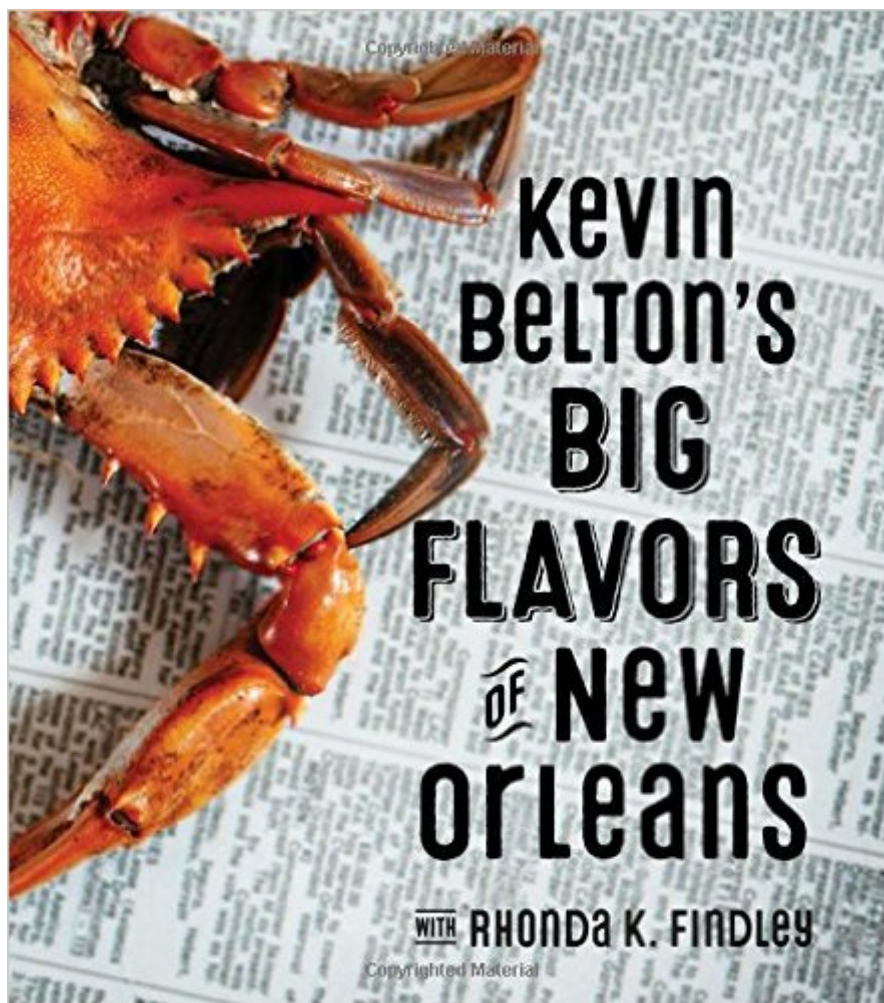


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# Kevin Belton's Big Flavors Of New Orleans



## 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e, poÃ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 starsÃ See all reviewsÃ (11 customer reviews)

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

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