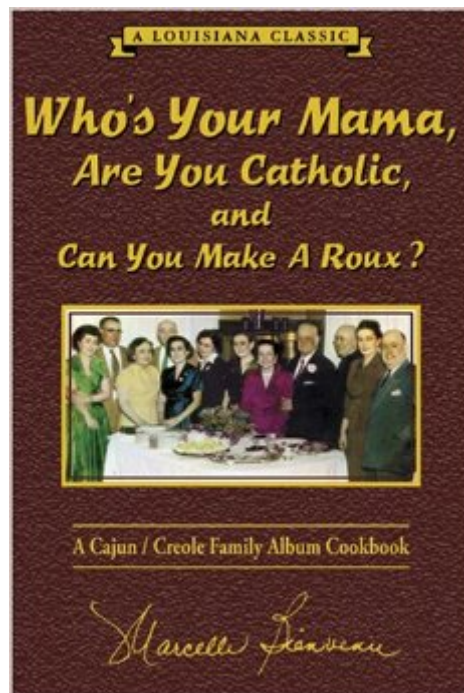


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# Who's Your Mama, Are You Catholic, And Can You Make A Roux? (Book 1): A Cajun / Creole Family Album Cookbook



## Synopsis

A 160-page hardcover book containing more than 200 Cajun and Creole recipes, plus old photos and interesting stories about the author's growing up in the Cajun country of south Louisiana. Recipes include Pain Perdu, Couche Couche, Chicken Fricassee Stuffed Mirliton, Shrimp Stew, Grillades, Red Beans & Rice, Shrimp Creole, Bouillabaisse, Pralines.

## Book Information

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## Customer Reviews

I'm a displaced cajun from Lafayette, Louisiana . . . this book is 100% authentic, from the recipies to the stories she tells. Reading it is just like being back there. I received this as a gift from another cajun, and I've given it as a gift many times. I haven't made a single recipe from this book that came out bad, quite the opposite actually, everything is as good as my Mamam makes or better . . . it's such an unfair advantage at potlucks, these yankees don't stand a chance! : )If you're considering buying it, just do it. You'll be so happy you did. Don't forget when you make your roux: it takes a long time (30min+) of constant stirring. I usually pull up a chair to the stove and grab a newspaper or turn on a movie. Flat wooden spatula-type stirrers are my personal favorite, as you can scrape the bottom really well. After years of making cajun food my favorite pots are Le Creusets. I don't own stock in them or anything, they are just the next best thing to traditional cast iron pots. Also, when you're ready to add your onions, bell pepper, and celery to the roux, unless you have a state-of-the-art venting system, I recommend going outside. The smell is potent and may linger in your kitchen for much longer than you'd like.

I bought this book after one of many visits to Lafayette, heart of Cajun Country. Friends there raved

about her recipes: easy-to-make, delicious and the real thing. The little asides about her family and Cajun traditions are worth the price of the book alone. Her Red Beans & Rice, Sausage Biscuits, Jambalaya and Etouffe are all fantastic.

Some cajun recipes take lots of ingredients and many steps in preparation. This book feature "country" cajun recipes, simple to make and oh, sooo good. The stories about the cajun area and their people and traditions makes for a very interesting read...a free bonus. If you like cajun food, this is a MUST HAVE book. Thanks

Unless you live in Louisiana you've probably discovered Marcelle Bienvenu by watching Food TV's "Emeril Live." When it comes to cajun/creole food, she's the real deal. Who's Your Mama... is an excellent seasonal based regional cookbook. It's also a warm, charming memoir of life in a large family in Southern Louisiana. Bienvenu brings serious credentials to the table. In addition to this book and several others co-authored with celebrity chef Emeril Lagasse, she writes a food column for the New Orleans Times-Picayune and is a former restaurant owner. The cookbook contains a wealth of cajun classics. In addition, the memoir of times and events and their ties to food in the kitchen may well remind you of Marcel Pagnol's novels of life in Provence or Laurie Colwin's delicious essays on food and eating. A delightful book.

I'm pure Louisiana. This cookbook has authentic cajun/french recipies. The stories are delightful and has brought back many memories of my own family gatherings. The phrase we've heard all of our lives, you have used for a title. How clever. I bought books for both of my daughters to help keep up the Louisiana way of cooking and our wonderful Southern traditions. I would highly recommend this book to anyone who enjoys great food.

I grew up in New Orleans, not Acadiana, BUT so much of the author's experience hit me right in the heart.If you are looking for a Cajun cooking "how-to," this is NOT the book for you. As the subtitle states so clearly, this is "a Cajun/Creole Family Album Cookbook." Marcelle Bienvenu tells a wonderful tale of her life in southern Louisiana and shares plenty of family photos to bring the people to life. Woven into this narrative are many wonderful recipes - some Cajun, some Creole, some just the stuff her family liked to cook - and it's a perfect example of how food is such an important part of life in southern Louisiana.This is a great book and I look forward to buying volume 2. If you're looking for a book heavier on the recipes and how-to, I suggest the book "Chef Paul

Prudhomme's Louisiana Kitchen." I've seen some snarky comments (on another review of Marcelle's book) about Chef Paul's food being "cooked in New Orleans and eaten by candlelight," but I assure you that Mr. Prudhomme's recipes are delicious and authentic. I was raised on his food (my mom worked for him) and his recipes, cooked by my father and served at our table, not a candle in sight! For me, Chef Paul's recipes (for etouffe', gumbo and so many other things) are the stuff of my childhood. That said, buy this book for what it is - a heartfelt remembrance of a beautiful life, filled with family, faith and fantastic food. Marcelle Bienvenu's book is a gem and it's something I will go back to again and again. Highly recommended, especially for fellow displaced Louisiana natives!

Didn't really know about this cookbook, but loved the title. My mother was an amazing cook. Her Houma Indian ancestry prepared her for some of the best eatin' anywhere. I bought this cookbook because I wanted to expand my own repertoire of recipes. Easy to follow, replicate, and cook. I truly enjoyed the vignettes and feel that every cookbook should include the story behind the meal. I gave one for a birthday present to someone from South Louisiana and she loved it. Plus I kept one for myself. You don't have to be from above the Mason Dixon line to either buy it, use it, or cook from it. Highly recommend it.

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