

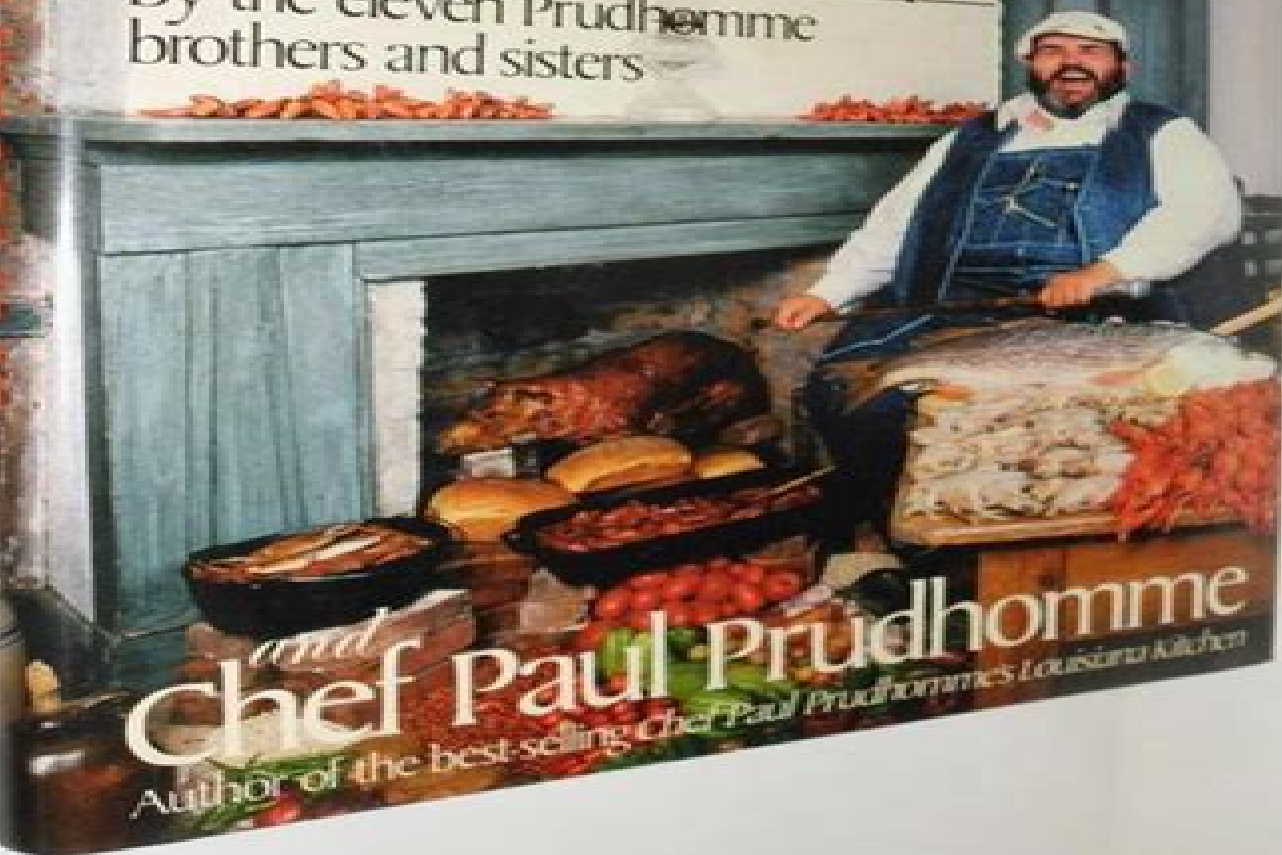
THE PRUDHOMME FAMILY COOKBOOK

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

Paul Prud'Homme



Prudhomme Family Cookbook:

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 Paul Prudhomme's Louisiana Cajun Magic Cookbook Paul Prudhomme, 1989 It is easier and faster to prepare Cajun specialties with Paul Prudhomme's new Magic Seasonal Blends a new feature in this book More than thirty color photos illustrate Cajun greats such as Gumbo Jambalaya and Etouffee

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 pure 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's 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 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 **Prudhomme Family Cookbook** Dalton,1987-11-01 [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 MushroomsAlso included are all your Louisiana favorites such as gumbos jambalayas and etouffes 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 jamabalayas 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 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 Kitchen Expedition* Paul Prudhomme,1997 *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 Prudhomme Family Cookbook** Paul Prudhomme,1987 Many family memories precede the recipes collected for the preservation of Cajun cooking **Chef Paul Prudhomme's Louisiana Tastes** Paul Prudhomme,2000-01-26 The man who made Louisiana cooking a national sensation returns to his roots showing how chefs in his home state have incorporated foods from all over the world into the cuisine **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 The Berghoff Family Cookbook Carlyn Berghoff,Jon Berghoff,Nancy Ross Ryan,2011-08-15 150 traditional favorites from Chicago s famed Berghoff Restaurant alongside contemporary culinary creations plus a guide to entertaining at home With The Berghoff Family Cookbook fans of the beloved restaurant can now make Berghoff classics at home including the famous Berghoff Creamed Spinach German Potato Salad Wiener Schnitzel Sauerbraten Apple Strudel Black Forest Cake and many more treasured and until now secret recipes from the Berghoff s celebrated kitchens More than a collection of wonderful recipes The Berghoff Family Cookbook is a piece of Chicago history and an essential guide for cooking and party planning What started as a small saloon in 1898 quickly became a Chicago dining institution when Prohibition prompted founder Herman Joseph Berghoff to start serving meals to stay in business When Prohibition ended in 1933 the Berghoff Restaurant was the first Chicago establishment to receive a liquor license and it soon became famous for both its traditional German food and its Dortmunder beer The Berghoff Family Cookbook offers a rare and personal glimpse into the history of a Chicago landmark complete with full color photographs of Berghoff s no nonsense waitstaff and legendary chefs its iconic stained glass windows and murals the famous mahogany bar and the chandeliers as well as old menus and historical items never before seen by the public Jan and Carlyn Berghoff not only provide treasured memories about the restaurant but they also offer their wealth of knowledge and experience on beer and food pairings how to host a bourbon tasting party planning and tips for memorable and hassle free gatherings In addition Carlyn Berghoff shares many of her favorite recipes from her successful catering company including Shrimp Martinis Pesto Cheesecake Grilled Vegetable Wraps Pan Seared Tilapia with Tabasco Broth and Almond Pear Tartlets The Berghoff Family Cookbook helps cooks everywhere create delicious food special celebrations and lasting traditions **Gumbo Tales:**

Finding My Place at the New Orleans Table 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 *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

Cornbread Nation 7 Francis Lam,2014-05-15 How does Southern food look from the outside The form is caught in constantly dueling stereotypes It's so often imagined as either the touchingly down home feast or the heartstopping health scourge of a nation But as any Southern transplant will tell you once they've spent time in the region Southerners share their lives in food with a complex mix of stories of belonging and not belonging and of traditions that form identities of many kinds *Cornbread Nation* 7 edited by Francis Lam brings together the best Southern food writing from recent years including well known food writers such as Sara Roahen and Brett Anderson a couple of classic writers such as Langston Hughes and some newcomers The collection divided into five sections Come In and Stay Awhile Provisions and Providers Five Ways of Looking at Southern Food The South Stepping Out and Southerners Going Home tells the stories both of Southerners as they move through the world and of those who ended up in the South It explores from where and from whom food comes and it looks at what food means to culture and how it relates to home

Lost Recipes of Prohibition: Notes from a Bootlegger's Manual Matthew Rowley,2015-10-28 Prompted by a found notebook of illicit booze recipes here are more than 100 secret and forgotten formulas for cordials bitters spirits and cocktails gorgeously illustrated and explained American Prohibition was far from watertight If you knew the right people or the right place to be you could get a drink most likely a variation of the real thing made by blending smuggled industrial alcohol or homemade moonshines with extracts herbs and oils to imitate the aroma and taste of familiar spirits Most of the illegal recipes were written out by hand and secretly shared The lost recipes in this book come from one such compilation a journal hidden within an antique book of poetry with 300 entries on making liquors cordials absinthe bitters and wine *Lost Recipes of Prohibition* features more than 70 pages from this notebook with explanations and descriptions for real and faked spirits Readers will also find historic and modern cocktails from some of today's leading bartenders including rum shrubs DIY summer cups sugar frosted ice cordials 19th and 21st century cinnamon whiskeys homemade crème de menthe absinthe spiked cocktail onions caramel lemonade

and more **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 **The New Encyclopedia of Southern Culture** Charles Reagan Wilson, James G. Thomas (Jr.), 2006 **Dinner with the President** Alex Prud'homme, 2024-02-20 A wonderfully entertaining often surprising history of presidential taste from the grim meals eaten by Washington and his starving troops at Valley Forge to Trump s fast food burgers and Biden s ice cream what they ate why they ate it and what it tells us about the state of the nation from the coauthor of Julia Child s bestselling memoir *My Life in France* A beautifully written book about how the presidential palate has helped shape America Fascinating Stanley Tucci Some of the most significant moments in American history have occurred over meals as U S presidents broke bread with friends or foes Thomas Jefferson s nation building receptions in the new capital Washington D C Ulysses S Grant s state dinner for the king of Hawaii Teddy Roosevelt s groundbreaking supper with Booker T Washington Richard Nixon s practiced use of chopsticks to pry open China Jimmy Carter s cakes and pies that fueled a d tente between Israel and Egypt at Camp David Here Alex Prud homme invites readers into the White House kitchen to reveal the sometimes curious tastes of twenty six of America s most influential presidents and the ways their choices affected food policy around the world And the White House menu grew over time from simple eggs and black coffee for Abraham Lincoln during the Civil War to jelly beans and enchiladas for Ronald Reagan and arugula for Barack Obama What our leaders say about food touches on everything from our nation s shifting diet and local politics to global trade war class gender race and so much more Prud homme also details overlooked figures like George Washington s enslaved chef Hercules Posey whose meals burnished the president s reputation before the cook narrowly escaped to freedom and pioneering First Ladies such as Dolley Madison and Jackie Kennedy As he weaves these stories together Prud homme shows that food is not just fuel when it is served to the most powerful people in the world It is a tool of communication a lever of power and persuasion and a symbol of the nation Included are ten authentic recipes for favorite presidential dishes such as Martha Washington s Preserved Cherries Abraham Lincoln s Gingerbread Men William H Taft s Billy Bi Mussel Soup Franklin D Roosevelt s Reverse Martini Lady Bird Johnson s Pedernales River Chili

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