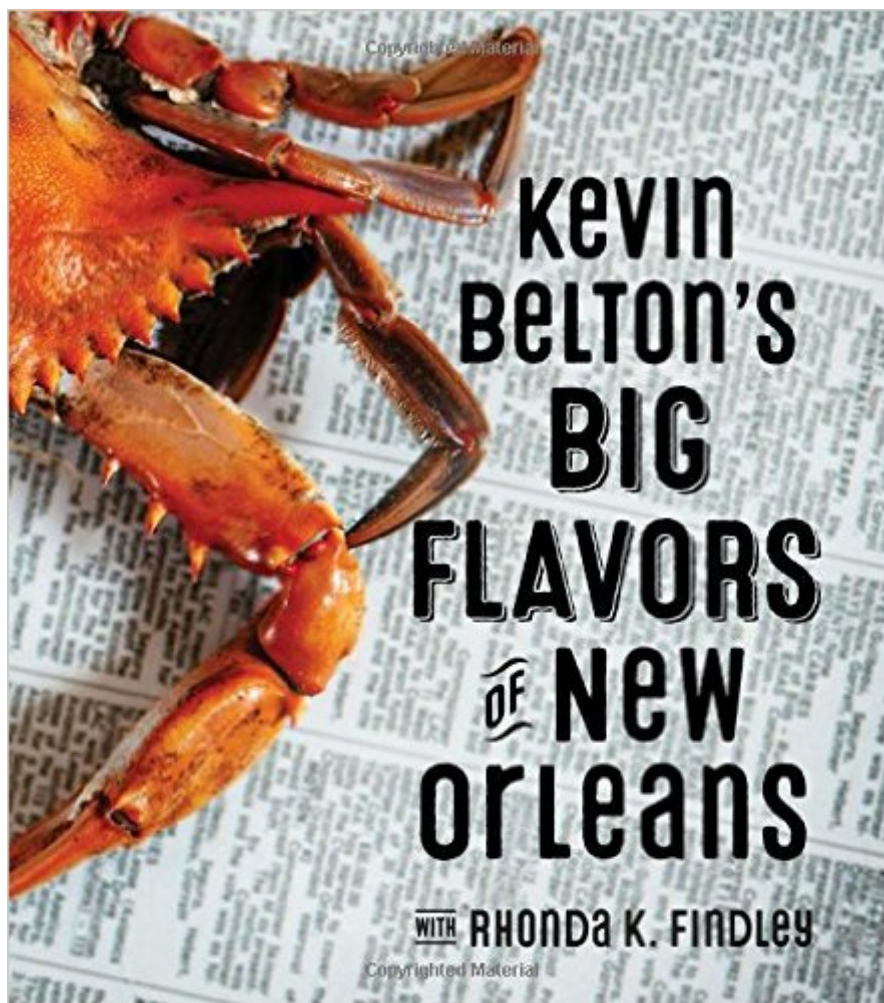


The book was found

Kevin Belton's Big Flavors Of New Orleans



Synopsis

Chef Kevin Belton, a true Creole New Orleanian, dishes up the culinary history of his city with recipes that provide both down-home comfort and the big flavors he is famous for. He teaches how to make a perfect roux and explains the background of that holiest trinity of Creole cookingâcelery, onion, and bell pepperâwhile offering his spin on the Louisiana classics of gumbo, jambalaya, ÃtouffÃe, poÃboys, and grillades with grits. Chef Beltonâs signature dishes like Pecan-Crusted Redfish, Stuffed Mirlitons, Louisiana Boudin-Stuffed Quail, Creole Cottage Pie, and Bread Pudding with Whiskey Sauce are not to be missed and are well worth the time in the kitchen!

Book Information

Hardcover: 176 pages

Publisher: Gibbs Smith (March 1, 2016)

Language: English

ISBN-10: 1423641574

ISBN-13: 978-1423641575

Product Dimensions: 8 x 0.8 x 9 inches

Shipping Weight: 3.8 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 starsÃ See all reviewsÃ (11 customer reviews)

Best Sellers Rank: #7,725 in Books (See Top 100 in Books) #1 inÃ Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Cajun & Creole #14 inÃ Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > South

Customer Reviews

Looking forward to making many of the recipes in this book! Still, ... Be that as it may, it is a good read. Chef Belton's approach reminds me of the women of my childhood making food taste like no other; making food taste of family and home.

Good book just wish it had more photos tto know what the dishes are supposed to look like when done.

Nice easy to read cook book, trying something new in the kitchen and Kevin's book is a great help.

We have tried a half-dozen recipes so far. None have disappointed.

Lovely book and nice recipe collection. Happy with this purchase!

This is a great book for anyone doing southern cooking.

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

Kevin Belton's Big Flavors of New Orleans Kevin Zraly Windows on the World Complete Wine Course: Revised and Expanded Edition The Best of Peter Finney, Legendary New Orleans Sportswriter Canning for a New Generation: Updated and Expanded Edition: Bold, Fresh Flavors for the Modern Pantry My Two Souths: Blending the Flavors of India into a Southern Kitchen Flavors of Indonesia: William Wongso's Culinary Wonders TABOO EROTICA Box Set Vol. 1: DADDY's Favorite Flavors (Taboo Erotica) (CANDY GIRL SERIES) Big Data For Beginners: Understanding SMART Big Data, Data Mining & Data Analytics For improved Business Performance, Life Decisions & More! Big Data, MapReduce, Hadoop, and Spark with Python: Master Big Data Analytics and Data Wrangling with MapReduce Fundamentals using Hadoop, Spark, and Python Understanding Cloud, IoT and Big data (Cloud, IoT & Big Data: Basic To AWS SA Professional Book 1) Swift Programming: The Big Nerd Ranch Guide (2nd Edition) (Big Nerd Ranch Guides) Junkers Ju 87 Stuka: Big Yellow (Big Yellow Series) Mujerona masiva y apretado coño o-masive big woman and tight pussy: fotos de sexo,sex bilder,sex pictures,big woman sex,mujer madura sexo,erotica,milf (Spanish Edition) Big Blue Wrecking Crew: Smashmouth Football, a Little Bit of Crazy, and the '86 Super Bowl Champion New York Giants The Big Handbook on Pokemon GO!: A thorough Pokemon GO guide with everything you will ever need to know about the game Big Data Concepts, Theories, and Applications 101 Women's Clothing Brands To Sell On eBay: Learn which shirts jackets pants jeans sweaters hats shoes boots dresses coats and more sell for big money online JUKE BOX COMICS 1 (Issues 1-2-3): TRUE STORIES OF BAND LEADERS, SINGERS, SONG WRITERS, MUSICIANS AND ENTERTAINERS FROM THE 'SWING MUSIC BIG BAND' ERA The Big Book of Kombucha: Brewing, Flavoring, and Enjoying the Health Benefits of Fermented Tea The Big 15 Paleo Cookbook: 15 Fundamental Ingredients, 150 Paleo Diet Recipes, 450 Variations

[Dmca](#)