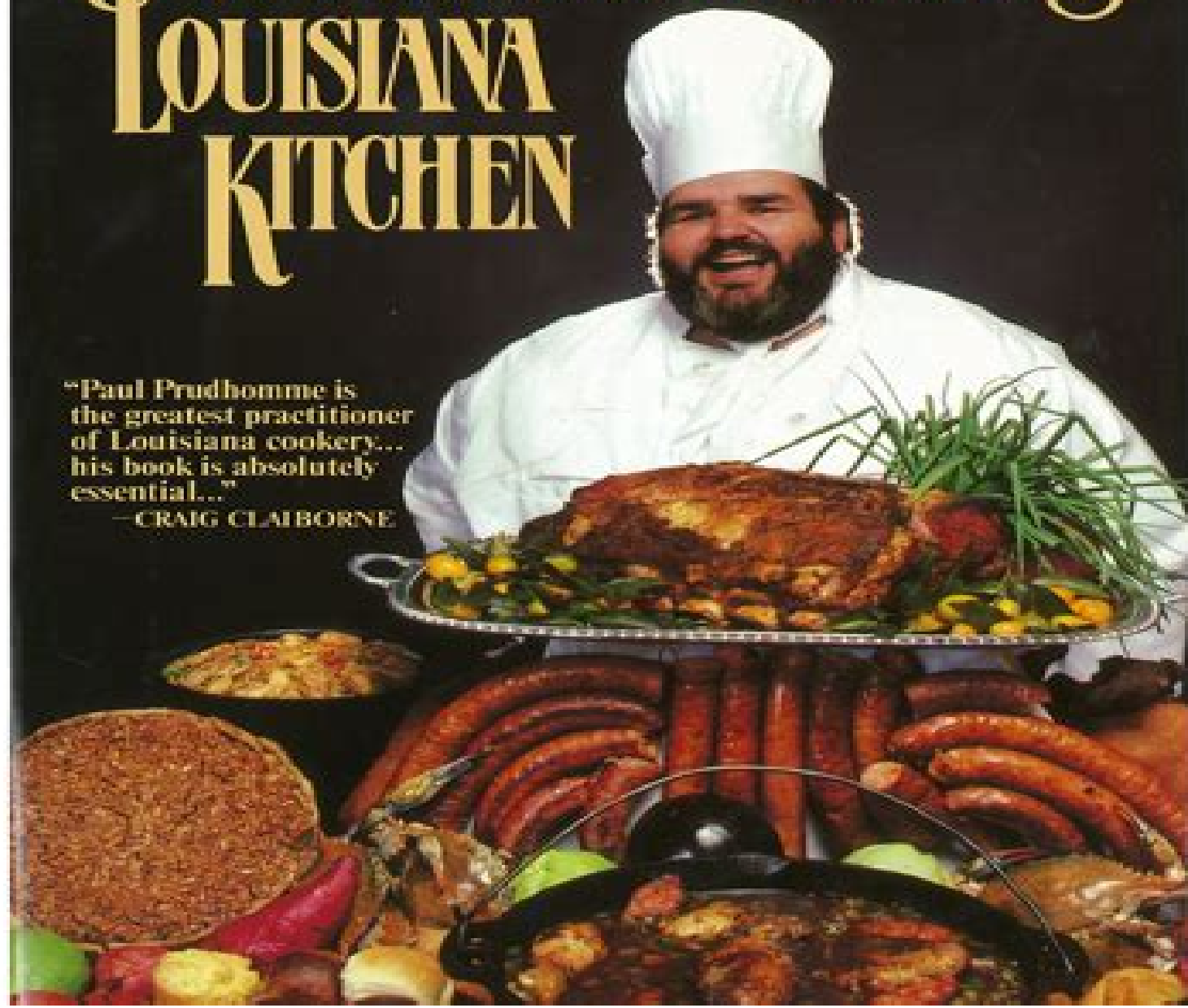


# Chef PAUL PRUDHOMME'S LOUISIANA KITCHEN

"Paul Prudhomme is  
the greatest practitioner  
of Louisiana cookery...  
his book is absolutely  
essential..."

—CRAIG CLAIBORNE



# Paul Prudhomme Cookbook

**Nancy DeCherney**



## **Paul Prudhomme 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 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

**Chef Paul Prudhomme's Louisiana Cajun Magic Cookbook** Paul Prudhomme, 1989 Recipes based on Prudhomme's Cajun Magic herb and spice blends

**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 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 Mushrooms Also included are

all your Louisiana favorites such as gumbos jambalayas and etouff es 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 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 pur ed 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 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 **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 **Chef Paul Prudhomme's Louisiana Cajun Magic Cookbook** Publications International, Limited,1993 **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      *Chef Paul Prudhomme's Always Cooking!* Chef Paul Prudhomme's Magic Seasoning Blends, Paul Prudhomme, 2007      **Chef Paul Prudhomme's Louisiana Cajun Magic Cookbook** Paul Prudhomme, 1989      New Orleans Chefs Cookbook Johnson, Phil, Paul Prudhomme the master tells how to make his famed Crawfish Etouff Mike Roussel of Brennans offers Shrimp Creole and Warren Leruth of LeRuths Restaurant presents a Broken Shrimp Jambalaya Employed at competing restaurants 20 culinary experts joined together to compile this book as a gift to St Michaels Special School in New Orleans St Michaels is dedicated to the education and rehabilitation of children with mental disabilities      **The Joy of Writing a Great Cookbook** Kim Yorio, 2015-05-12 With more than 20 years in publicity under her belt Kim Yorio has worked with the biggest names in the food world including Julia Child Jamie Oliver Ina Garten and Rachael Ray as well as esteemed brands like Calphalon Sur La Table Nudo Italia and Taste 5 Now with this must have guide to success you can get the secrets on how to make your cookbook stick out from the pack from a culinary marketing master Whether you re a restaurateur looking for promotions or a great home chef hoping to share your exceptional recipes with Kim s years of knowledge printed on the page you ll be able to create the bestselling cookbook of your dreams Kim instructs on everything from what cookbook concept is right for you how to select the perfect recipes how to have a captivating voice on paper and of course how to market your book once its published With *The Joy of Writing a Great Cookbook* Kim Yorio leaves no stone left unturned putting you on the straight path to a bestseller      The Fiddlehead Cookbook Nancy DeCherney, 1993-08-15 The Fiddlehead Restaurant and Bakery has been a Juneau tradition since 1978 when its founder established a menu that celebrated Alaska s bounty of fresh delicious ingredients and its jubilant spirit of adventure In this lively and eclectic cookbook the Fiddlehead Restaurant teams presents 150 of its most acclaimed sought after recipes The colorful collection ranges from fresh Alaskan salmon and halibut to robust soups and sandwiches light and healthy pasta dishes grilled meats and stir fry authentic sourdough breads edible greens wild berries and extraordinarily delicious desserts all prepared with creative flair and old fashioned neighborliness that have made the Fiddlehead famous Interspersed throughout are fascinating sidebars on such Alaskan passions as berry picking and glacier picnics the fine art of smoking fish or preparing a while poaching salmon for holiday entertaining and the springtime search for wild edibles like fiddlehead ferns fireweed beach asparagus and morel mushrooms Brimming with Alaskan freshman and pride The Fiddlehead Cookbook will delight everyone who longs to shares in this generous coastal cuisine      **The American Ethnic Cookbook For Students** Mark H. Zanger, 2001-01-30 The first cookbook to present the dishes of more than 120 ethnic groups now in America The American Ethnic Cookbook for Students illustrates how those dishes have changed throughout the years This cookbook contains more than 300 recies plus references to ethnography food history culture and the history of

American immigration A bibliography at the end of each ethnic group section is included Covering the cooking of Native American tribes old stock settlers old immigrants from 1840 1920 and the new immigrants no other cookbook describes so many different ethnic groups or focuses on the American ethnic experience Arranged alphabetically by ethnic group each chapter consists of a brief introduction to the ethnic group its food history and ethnography followed by recipes with step by step instructions techniques hints and equipment information Among the 120 ethnic groups included are Amish Mennonites Arcadians Cugans Dutch Cajuns Eskimos Hopi Hungarians Jamaicans Jews Palestinians Serbs Sioux Turks and Vietnamese

The Pat Conroy Cookbook Pat Conroy, Suzanne Williamson Pollak, 2009-08-11 America's favorite storyteller Pat Conroy is back with a unique cookbook that only he could conceive Delighting us with tales of his passion for cooking and good food and the people places and great meals he has experienced Conroy mixes them together with mouthwatering recipes from the Deep South and the world beyond It all started thirty years ago with a chance purchase of The Escoffier Cookbook an unlikely and daunting introduction for the beginner But Conroy was more than up to the task He set out with unwavering determination to learn the basics of French cooking stocks and dough and moved swiftly on to veal demi glace and p t e bris e With the help of his culinary accomplice Suzanne Williamson Pollak Conroy mastered the dishes of his beloved South as well as the cuisine he has savored in places as far away from home as Paris Rome and San Francisco Each chapter opens with a story told with the inimitable brio of the author We see Conroy in New Orleans celebrating his triumphant novel The Prince of Tides at a new restaurant where there is a contretemps with its hardworking young owner chef years later he discovered the earnest young chef was none other than Emeril Lagasse we accompany Pat and his wife on their honeymoon in Italy and wander with him wonderstruck through the markets of Umbria and Rome we learn how a dinner with his fighter pilot father was preceded by the Great Santini himself acting out a perilous night flight that would become the last chapters of one of his son's most beloved novels These tales and more are followed by corresponding recipes from Breakfast Shrimp and Grits and Sweet Potato Rolls to Pappardelle with Prosciutto and Chestnuts and Beefsteak Florentine to Peppered Peaches and Creme Brulee A master storyteller and passionate cook Conroy believes that A recipe is a story that ends with a good meal This book is the story of my life as it relates to the subject of food It is my autobiography in food and meals and restaurants and countries far and near Let me take you to a restaurant on the Left Bank of Paris that I found when writing The Lords of Discipline There are meals I ate in Rome while writing The Prince of Tides that ache in my memory when I resurrect them There is a shrimp dish I ate in an elegant English restaurant where Cuban cigars were passed out to all the gentlemen in the room after dinner that I can taste on my palate as I write this There is barbecue and its variations in the South and the subject is a holy one to me I write of truffles in the Dordogne Valley in France cilantro in Bangkok catfish in Alabama scuppernong in South Carolina Chinese food from my years in San Francisco and white asparagus from the first meal my agent took me to in New York City Let me tell you about the fabulous things I have eaten in my life the story of the food I

have encountered along the way      **The HALOS711 Twinflames Family Cookbook** ,2012 Best Selling Authors Sandye M Roberts and Arthur L Jones III are back The writers of the popular Divine Intervention Non fiction series of books proudly introduce to you The Halos711 Twinflames Family Cookbook This complete cookbook is a large collection of recipes covering many types of cuisines from cajun to soul food to breakfast foods and everything in between We are certain that you will love The Halos711 Twinflames Family Cookbook and all the wonderful memories it is sure to manifest in your home and in your kitchens      **1,001 Secrets of Great Cooks** Jean Anderson,1995 This invaluable reference gives home cooks access to the secrets that keep professional kitchens running smoothly and efficiently Celebrated cookbook authors food editors chefs restaurateurs and other professionals including Wolfgang Puck Martha Stewart and Julia Child offer trade secrets that will benefit even the most inexperienced cook

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