectator, and Southern Living. A trip to New Orleans just isn't complete without a meal at Commander's Palace. Now home cooks can bring its unmatched style, hospitality, and great food to their own tables. Reflecting the restaurant's fascinating culinary intersection--a New Orleans landmark combining native ingredients and techniques with exciting and evolving contemporary flavors--Commander's Kitchen takes readers behind the doors of a truly exciting culinary experience. Featuring 150 recipes from the restaurant's extensive offerings and other Brennan family recipes, Commander's Kitchen describes step-by-step the secrets to Shrimp and Tasso Henican with Five-Pepper Jelly, Eggs Louis Armstrong, Pan-Seared Crusted Sirloin Steak with Cayenne Butter, Braised Lamb Shanks with Merlot Mushroom Sauce, and, the queen of Creole desserts, Bread Pudding Souffle. Of course, four varieties of gumbo are also included, along with dozens of information-packed sidebars, personal anecdotes, tips for throwing a New Orleans--style bash, and juicy tidbits of Commander's Palace lore. Lavishly illustrated with color and black-and-white photographs that beautifully capture the lively Commander's Palace spirit, Commander's Kitchen lets the good times, and the exceptional dining, roll.

Book Information

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Customer Reviews

Commander's Palace is an American restaurant treasure. For many years, patrons of the beloved

New Orleans institution have been urging the Brennan family, its proprietors, to publish the restaurant's recipes. Commander's Kitchen, written by co-owner Ella Brennan's daughter, Ti Adelaide Martin, and Chef Jamie Shannon, realizes that wish, presenting more than 150 accessible recipes for the restaurant's acclaimed Creole dishes. These reflect a mix of French, Spanish, African, Arcadian, and Native American cooking traditions. The book also provides a glimpse of the history, lore, and daily backstage to-and-fro that have made the century-old restaurant a required dining destination. "We like to push things to the edge," says Shannon of Commander's vibrant cooking, and in chapters that treat drinks through desserts, the book proves his point. Dishes like Shrimp Tasso with Five-Pepper Jelly, Pan-Crusted Sirloin Steak with Cayenne Butter, and Braised Lamb Shank with Merlot Mushroom Sauce are typical of the heady offerings, fare both earthy and sophisticated. Also presented are recipes for many of Commander's famed brunch dishes, the classic creamed-spinach- and artichoke-garnished Eggs Sardou among them; "The Chef's Table," a chapter of "show-off" dishes served at the restaurant's renowned in-the-kitchen table; and a selection of sweets, including Chocolate Molten Souffl   and the Creole sine qua non dessert, Bread Pudding Souffl  . Illustrated with color photos and containing technique tips throughout (readers learn, for example, the difference between saut  ing and pan  ing), the book is an exuberant portrait of a remarkable American restaurant and its unique cuisine. --Arthur Boehm

Advance Praise for Commander's Kitchen "A delicious combination of Commander's classics and Chef Jamie's flavor and flair! What a restaurant! What a family!" --Chef Emeril Lagasse "For the very same reasons that Commander's Palace is a great, classic restaurant, Commander's Kitchen is a winner of a cookbook. It's generous in sharing recipes that are enormously appealing and user-friendly with a healthy seasoning of spunk and soul." --Danny Meyer, coauthor of The Union Square Cafe Cookbook "Step through the doors of Commander's Kitchen and celebrate the magical hospitality and vibrant cooking of New Orleans. The book's intoxicating imagery and seductive recipes will have you licking your lips in anticipation of Commander's tantalizing tastes. Chef Jamie Shannon is a fish expert extraordinaire, and his well-seasoned tips will lure you into the kitchen to create your own show-stopping memories." --Leslie Beal Bloom, coauthor of Seafood Cooking for Dummies "The Commander's Palace tradition of excellence, savored by so many generations during the last century, has been elegantly and clearly written for the new century in a book that defines, explains, and demonstrates New Orleans cooking at its best--Commander's Kitchen is for old-timers and newcomers alike, a feast for everybody." --Peter Feibleman, author of American Cooking: Creole and Acadian "One of my all-time favorite gastronomic destinations in the United States is New

Orleans and Commander's Palace is, of course, at the top of my list of places to dine. Bravo Ti and Jamie for translating the culinary tradition of the legendary Brennan family into a book that the home cook can both enjoy reading and cooking from."--Daniel Boulud, chef/owner of Restaurant Daniel and Cafe Boulud

Delicious and much easier than anticipated! Pictured below: 1) Gumbo Ya Ya - Excellent! 2) Pecan Pralines - Yum! The addition of orange zest makes them so special tasting! 3) Honey Mustard Pork Tenderloin - p155, with Honey-Roasted Mashed Opelousas Sweet Potatoes - p244, and Corn Cakes with Sour Cream and Green Onions - p246. Absolutely delicious! You're going to worry that the honey coated pork is going to burn - don't! It turns out perfectly! This tastes and smells like fall and winter parties. Recommend!

This was a gift for my daughter, who is friends with a member of the chef's family. She is very happy with the book.

I have another cookbook from Commander's Palace in New Orleans. There is some repetition between the two, but they each have recipes unique to that publication. I love good New Orleans food. This makes it possible to do very simple, inexpensive dishes to more complicated and some expensive (due to cost of ingredients such as lump crab meat) - but all explained in simple steps designed for the home cook.

AS A LOCAL NEW ORLEANIAN, I EAT AT COMMANDERS ON A REGULAR BASIS. I HAVE BEEN GOING THERE SINCE I WAS A LITTLE GIRL. THE BOOK IS FULL OF THE BEST RECIPES AND I ALWAYS GIVE IT TO OTHERS AS A SHOWER OR BIRTHDAY GIFT. COMMANDERS IS ONE OF NEW ORLEAN'S FINEST!!!!!! :)

Great book.

Will leave you wanting more!

I just returned from New Orleans and this restaurant is outstanding. The recipes are too. Bought one for myself and a gift for my son who took us there for a fantastic lunch.

I love this book! I became aware of this book when I went to dine at Commander's Palace many years ago and was greeted just inside the entrance to the restaurant by Ella Brennan herself, who was so excited to introduce the book. I bought it right then and there, and she autographed it for me. I love the wonderful memories and stories shared by the author. I've read the book from cover to cover and now consider some of the recipes to be among my favorites of everything that I cook. My husband and I love to entertain a lot of people at a time, so it is really helpful that many of the recipes are meant to serve a large number of people, or can easily be multiplied. I'm not a natural cook. By that, I mean that I follow recipes word for word. These recipes have never failed me. They are relatively easy to follow and the pictures are terrific. I highly recommend this book to anyone who wants to cook tasty creole/cajun inspired food. In fact, I recently purchased a used copy at to give to my sister.

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