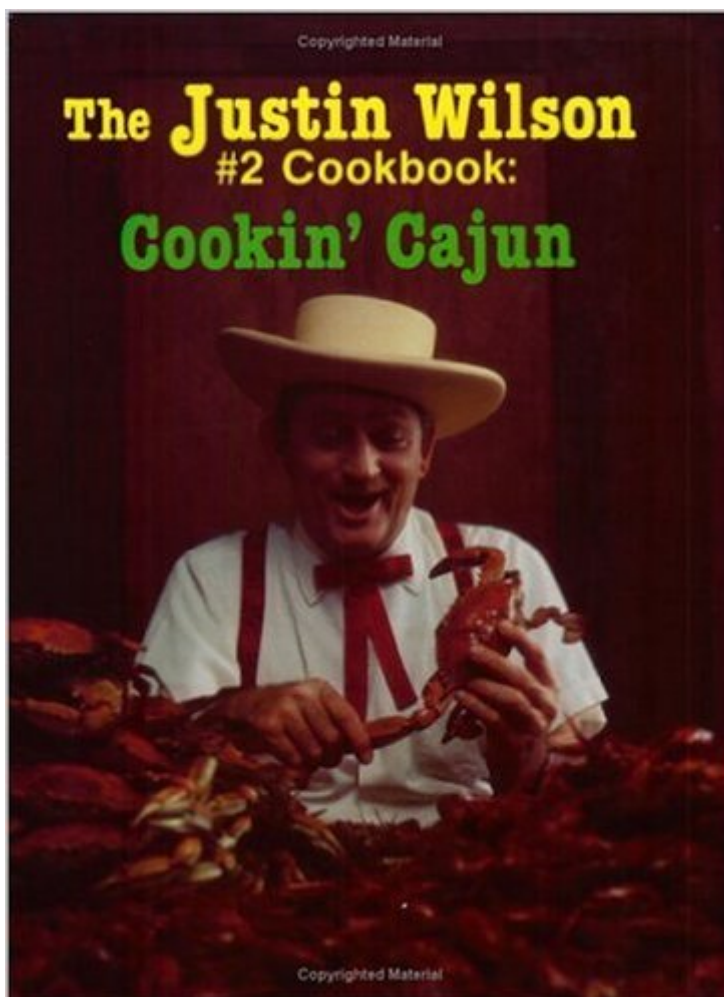


The book was found

The Justin Wilson #2 Cookbook: Cookin' Cajun



Synopsis

For those who want to know the secrets of cooking Cajun, this book offers a wide range of zesty dishes peppered with Cajun humor.

Book Information

Plastic Comb: 112 pages

Publisher: Pelican Publishing (July 5, 2000)

Language: English

ISBN-10: 0882892347

ISBN-13: 978-0882892344

Product Dimensions: 7.2 x 0.5 x 9 inches

Shipping Weight: 7.2 ounces (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars [See all reviews](#) (30 customer reviews)

Best Sellers Rank: #69,331 in Books (See Top 100 in Books) #16 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Cajun & Creole](#) #95 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > South](#)

Customer Reviews

I don't think any of Justin Wilson's books are essential for would be Cajun chefs. His books are fun and this book has some nice recipes. Wilson's version of Cajun cooking is different from what you see on most books in the genre. I know I own more than a dozen books on Cajun or Creole cuisine and only Wilson makes constant use of bitters, Worcestershire sauce and Sauternes wine. Those three ingredients seem to find their way into almost every savory recipe in this book even though you will see little of them in the excellent "Cajun Cuisine" book or Paul Prudhomme's seminal book the finest on the subject. Wilson was the first to admit he was no chef just a damn good cook and these three ingredients provide the flavor backbone for most of his dishes. Of course you see this in his shows with the hot sauce ever ready and always with the Lea and Perrins and the big bottle of wine. That's how he approaches Cajun food and most of the time the result is quite good. This is a man who became famous first for his humorous stories and then he worked the cooking in. As far as I know he has never owned a restaurant in which his food would stand the ultimate test. It is not essential as Prudhomme's book is but it is a fun addition to any collection. One nice segment of the book is the one on leftovers. The turkey hash is superb and the ham soufflé. He has an idea for cold leftover mac n cheese that I did not try. You take cold mac n cheese and pour mayo over it with some paprika. Other highlights are the turnip casserole and the "I don't know chicken". Funny but also

quite good. Enjoy it.....socks

The man made plain, simple good food. The book is a reflection of the type of cooking we saw on his shows. His roots were Cajun, but he was not afraid to experiment and make a dish his own. If you are looking for traditional Cajun recipes, this is not the place to start, but it is a great source for some good eatin'.

This was a Christmas gift for my boyfriend. Justin Wilson is his favorite so I knew it would go over well!. When he opened his gift he immediately told me how much he loved it. He has used these cookbooks several times since Christmas.

I love Justin's easy to follow instructions for wonderful foods. His wonderful sense of humor adds an additional spice to the cooking

This is the 3rd book I bought for a friend to round out his Justin Wilson cookbook collection. We've traded Justin Wilson and Paul Prudhome recipes for 20 years.

grew up Cajun and remember his cooking series on TV...this book is perfect with it's spiral binding (staying open while cooking) It was the perfect gift for a family member.

this is one for my collection i love Justin watched him since i was a kid on tv, he is one of the reasons i became a chef.

Have always loved Justin Wilson. Bought this as a gift. Our friends loved it as much as we do. Easy to follow recipes.

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

The Justin Wilson #2 Cookbook: Cookin' Cajun Justin Wilson's Homegrown Louisiana Cookin' Justin Bieber: The Ultimate Justin Bieber 2016 Fan Book: Justin Bieber Book Cajun Greats: Delicious Cajun Recipes, The Top 100 Cajun Recipes The Justin Wilson Gourmet and Gourmand Cookbook Justin Bieber Baby (New Justin Bieber Books Book 1) Good Time Eatin' in Cajun Country: Cajun Vegetarian Cooking (Healthy World Cuisine) Cajun Cuisine: Authentic Cajun Recipes from Louisiana's Bayou Country Cajun Self-Taught : Learning to Speak the Cajun Language Justin Wilson's Outdoor Cooking with Inside Help Cookin' with Potatoes: Featuring Many

Fabulous Dried Potato Recipes Cookin' With Beans and Rice Cee Dub's Dutch Oven and Other
Camp Cookin' More Cee Dub's Dutch Oven and Other Camp Cookin' Cookin' It with Kix: The Art of
Celebrating and the Fun of Outdoor Cooking Chef Paul Prudhomme's Louisiana Cajun Magic (R)
Cookbook The Double Musky Inn Cookbook: Alaska's Mountain Cajun Cuisine Justin Bieber: Just
Getting Started Justin Timberlake: Breakout Music Superstar (Hot Celebrity Biographies) Justin
Bieber: First Step 2 Forever (100% Official)

[Dmca](#)