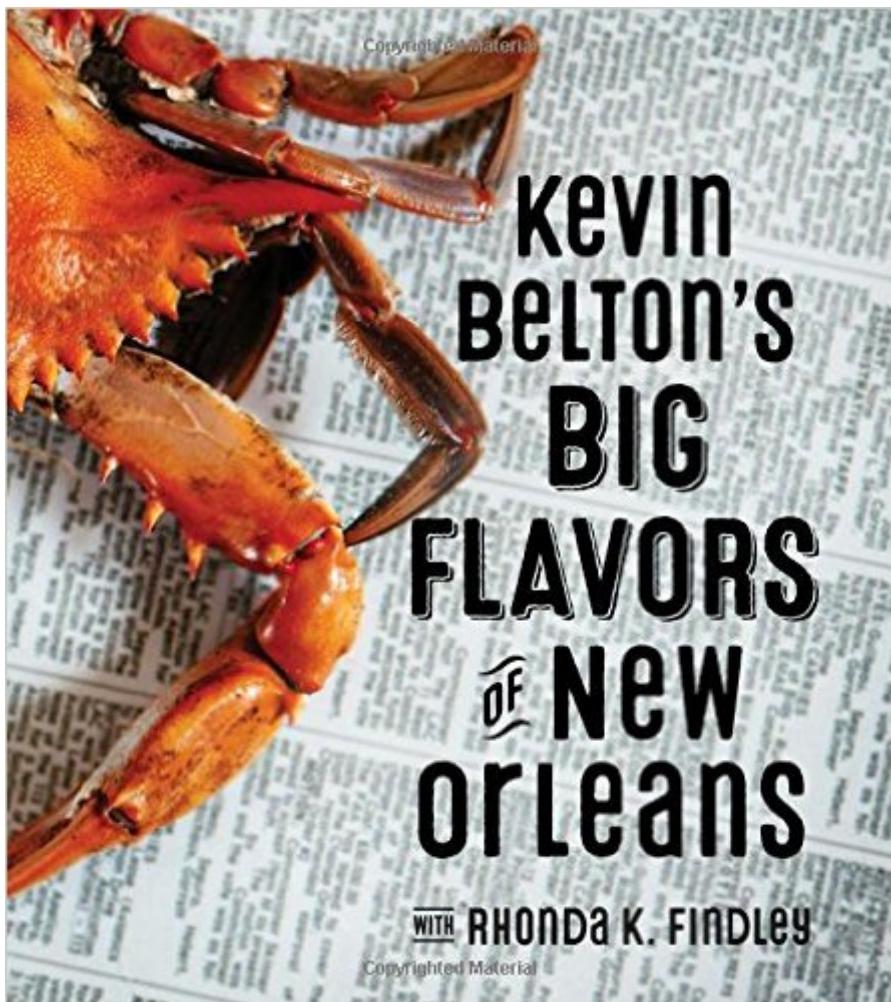


The book was found

# Kevin Belton's Big Flavors Of New Orleans



## Synopsis

Chef Kevin Belton, a true Creole New Orleanian, dishes up the culinary history of his city with recipes that provide both down-home comfort and the big flavors he is famous for. He teaches how to make a perfect roux and explains the background of that holiest trinity of Creole cookingâ “celery, onion, and bell pepperâ “while offering his spin on the Louisiana classics of gumbo, jambalaya, Ã©touffÃ©, poâ™boys, and grillades with grits. Chef Beltonâ™s signature dishes like Pecan-Crusted Redfish, Stuffed Mirlitons, Louisiana Boudin-Stuffed Quail, Creole Cottage Pie, and Bread Pudding with Whiskey Sauce are not to be missed and are well worth the time in the kitchen!

## Book Information

Hardcover: 176 pages

Publisher: Gibbs Smith (March 1, 2016)

Language: English

ISBN-10: 1423641574

ISBN-13: 978-1423641575

Product Dimensions: 8 x 0.8 x 9 inches

Shipping Weight: 3.8 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 starsÂ See all reviewsÂ (11 customer reviews)

Best Sellers Rank: #7,725 in Books (See Top 100 in Books) #1 inÂ Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Cajun & Creole #14 inÂ Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > South

## Customer Reviews

Looking forward to making many of the recipes in this book! Still, ... Be that as it may, it is a good read. Chef Belton's approach reminds me of the women of my childhood making food taste like no other; making food taste of family and home.

Good book just wish it had more photos to know what the dishes are supposed to look like when done.

Nice easy to read cook book, trying something new in the kitchen and Kevin's book is a great help.

We have tried a half-dozen recipes so far. None have disappointed.

Lovely book and nice recipe collection. Happy with this purchase!

This is a great book for anyone doing southern cooking.

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

Kevin Belton's Big Flavors of New Orleans Texas Home Cooking: 400 Terrific and Comforting Recipes Full of Big, Bright Flavors and Loads of Down-Home Goodness (America Cooks) Tujague's Cookbook: Creole Recipes and Lore in the New Orleans Grand Tradition Gumbo Tales: Finding My Place at the New Orleans Table The Southern Po' Boy Cookbook: Mouthwatering Sandwich Recipes from the Heart of New Orleans The New Orleans Garden: Gardening in the Gulf South The New Orleans Sisters of the Holy Family: African American Missionaries to the Garifuna of Belize Voodoo in New Orleans Sink or Be Sunk! The Naval Battle in the Mississippi Sound That Preceded the Battle of New Orleans Dr. Mary's Monkey: How the Unsolved Murder of a Doctor, a Secret Laboratory in New Orleans and Cancer-Causing Monkey Viruses Are Linked to Lee Harvey ... Assassination and Emerging Global Epidemics City of the Damned: New Orleans (Vampire: the Requiem) The Haunted History of New Orleans: Ghosts of the French Quarter Fear Dat New Orleans: A Guide to the Voodoo, Vampires, Graveyards & Ghosts of the Crescent City The Great Deluge: Hurricane Katrina, New Orleans, and the Mississippi Gulf Coast The Neoliberal Deluge: Hurricane Katrina, Late Capitalism, and the Remaking of New Orleans Katrinaville Chronicles: Images and Observations from a New Orleans Photographer The Best of Peter Finney, Legendary New Orleans Sportswriter Kevin Zraly Windows on the World Complete Wine Course: Revised and Expanded Edition Kevin Zraly Windows on the World Complete Wine Course: 30th Anniversary Edition Windows on the World Complete Wine Course: 25th Anniversary Edition (Kevin Zraly's Complete Wine Course)

[Dmca](#)