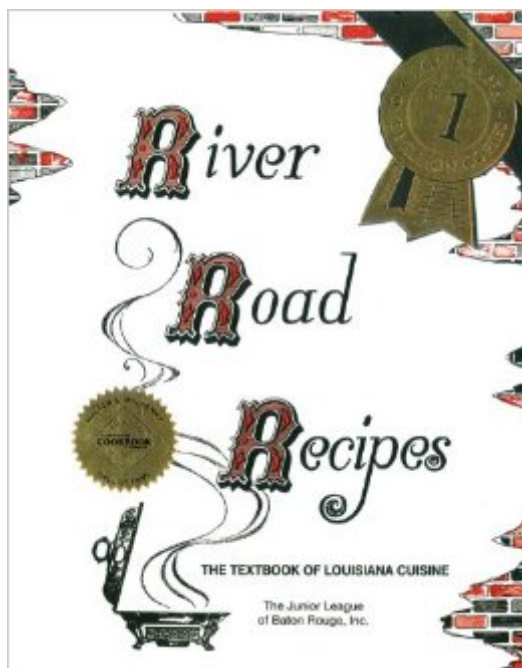


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River Road Recipes: The Textbook Of Louisiana Cuisine



Synopsis

River Road Recipes is the nation's #1 best-selling community cookbook series. This cookbook features classic creole and cajun cuisine. These 650 recipes include the basics like How to Make a Roux. This is the Textbook of Louisiana cooking.

Book Information

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Customer Reviews

Walk into the kitchen of anyone's home in Louisiana and you will see a copy of this cookbook. When I moved from Louisiana to Los Angeles I took my mother's well-worn copy (she bought herself a new copy). That was 15 years ago and I finally got tired of taping the pages back in so I bought a new copy of my own just recently. The recipes are easy to follow and everything tastes good (my personal favorite -- chile con carne). Whenever I have company over for dinner I always flip through this book and never fail to find something interesting to cook. I still give this book as gifts to friends. One side note: the book was published in 1959 and the recipes are not known for low fat-low sodium-low cholesterol content but with a little imagination you will be able to find suitable substitutes for certain ingredients (butter, bacon drippings, egg yolks, and chicken fat are just a few of the heart-attack causing ingredients I've discovered in these recipes).

If I could only own one cookbook, this would be it! In fact, for a while, it **WAS** my only cookbook. It contains so many different types of food. I absolutely love everything I've tried in this book. The recipes are very easy to follow and usually not very time consuming. One of my favorites is the Chicken Cacciatore. It's great! This book is something to pass down from generation to generation.

Junior League cookbooks are an interesting phenomenon in that they document regional cooking in a really grass roots way. This is one of the classics of Louisiana cooking. Every one has it and uses it down here. I remember it as a child learning to cook in New Orleans. I just bought a new clean one to replace the one that drowned. Some of these recipes are really dated, very fifties, but interesting to read. Many are authentic 19th century Creole cooking, making this a great historical document for you REALLY hardcore foodies. And there's plenty of old fashioned healthy slow food that stands the test of time. Pair it with Charleston Recipes and you have a food anthropology seminar... (another Junior League book from the Carolinas) Notice I say Creole? "Cajun" was something completely different, different culture, different parts of the state. It's now a marketing term that has no respect for the differences in styles, unfortunately- but this book predates that. The River Road is about big cities and plantations; this is the French/ African/ native foods fusion that defines Creole. And a lot of very odd cocktails and punch ideas. A great read and a great working book.

This cookbook sets the standards for all Cajun cookbooks. I am an 11th generation Louisiana Cajun, and this book has been the benchmark in my family since it was written. We've tried nearly all the recipes, and I can't say that there's ever been a mediocre one in the bunch. Nothing's heart healthy, but if you want great food....ain't nothing better.

This cookbook was in the welcome package provided by my employer when I started working in Baton Rouge in 1969! This is one of two cookbooks I have used regularly for the last 45 years - the same three dishes (Spinach Madeline, sweet potato casserole and pickled shrimp) in this cookbook have appeared regularly on our Thanksgiving table for over 40 years. And while I have my favorites, everything in this cookbook is "to die for." The recipes in this cookbook embody the soul of Louisiana cooking, Creole, Cajun and just plain good ole down home "Suthin" cookin, e.g. a desert named "Fat Man's Misery.". All the recipes make liberal use of the four Southern food groups: sugar, salt, grease and alcohol (its no wonder repeat visitors to South Louisiana come back for the food - its all here - especially good are the seafood recipes). Wonderful, easy to follow recipes - one word of caution - don't look for low fat or cholesterol free here - this book was put together before those became a dietary concern. When you receive your copy look on the frontpiece at how many printings its gone through - that alone should tell you that you just bought a classic - its a Louisiana Larousse!

RRRI has all of the wonderful dishes that celebrate the best in Louisiana cuisine. If you are looking to cook like a chef this book will help you achieve your dreams. Be sure to try the most celebrated recipe of "Spinach Madeleine". It is sublime! The jalapeno cheese roll can be substituted with the same amount of the processed mexican cheese.Bon Appetit!

My Grandmother was born speaking French in Avoyelles Parish over 100 years ago. She taught me how to cook. This book corresponds with her methods, recipes, and flavors remarkably!

Growing up in Louisiana, the culture and cuisine was all around me. Restaurants all over the area created the mouth-watering cajun and creole dishes which everyone associates with Louisiana. A crawfish boil was a common weekend activity when the shellfish were in season, and the rest of the week was spent using the leftovers to create other incredible dinners.My mother swore by the River Road Recipes series of cookbooks. I had countless meals of delicious Louisiana foods, from etoufee to jambalaya. Now, in my own kitchen a thousand miles away, I cook from this cookbook. The recipes are easy to prepare and delicious to eat. The only problem I have encountered is difficulty finding specific ingredients. But these are easy to replace, and the recipe does not suffer much.If you want to spice up your cooking and recreate some of the south's greatest cuisine in your kitchen, this cookbook will get you well on your way.Let the good times roll!

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