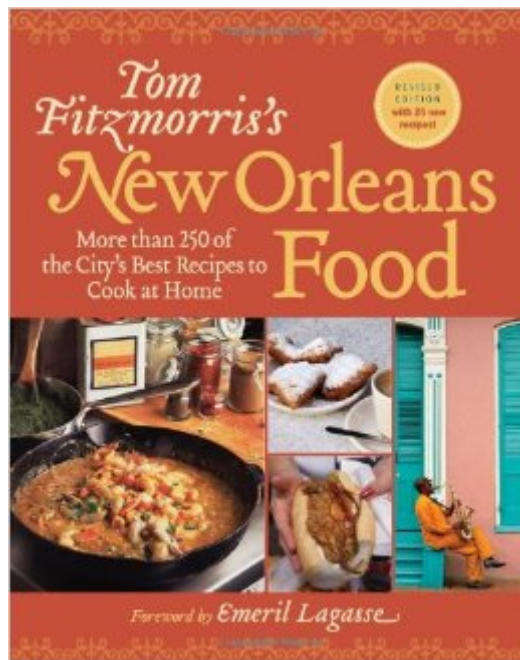


The book was found

Tom Fitzmorris's New Orleans Food (Revised Edition): More Than 250 Of The City's Best Recipes To Cook At Home



Synopsis

Tom Fitzmorris is uniquely qualified to write about the food of New Orleans. Born in the Crescent City on Mardi Gras, he has been eating, celebrating, and writing about the food in his favorite town for more than thirty years. Just after Hurricane Katrina, Fitzmorris put the finishing touches on his collection of recipes for the best of New Orleans food, gathered and developed during his tenure as the Big Easy's resident foodie. Now, three years after the release of New Orleans Food, Fitzmorris revisits his magnum opus to coincide with the publication of his memoir, Hungry Town. This expanded edition features 25 delicious new recipes steeped in the town's Creole and Cajun traditions yet updated to reflect contemporary tastes and ingredients. Whether you're nostalgic for the taste of New Orleans or simply love good food, New Orleans Food should find a place on your cookbook shelf.

Book Information

Paperback: 382 pages

Publisher: Stewart, Tabori and Chang; Revised edition (May 1, 2010)

Language: English

ISBN-10: 1584798769

ISBN-13: 978-1584798767

Product Dimensions: 7 x 1 x 9 inches

Shipping Weight: 1.6 pounds (View shipping rates and policies)

Average Customer Review: 4.9 out of 5 stars See all reviews (17 customer reviews)

Best Sellers Rank: #530,240 in Books (See Top 100 in Books) #113 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Cajun & Creole #618 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > South #2677 in Books > Deals in Books

Customer Reviews

Tonight I made Cole Slaw, Red Beans, Chicken Gumbo, and Rice Pudding for a Mardi Gras dinner. Every dish was outstanding! I have over 100 cookbooks and I can honestly say that I've never made a better meal from a single cookbook. To top it all off the book cost me \$4.10 new!!! Thanks Tom for such an amazing resource. Do not hesitate to buy this book!!!

I bought this cookbook for my Hubby about four months ago. (He does most of the cooking, it is a trick I learned many years ago from my Dad - If you want to get out of doing something, do it really

bad and pretend like you do not know how! LOL It works!). He cooks from this cookbook atleast twice a week. Everything that he has cooked, so far, has been absolutely delicious!!! I gave him two other cookbooks at the same time but Tom Fitzmorris's cookbook by far is his favorite & mine! Ssshh, don't forget our secret & buy them this cookbook - you both will be amazed of the fine dining quality food that is cooked from this book!

I will say that I may be one of the world's worst cooks. Tom has spent nearly 40 years dealing in the restaurant business and he knows food probably more than anyone. He is a food genius. I had a question about one of his recipes that was above my head since I am such a novice, and he took time to answer my questions over email. Therefore not only does he know great food better than anyone in the world, he will gladly respond to an email with a question that you have on one of his recipes. He also has a daily radio show where you can ask him questions on these recipes. So he is always available for questions as well.

I bought three copies of this book for my family members after recieving a copy of it while in N.O. I took it home and have tried a number of recipes. All have tasted great and they are pretty easy to follow. Only issue has been finding some of the "specialty" ingrediants in Midwest...I have had to learn to substitute some of the more obscure items.

This is a super collection of traditional New Orleans recipes from a long time fixture of the local food critic culture of the city. I'm pleased to add this cookbook to my collection of references on New Orleans food.

If want to learn about Naw'lins food and how to make it, this is the perfect book for you. Tom Fitzmorris is a well known expert in New Orleans and through his radio program and his books and articles teaches people all about it's great cuisine and it's history.

Best cookbook I've ever had, ever. I'm from New Orleans and I am telling you, you cannot go wrong.

A great book full of authentic New Orleans and Louisiana fare recipes. A far better gift than any book by a celebrity chef, even if people outside of Louisiana may not know who Tom Fitzmorris is.

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

Tom Fitzmorris's New Orleans Food (Revised Edition): More Than 250 of the City's Best Recipes to Cook at Home Tom Sawyer Box Set: The Adventures of Tom Sawyer; Tom Sawyer Abroad; and Tom Sawyer, Detective (Blackstone Audio Classic Collection) Mr. Food Test Kitchen Cook it Slow, Cook it Fast: More Than 150 Easy Recipes For Your Slow Cooker and Pressure Cooker Best Slow and Easy Recipes: More than 250 Foolproof, Flavor-Packed Roasts, Stews, and Braises that let the Oven Do the Work (Best Recipe) The Little New Orleans Cookbook: Fifty-Seven Classic Creole Recipes That Will Enable Everyone to Enjoy the Special Cuisine of New Orleans Brennan's New Orleans Cookbook...and the Story of the Fabulous New Orleans Restaurant [The Original Classic Recipes] Jobs Rated Almanac: The Best and Worst Jobs - 250 in All - Ranked by More Than a Dozen Vital Factors Including Salary, Stress, Benefits, and More (Jobs Rated Almanac, 6th Ed, 2002) New Orleans Architecture: The Cemeteries (New Orleans Architecture Series) New Orleans Architecture: The Esplanade Ridge (New Orleans Architecture Series) The Very Best Of Recipes for Health: 250 Recipes and More from the Popular Feature on NYTimes.com Arthur Schwartz's New York City Food: An Opinionated History and More Than 100 Legendary Recipes Canning And Preserving Cookbook: 100+ Mouth-Watering Recipes of Canned Food: (Canning and Preserving Cookbook, Best Canning Recipes) (Home Canning Recipes, Pressure Canning Recipes) The Food Service Professional Guide to Controlling Restaurant & Food Service Food Costs (The Food Service Professional Guide to, 6) (The Food Service Professionals Guide To) More Than Just Food: Food Justice and Community Change (California Studies in Food and Culture) Crescent City Cooking: Unforgettable Recipes from Susan Spicer's New Orleans The New Best of Tom Petty for Guitar: Easy TAB Deluxe (The New Best of... for Guitar) How to Cook Everything Fast: A Better Way to Cook Great Food Modern Sauces: More than 150 Recipes for Every Cook, Every Day The Complete Food Dehydrator Cookbook: How to Dehydrate Your Favorite Foods Using Nesco, Excalibur or Presto Food Dehydrators, Including 101 Recipes. (Food Dehydrator Recipes) (Volume 1) Food Processor Greats: Delicious Food Processor Recipes, The Top 100 Food Processor Recipes

[Dmca](#)