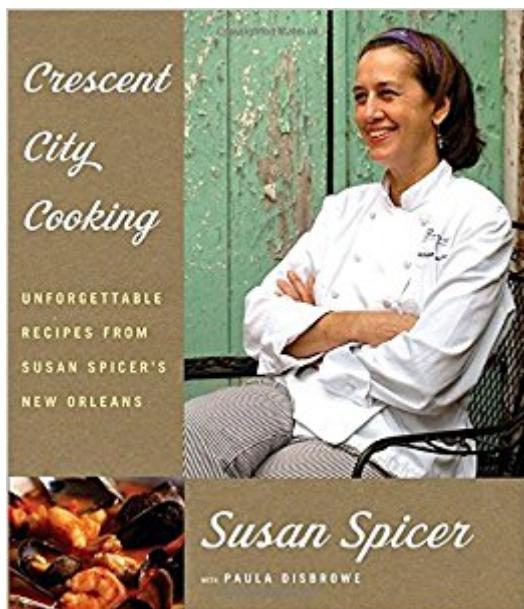


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Crescent City Cooking: Unforgettable Recipes From Susan Spicer's New Orleans



Synopsis

One of New Orleans' brightest culinary stars, Susan Spicer has been indulging Crescent City diners at her highly acclaimed restaurants, Bayona and Herbsaint, for years. Now, in her long-awaited cookbook, Spicer is an expert at knocking cuisine off its pedestal with a healthy dash of hot sauce, and at elevating comfort food to the level of the sublime. She brings her signature dishes to the home cook's table. Crescent City Cooking includes all the recipes that have made Susan Spicer, and her restaurants, famous. Spicer marries traditional Southern cooking with culinary influences from around the world, and the result is New Orleans cooking with gusto and flair. Each of her familiar yet unique recipes is easy to make and wonderfully memorable. Inside you'll find: More than 170 recipes, ranging from traditional New Orleans dishes (Cornmeal-Crusted Crayfish Pies and Cajun-Spiced Pecans) to Susan's very own twists on down-home cuisine (Smoked Duck Hash in Puff Pastry with Apple Cider Sauce; Grilled Shrimp with Black Bean Cakes and Coriander Sauce) and, of course, a recipe for the best gumbo you've ever tasted. Over 90 photographs by Times-Picayune photographer Chris Granger, which display the vibrant city of New Orleans as much as Spicer's wonderfully offbeat yet classy way of presenting her dishes. Instructions that make Spicer's down-to-earth but extraordinarily creative recipes easy to prepare. Spicer, who cooks for two picky preteens and packs lunch every day for her husband, knows how precious time can be and understands just how much is enough. There is something else of New Orleans' spirit that imbues this book's every useful tip and anecdote. The strong culinary traditions of New Orleans are revived in Crescent City Cooking, with recipes that are guaranteed to comfort and surprise. This is some of the best food you'll ever taste, in what is certain to become the essential New Orleans cookbook.

Book Information

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Customer Reviews

Starred Review. In this mouthwatering debut cookbook, Spicer, noted chef and proprietor of New Orleans's Bayona and Herb-saint, offers a vibrant look at the diversity and breadth of her local cuisine. With more than 170 recipes ranging from Cajun-spiced Pecans and Classic N'Awlins Shrimp Boil to Spicy Thai Salad with Shrimp, Pork, and Crispy Rice Noodles, Spicer highlights the range of the region's cuisine. Shellfish appear in several recipes such as Poached Oysters with Leeks and Bacon, and Shrimp and Tomato Bisque. Sandwiches, gumbos and desserts are also given ample attention. Throughout, Spicer provides brief but helpful descriptions of unusual ingredients such as file powder and less common techniques like cold smoking. The must-try Killer Cocktails section (to-go cup not included) and Spicer Pantry list of important tools and ingredients will make any cook happy. This comprehensive guide to New Orleans cuisine will whet the appetite and please the palate. 86 color photos not seen by PW. (Nov.) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

Ã¢ "This is a great cookbook, full of accessible recipes that people can cook from everyday.Ã Susan Spicer is a master at marrying exotic flavors with great Southern food.Ã She is a New Orleans treasure and one of the most talented chefs at work in America today.Ã¢ "Suzanne Goin Ã¢ "Susan Spicer is a chef who dazzles the palate with flavors rooted in her beloved New Orleans.Ã Her long-awaited debut, *Crescent City Cooking*, is full of mouth-watering recipes and show-stealing sides, and her chapter on killer cocktails from Bourbon Street is simply not to be missed.Ã This book is one big party.Ã Congratulations, Susan.Ã¢ "Ã¢ "Lidia BastianichÃ¢ "Susan Spicer is one of my favorite chefs in my favorite dining city in the world. Her sense of place and tradition is as romantic as it is alluring, and her recipes, basted with an incredible depth of flavor, are disarmingly simple to prepare. Susan's cooking celebrates the vibrant key of the French quarter, and the food in this book is tasty, delicious and exciting to make.Ã¢ "Ã¢ "Mario Batali"Susan's cuisine is a true journey around the world, blending soulful ingredients into exciting and original recipes.Ã Her love for New Orleans' tradition shines through her innovative cooking."Ã¢ "Ã¢ "Daniel Boulud, Chef/Restaurateur

As a New Orleans native, and a well traveled foodie, Susan Spicer is a goddess! Her restaurants Bayona, and the newer one in City Park are just amazing. With an incredible variety if outstanding restaurants at our doorsteps, this is always a top choice among locals. This is my third copy of this book as I've had to gift the other two to close friends who've experienced this joy on special occasions. I should just buy them in bulk! Meanwhile, the recipes are easy to follow and always bring such pleasure for my guests at home, or in my travels.

Recipes can be very simple but reference other recipes that then build a hole meal and other ideas , like how the book is written and the way things are organised . Love her New Orleans style it's her own take on food with a bit or New Orleans creative process thrown in. Good book that will be used when looking for something different to change what I'm making . I see years of it being on my cooking books shelf to slowly digest it's contents :)

I received this book about three weeks ago, and have cooked almost exclusively from it since it arrived. Not one thing has disappointed. I sent my daughter a copy, since she spent most of a visit copying recipes from mine. We did the shrimp boil while she was here (delicious) with the epiphany lemon tart for dessert. Since then, my husband and I have enjoyed the shrimp with green chile cheese grits, and the Madeira mushrooms over goat cheese croutons. I've been reading it like a novel in bed at night, anxiously awaiting the next meal I can make from it. The photographs are beautiful, the writing approachable. Buy it.

the recepies sound great, nice book lots of pictures and in great shape. shipped right on time....

This is a great book, but there are pen scribbles and a stamp on my book jacket cover. Can't exactly give it as a gift. I plan to return.

What a beautiful book! I was so taken, I bought additional ones for Christmas gifts. The photography is beautiful, and the recipesso enticing but well within the range of a home cook and with most ingredients (if not all) available at your average chain grocery.Ms. Spicer is such a delight its easy to see why she is a top Chef in a city known for its food - New Orleans. You can't go wrong. And, if you ever find yourself in this intriguing city, visit her restaurant, Bayona, you will be equally delighted.

Looking forward to trying some of these recipes...the recipes look amazing. The pictures don't do

justice to the recipes.

A cookbook that isn't full of all the native dishes of the region. What I liked about this book is the vast global travels that influenced Susan's recipes. Really unique and interesting recipes that will be a pleasure to try, if not I will enjoy reading the stories to the recipes.

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