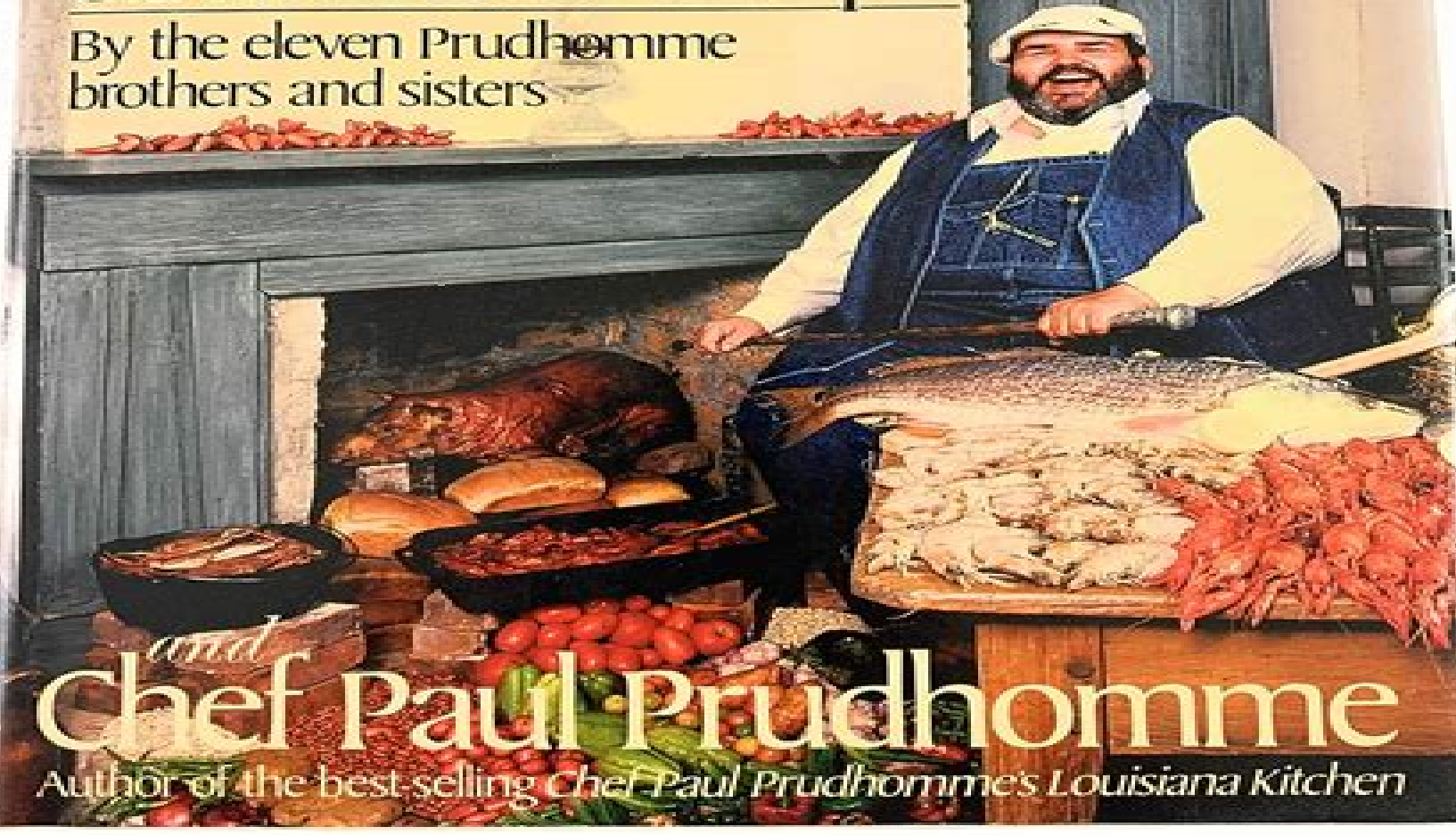


THE PRUDHOMME FAMILY COOKBOOK

Old-Time Louisiana Recipes

By the eleven Prudhomme
brothers and sisters



and
Chef Paul Prudhomme

Author of the best-selling *Chef Paul Prudhomme's Louisiana Kitchen*

Prudhomme Family Cookbook Old Time Louisiana Recipes

Paul Prud'Homme



Prudhomme Family Cookbook Old Time Louisiana Recipes:

The Prudhomme Family Cookbook Paul Prudhomme, 2012-05-22 Super bestselling Chef Paul Prudhomme and his 11 brothers and sisters remember and cook the greatest native cooking in the history of America garnered from their early years in the deep south of Louisiana The Prudhomme Family Cookbook brings the old days of Cajun cooking right into your home

Chef Prudhomme's Louisiana Kitchen Paul Prudhomme, 1984-04-17 Here for the first time the famous food of Louisiana is presented in a cookbook written by a great creative chef who is himself world famous The extraordinary Cajun and Creole cooking of South Louisiana has roots going back over two hundred years and today it is the one really vital growing regional cuisine in America No one is more responsible than Paul Prudhomme for preserving and expanding the Louisiana tradition which he inherited from his own Cajun background Chef Prudhomme's incredibly good food has brought people from all over America and the world to his restaurant K Paul's Louisiana Kitchen in New Orleans To set down his recipes for home cooks however he did not work in the restaurant In a small test kitchen equipped with a home size stove and utensils normal for a home kitchen he retested every recipe two and three times to get exactly the results he wanted Logical though this is it was an unprecedented way for a chef to write a cookbook But Paul Prudhomme started cooking in his mother's kitchen when he was a youngster To him the difference between home and restaurant procedures is obvious and had to be taken into account So here in explicit detail are recipes for the great traditional dishes gumbos and jambalayas Shrimp Creole Turtle Soup Cajun Popcorn Crawfish Etouffee Pecan Pie and dozens more each refined by the skill and genius of Chef Prudhomme so that they are at once authentic and modern in their methods Chef Paul Prudhomme's Louisiana Kitchen is also full of surprises for he is unique in the way he has enlarged the repertoire of Cajun and Creole food creating new dishes and variations within the old traditions Seafood Stuffed Zucchini with Seafood Cream Sauce Pan-fried Chicken and Fettucini Veal and Oyster Crepes Artichoke Prudhomme these and many others are newly conceived recipes but they could have been created only by a Louisiana cook The most famous of Paul Prudhomme's original recipes is Blackened Redfish a daringly simple dish of fiery Cajun flavor that is often singled out by food writers as an example of the best of new American regional cooking For Louisianians and for cooks everywhere in the country this is the most exciting cookbook to be published in many years

Chef Paul Prudhomme's Louisiana Cajun Magic Cookbook Paul Prudhomme, 1989 Recipes based on Prudhomme's Cajun Magic herb and spice blends

Chef Paul Prudhomme's Louisiana Tastes Paul Prudhomme, 2012-03-13 Chef Paul Prudhomme's Louisiana Kitchen is an exciting exploration of the new flavors that have made Louisiana cooking even better Chef Paul Prudhomme put Louisiana cooking on the map Now Chef Paul returns to his culinary roots to show us how Louisiana cooking has evolved Today the culinary influences of Asia Latin America the Middle East and many other cuisines are being integrated into traditional Louisiana cooking Chef Paul explores how Louisiana cooks have incorporated such newly available ingredients as lemongrass fresh tamarind and papaya into their dishes As Chef Paul says any Louisiana cook worth

his or her salt will work with what's available familiar or not and turn it into something delicious Andouille Spicy Rice gets its zing from chipotle and pasilla chile peppers and Roasted Lamb with Fire Roasted Pepper Sauce is flavored with jalapeno peppers and fennel Classic jambalaya etouffee and gumbo are reinvented with such far flung ingredients as star anise cilantro yuca plantain and mango Some text and images that appeared in the print edition of this book are unavailable in the electronic edition due to rights reasons

Chef Paul Prudhomme's Seasoned America Paul Prudhomme, 1991-10-24 Contains favorite American recipes to which famous chef Paul Prudhomme has added his own spices and flavorings in order to create new dishes

Chef Paul Prudhomme's Pure Magic Paul Prudhomme, 2012-03-13 Over one hundred recipes show you how to bring a symphony of flavors to everyday meals If you're looking for satisfying deep down tastes look no further Here you'll find Sticky Chicken Lotsa Crab Crab Cakes Southern Smothered Spuds Sweet Potato Omelet Bronzed Fish Fresh Garlic Pasta Corn Chowder Black Bean Soup Really Rich Beef and Mushrooms Also included are all your Louisiana favorites such as gumbos jambalayas and etouffees This collection of nearly 100 savory recipes brings out a symphony of flavors and smiles in the everyday dishes loved by all meatloaf mashed potatoes salads bronzed chicken as well as Louisiana favorites such as gumbos jambalayas and etouffees Some text and images that appeared in the print edition of this book are unavailable in the electronic edition due to rights reasons

Chef Paul Prudhomme's Kitchen Expedition Paul Prudhomme, 1997

Chef Paul Prudhomme's Fork in the Road Paul Prudhomme, 2012-03-13 Chef Paul Prudhomme America's most innovative chef invites you to take a Fork in the Road a journey toward a different way of cooking If your goal is to produce great tasting flavorful dishes that everyone will enjoy yet are still good for you then this is the cookbook for you Chef Paul's new book offers not only recipes but a model for anyone who wants to modify his or her cooking to minimize the use of less healthful ingredients yet retain the rich taste and texture that make them so delicious For instance he uses pureed dried beans and reduced fruit juices to create viscosity and enhance flavors Both add an enormous amount of richness with virtually no fat Chef Paul provides you with specific recipes to show you how these ingredients work and encourages you to try them with all your favorite dishes To make rich flavorful sauces and gravies for great tasting meat poultry or fish without a drop of oil butter shortening or other fat he has developed recipes in which dry flour is browned before adding it to the dish And he always tells you to start with a hot pan so you can bronze or caramelize an ingredient without any added fat These techniques will make all your food taste better new recipes as well as your favorite standbys Perhaps the most exciting portion of this book is the chapter on Magic Brightening Broths These delicious broths are based upon defatted stocks and get extra goodness from carefully balanced seasonings that enhance but don't overwhelm the flavors of foods cooked in them Chef Paul envisions that once you've discovered how easy and enjoyable Magic Brightening is you and your friends and family will want to cook this way several times a month From breads and breakfasts through main and side dishes to desserts and snacks Chef Paul has streamlined his favorite recipes He's taken out as much fat as possible leaving the texture the richness

and the taste for which he is famous This is not a diet book but one dedicated to healthful ways to cook Some text and images that appeared in the print edition of this book are unavailable in the electronic edition due to rights reasons **Chef Paul Prudhomme's Fiery Foods That I Love** Paul Prud'Homme,1999-04 Paul Prudhomme America's favorite chef invites you to try some of the greatest flavors the world has to offer He says Food is my passion pepper tomato shrimp fried eggplant coated in sesame seeds smothered potatoes cabbage much more *The Booklover's Guide to New Orleans* Susan Larson,2013-09-05 The literary tradition of New Orleans spans centuries and touches every genre its living heritage winds through storied neighborhoods and is celebrated at numerous festivals across the city For booklovers a visit to the Big Easy isn't complete without whiling away the hours in an antiquarian bookstore in the French Quarter or stepping out on a literary walking tour Perhaps only among the oak lined avenues Creole town houses and famed hotels of New Orleans can the lust of A Streetcar Named Desire the zaniness of A Confederacy of Dunces the chill of Interview with the Vampire and the heartbreak of Walker Percy's Moviegoer begin to resonate Susan Larson's revised and updated edition of The Booklover's Guide to New Orleans not only explores the legacy of Tennessee Williams and William Faulkner but also visits the haunts of celebrated writers of today including Anne Rice and James Lee Burke This definitive guide provides a key to the books authors festivals stores and famed addresses that make the Crescent City a literary destination *Fiery Foods That I Love* Paul Prudhomme,2012-03-13 Chef Paul has traveled around the globe brought back its flavors and dreamed them into such mouthwatering soul satisfying recipes as Fire Roasted Garlic Bread Fennel and Split Pea Soup Fried Eggplant coated in sesame seeds Pepper Tomato Shrimp Sweet Beef and Fresh Chiles Smothered Potatoes Cabbage and Andouille and much much more And he's even added his Too Hot for Mrs Podunk recipes for those of you hungry for five alarm flavor Those in search of Chef Paul's favorites just look for his trademark cap **Louisiana History** Florence M. Jumonville,2002-08-30 From the accounts of 18th century travelers to the interpretations of 21st century historians Jumonville lists more than 6 800 books chapters articles theses dissertations and government documents that describe the rich history of America's 18th state Here are references to sources on the Louisiana Purchase the Battle of New Orleans Carnival and Cajuns Less explored topics such as the rebellion of 1768 the changing roles of women and civic development are also covered It is a sweeping guide to the publications that best illuminate the land the people and the multifaceted history of the Pelican State Arranged according to discipline and time period chapters cover such topics as the environment the Civil War and Reconstruction social and cultural history the people of Louisiana local parish and sectional histories and New Orleans It also lists major historical sites and repositories of primary materials As the only comprehensive bibliography of the secondary sources about the state ILouisiana History R is an invaluable resource for scholars and researchers *Southern Cakes* Nancie McDermott,2012-02-03 A compilation of sixty five of the greatest cake recipes from the South plus plenty of baking tips from the author of Southern Pies It's time to relax on the porch swing and feast your eyes on some of the tastiest cakes you'll ever

sink your fork into There are recipes here for everything from Brown Sugar Pound Cake and fluffy white coconut cakes layered with lemon curd or raspberry jam to the chocolatey goodness of Mississippi Mud Cake and the extravagant elegance of Lady Baltimore Cake With cakes this delectable it s no wonder Southerners are so proud of their baking history Jam cakes and jelly rolls humble pear bread and peanut cake cakes with one two three and four layers and even Eudora Welty s bourbon soaked white fruitcake each moist and delicious forkful represents the welcome to the South attitude of the sultry Southern states The Baking 101 section explains the basics including buying the proper equipment mixing the perfect batter putting on the finishing touches that means frosting and lots of it and the how to s of storing your lovely cake so that the last slice tastes as delightful and moist as the first As you page through Southern Cakes you ll surely come across some old favorites as well as many new delectable treats plus a generous helping of Southern hospitality in each and every slice Food writer Nancie McDermott has compiled 65 of the most sinfully delicious cakes and the result could make even Scarlet O Hara weak in the knees Chocolatier Magazine For my money the grandest looking cakes in this book are the brown sugar pound cakes baked in a tube pan with a lush mass of caramel glaze drooling down its sides and the classic coconut cake with its feathery dazzling white frosting When I brought the coconut cake to the office people in the street were literally lunging at it Los Angeles Times

New Orleans Cuisine Susan Tucker,2009 With contributions from Karen Leathem Patricia Kennedy Livingston Michael Mizell Nelson Cynthia LeJeune Nobles Sharon Stallworth Nossiter Sara Roahen and Susan Tucker New Orleans Cuisine Fourteen Signature Dishes and Their Histories New Orleans Cuisine shows how ingredients ethnicities cooks chefs and consumers all converged over time to make the city a culinary capital The New Encyclopedia of Southern Culture John T. Edge,2009-09 The American South embodies a powerful historical and mythical presence both a complex environmental and geographic landscape and a place of the imagination Changes in the region s contemporary socioeconomic realities and new developments in scholarship have been incorporated in the conceptualization and approach of The New Encyclopedia of Southern Culture Anthropologist Clifford Geertz has spoken of culture as context and this encyclopedia looks at the American South as a complex place that has served as the context for cultural expression This volume provides information and perspective on the diversity of cultures in a geographic and imaginative place with a long history and distinctive character Cajun Foodways C. Paige Gutierrez,2009-12-01 Cajun food has become a popular ethnic food throughout America during the last decade This fascinating book explores the significance of Cajun cookery on its home turf in south Louisiana a region marked by startling juxtapositions of the new and the old the nationally standard and the locally unique Neither a cookbook nor a restaurant guide Cajun Foodways gives interpretation to the meaning of traditional Cajun food from the perspective of folklife studies and cultural anthropology The author takes into account the modern regional popular culture in examining traditional foodways of the Cajuns Cajuns attention to their own traditional foodways is more than merely nostalgia or a clever marketing ploy to lure tourists and sell local products The symbolic power of Cajun

food is deeply rooted in Cajuns ethnic identity especially their attachments to their natural environment and their love of being with people Foodways are an effective symbol for what it means to be a Cajun today The reader interested in food and in cooking will find much appeal in this book for it illustrates a new way to think about how and why people eat as they do

The New Encyclopedia of Southern Culture (EasyRead Edition) , *Sundays at Moosewood Restaurant* Moosewood Collective,2013-10-29 Since its opening in 1973 Moosewood Restaurant in Ithaca New York has been synonymous with creative cuisine with a healthful vegetarian emphasis Each Sunday at Moosewood Restaurant diners experience a new ethnic or regional cuisine sometimes exotic sometimes familiar From the highlands and grasslands of Africa to the lush forests of Eastern Europe from the sun drenched hills of Provence to the mountains of South America the inventive cooks have drawn inspiration for these delicious adaptations of traditional recipes Including a section on cross cultural menu planning as well as an extensive guide to ingredients techniques and equipment Sundays at Moosewood Restaurant offers a taste for every palate Moosewood Restaurant is run by a group of eighteen people who rotate through the jobs necessary to make a restaurant work They plan menus set long term goals and wash pots Moosewood Restaurant contributes 1% of its profits from the sale of this book to the Eritrean Relief Fund which provides food and humanitarian assistance to the Eritrean people Moosewood Restaurant supports 1% For Peace an organization working to persuade the government to redirect 1% of the Defense Department budget towards programs that create and maintain peace in positive ways **The New Encyclopedia of Southern Culture** Charles Reagan Wilson,James G. Thomas (Jr.),2006 **Gumbo Tales** Sara Roahen,2009-04-20 Makes you want to spend a week immediately in New Orleans Jeffrey A Trachtenberg Wall Street Journal A cocktail is more than a segue to dinner when it s a Sazerac an anise laced drink of rye whiskey and bitters indigenous to New Orleans For Wisconsin native Sara Roahen a Sazerac is also a fine accompaniment to raw oysters a looking glass into the cocktail culture of her own family and one more way to gain a foothold in her beloved adopted city Roahen s stories of personal discovery introduce readers to New Orleans well known signatures gumbo po boys red beans and rice and its lesser known gems the pho of its Vietnamese immigrants the braciolone of its Sicilians and the ya ka mein of its street culture By eating and cooking her way through a place as unique and unexpected as its infamous turducken Roahen finds a home And then Katrina With humor poignancy and hope she conjures up a city that reveled in its food traditions before the storm and in many ways has been saved by them since

Embracing the Melody of Appearance: An Psychological Symphony within **Prudhomme Family Cookbook Old Time Louisiana Recipes**

In a world eaten by monitors and the ceaseless chatter of instant connection, the melodic beauty and mental symphony developed by the published word frequently disappear into the back ground, eclipsed by the relentless noise and distractions that permeate our lives. But, nestled within the pages of **Prudhomme Family Cookbook Old Time Louisiana Recipes** a marvelous literary value filled with fresh feelings, lies an immersive symphony waiting to be embraced. Constructed by an outstanding composer of language, this captivating masterpiece conducts readers on an emotional journey, skillfully unraveling the concealed songs and profound impact resonating within each carefully crafted phrase. Within the depths with this poignant analysis, we will examine the book is central harmonies, analyze its enthralling publishing fashion, and surrender ourselves to the profound resonance that echoes in the depths of readers souls.

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