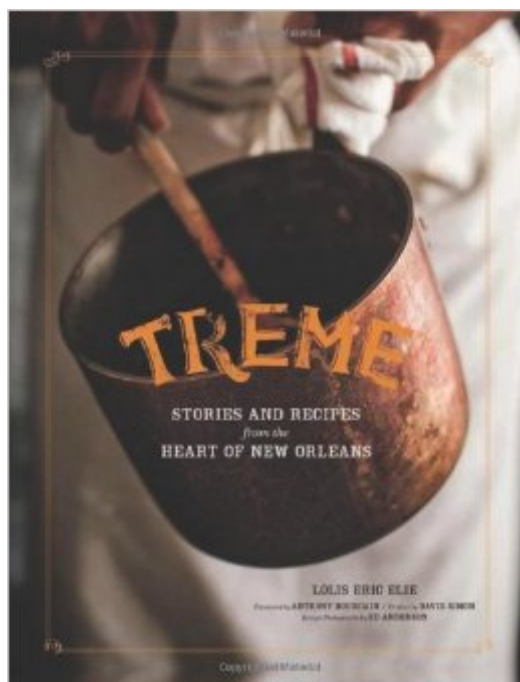


The book was found

Treme: Stories And Recipes From The Heart Of New Orleans



Synopsis

Inspired by David Simon's award-winning HBO series *Treme*, this celebration of the culinary spirit of post-Katrina New Orleans features recipes and tributes from the characters, real and fictional, who highlight the Crescent City's rich foodways. From chef Janette Desautel's own Crawfish Ravioli and LaDonna Batiste-Williams's Smothered Turnip Soup to the city's finest Sazerac, New Orleans' cuisine is a mÃ©lange of influences from Creole to Vietnamese, at once new and old, genteel and down-home, and, in the words of Toni Bernette, "seasoned with delicious nostalgia." As visually rich as the series itself, the book includes 100 heritage and contemporary recipes from the city's heralded restaurants such as Upperline, Bayona, Restaurant August, and Herbsaint, plus original recipes from renowned chefs Eric Ripert, David Chang, and other *Treme* guest stars. For the 6 million who come to New Orleans each year for its food and music, this is the ultimate homage to the traditions that make it one of the world's greatest cities.

Book Information

Hardcover: 240 pages

Publisher: Chronicle Books (July 24, 2013)

Language: English

ISBN-10: 1452109699

ISBN-13: 978-1452109695

Product Dimensions: 8.5 x 1.2 x 10.5 inches

Shipping Weight: 2.3 pounds (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 stars Â Â See all reviews Â (35 customer reviews)

Best Sellers Rank: #246,388 in Books (See Top 100 in Books) #50 in Â Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Cajun & Creole #296 in Â Books >

Cookbooks, Food & Wine > Celebrities & TV Shows #325 in Â Books > Cookbooks, Food & Wine > Cooking Education & Reference > Essays

Customer Reviews

This is a cookbook with a difference - as well as pages of enticing recipes this book gives a great insight into all that is this unique place! Makes you want to jump on the next plane to NO and savour all the delights it has to offer! I literally could not put this book down the first night I got it. Look forward to working my way through these tasty pages of pure indulgence. Us Europeans could learn alot from worshipping a Bible like this :) Highly Recommended! Well done Mr. Elie. Look forward to more from you.Elaine CurranIreland and Spain

First, I must confess that Mr. Elie has been a very dear friend for over 30 years, so this review is not without its biases. Second, I must also confess that he is one of the best cooks I know personally, and has chosen recipes for this cookbook that will satisfy the most demanding palates. I have not only read the book and enjoyed it tremendously, but was also in New Orleans to taste the Korean chicken dish created by Chef Jackie (Jacqueline Blanchard, Executive Sous Chef at Restaurant August). Oops! I'm not sure I was supposed to give that secret away. Well, if you purchase the book and read it you will be given the impression that the recipes were created by the characters. But the truth is, the recipes are all from world class chefs like Chef Jackie in N.O., and people who have set the standard for New Orleans cuisine in their home kitchens. This really was the best chicken I have ever had in my entire life and was so light and crispy it could have flew off of plate and taken flight into fried chicken heaven. What a treat that was. Another inside secret I will share is that Lolis got the Gumbo recipe from his mother. I hope he doesn't read this review, but I just couldn't keep that one to myself. I had the opportunity to have his mother's Gumbo just last month and what an experience that was. She is a living Gumbo legend! So that's a bit of the inside scoop on the cook book. Bottom line is you can't go wrong for the recipes, and if you enjoy a good read, you will enjoy this one. So now the pitch for my friend Lolis, which includes my bias. Buy a book for yourself and ten more as Christmas gifts. It may not be the best thing if you have a heart condition, but it will most certainly increase the happiness quotient of us mere Earthlings!

What a great book and cookbook. Fun to read, fun to leaf through and an opportunity to go "back of the house" in many of New Orleans' best restaurants. We own many cookbooks and love New Orleans and its culinary scene. This book captures so much of the culture, history and cooking techniques that keep New Orleans unique among all American cities. This is a wonderful book to own, to use, to learn from and to gift to others. A real gem.

I loved the show and all the characters. The book is like it was written by Chef Desautel. I really liked how it took recipes from everyone. I loved New Orleans when we were there last March. The recipes are good as well and the family liked them which made this book a double pleaser.

Well written, beautiful photographs and easy to follow and delicious recipes, Mr. Elle is a gift to us all and I am grateful he is preserving and recording our history through food. Quintessentially American.

My husband and I have been following the show from the beginning. We love the series, and the book highlights all of the characters. Love that Davis's Aunt has the cocktail section! Even if you've never followed Treme, this book is full of original NOLA recipes. Love it!

The history, food, and music are what draw me to New Orleans. This covers two of the topics in a well executed manner. This is one of the books that sits out, not buried in the shelf.

Love this book it contains a lot of pictures from the series. If you've watched Treme on HBO you will love this book...I DO!Treme: Stories and Recipes from the Heart of New Orleans is a must buy!

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

Treme: Stories and Recipes from the Heart of New Orleans Brennan's New Orleans Cookbook...and the Story of the Fabulous New Orleans Restaurant [The Original Classic Recipes] The Little New Orleans Cookbook: Fifty-Seven Classic Creole Recipes That Will Enable Everyone to Enjoy the Special Cuisine of New Orleans New Orleans Architecture: The Cemeteries (New Orleans Architecture Series) New Orleans Architecture: The Esplanade Ridge (New Orleans Architecture Series) X-SCM: The New Science of X-treme Supply Chain Management Mountain Biking (High Interest Books: X-Treme Outdoors) New Orleans Classic Gumbos and Soups (Classic Recipes Series) Cooking Up A Storm: Recipes Lost and found from the Times-Picayune of New Orleans Besh Big Easy: 101 Home Cooked New Orleans Recipes (John Besh) In a While, Crocodile: New Orleans Slow Cooker Recipes Mme. Bœuf's Recipes of Old New Orleans Creole Cookery Tom Fitzmorris's New Orleans Food (Revised Edition): More Than 250 of the City's Best Recipes to Cook at Home Crescent City Cooking: Unforgettable Recipes from Susan Spicer's New Orleans A Confederacy of Dunces Cookbook: Recipes from Ignatius J. Reilly's New Orleans Emeril's New New Orleans Cooking New Orleans New Elegance Smoothies For Kids: 80+ Recipes, Whole Foods Diet, Heart Healthy Diet, Natural Foods, Blender Recipes, Detox Cleanse Juice, Smoothies for Weight ... loss - detox smoothie recipes) (Volume 40) Smoothies for Diabetics: 85+ Recipes of Blender Recipes: Diabetic & Sugar-Free Cooking, Heart Healthy Cooking, Detox Cleanse Diet, Smoothies for ... loss-detox smoothie recipes) (Volume 54) Scary Stories Box Set: Scary Stories, More Scary Stories, and Scary Stories 3

[Dmca](#)