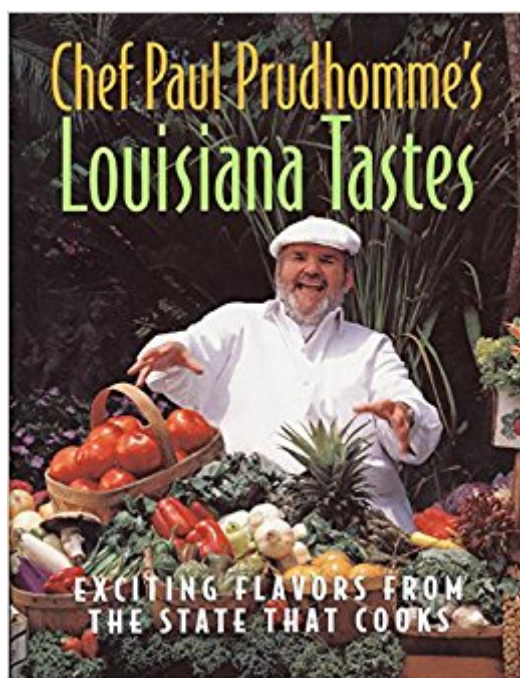


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# Chef Paul Prudhomme's Louisiana Tastes: Exciting Flavors From The State That Cooks



## Synopsis

The master of Louisiana cuisine invites everyone to taste the new flavors of Louisiana cooking. Chef Paul Prudhomme put Louisiana cooking on the map. Fifteen years have passed since the publication of his groundbreaking *Chef Paul Prudhomme's Louisiana Kitchen*. Now Chef Paul returns to his culinary roots to show us how Louisiana cooking has evolved. Today, the culinary influences of Asia, Latin America, the Middle East, and many other cuisines are being integrated into "traditional" Louisiana cooking. Chef Paul explores how Louisiana cooks have incorporated such newly available ingredients as lemongrass, fresh tamarind, and papaya into their dishes. As Chef Paul says, any Louisiana cook worth his or her salt will work with what's available -- familiar or not -- and turn it into something delicious. Andouille Spicy Rice gets its zing! from chipotle and pasilla chile peppers, and Roasted Lamb with Fire-Roasted Pepper Sauce is flavored with jalapeno peppers and fennel. Classic jambalaya, etouffee, and gumbo are reinvented with such far-flung ingredients as star anise, cilantro, yuca, plantain, and mango. *Chef Paul Prudhomme's Louisiana Kitchen* is an exciting exploration of the new flavors that have made Louisiana cooking even better.

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## **Book Information**

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## **Customer Reviews**

Paul Prudhomme blackened our taste buds forever with Chef Paul Prudhomme's Louisiana Kitchen, which kicked off a craze for his spicy, rich brand of regional Southern fare. Sixteen years later and noticeably thinner, Prudhomme brings us his latest, Chef Paul Prudhomme's Louisiana Tastes, which nods to the trends toward simplified and healthier cooking while taking into account the expanded choice of international ingredients now available in most supermarkets. Blackening is now called bronzing, but Prudhomme's food still explodes with flavor, even when those dry seasoning mixes are simplified, sometimes to a mere six ingredients. Many dishes, like Beef in Four-by-Four Chile Cream and Andouille Shepherd's Pie, still call for calorie-laden cream, sour cream, mayonnaise, cheese, butter, and sausage in various combinations. But there are plenty of healthy options, such as Chicken Smothered in Black Beans (which uses a mere two tablespoons of oil), meatless Stuffed Eggplant Pirogues, and a brown-rice salad topped with roasted nuts and raisins. Besides the lighter fare, there's also a noticeable international tilt; Prudhomme plays creatively with imported exotica such as balsamic vinegar and coconut milk, but always in a Louisiana context. Shrimp in Tropical Cream is a Creole-cum-Indian curry studded with diced

papaya and mango, while Crab Claws Vinaigrette fuses white balsamic vinegar, rice vinegar, and Japanese mirin rice wine with his signature mix of cayenne, black pepper, and onion and garlic powders. Prudhomme's recipes usually require a commitment, as he doesn't stint on the number of ingredients or cooking steps. But the average two-page length of the recipes is deceptive: They read long because Prudhomme is beside you every minute, describing how the food will taste and bringing up interesting tidbits related to the cooking process. Novice cooks who pay attention will pick up valuable tips, while devotees will appreciate how Prudhomme's palate has expanded beyond the borders of Louisiana. --Dana Jacobi

In the 15 years since Prudhomme's Louisiana Kitchen first appeared, even traditional Louisiana tastes and flavors have gracefully accepted international influences, as the recipes here attest. Now there are parsnips, banana peppers and poblano chiles in Chicken and Oyster Gumbo; a quarter-cup of sliced ginger adds a lively punch to Stuffed Sirloin Tip Roast; yuca is a key ingredient in Lamb Stew with Greens. Even so, just about every recipe here employs blends of garlic powder, cayenne, dried herbs and other flavors that preserve the ' Creole/Cajun heritage. Recipes are as simple and solid as Vegetables and Chicken Ole!, in which all ingredients are combined and baked in one pan, and as time-consuming as Stuffed Flounder, in which deboned fish are layered with smoked Cheddar cheese topped with pureed crawfish tails (or shrimp) and vegetables. Desserts include Sweet Potato Custard and Apple Pie with Chiles and Cheese, which is tailor-made for Prudhomme's spice-loving fans. Author tour. (Feb.) Copyright 2000 Reed Business Information, Inc.

I love spicy but not too hot food and Cajun cooking is the best of them all you get a little heat and a lot of flavor and this cookbook is full of great recipes for some delicious food with lots of flavor and just the right amount of heat to make it good.

Not as good as his other books. A lot of recipes using mango

Good book.

I love Chef Prudhomme, even though I have never seen him on television, since I don't have one. I am a big fan of southern cooking having grown up in central FL in the sixties. This book has taken me in a new direction and I love it. I will be acquiring more of his books and can't wait to try those recipes.

An ex girlfriend gave Chef Paul's "Louisiana Kitchen" to me as a gift. I've prepared several dishes from that book and they went over well with every dinner guest. Chef Paul Prudhomme put Louisiana cuisine on the map; this book takes it a step further, moving Cajun cooking techniques uptown. Highly recommended for the adventurous cook.

A culinary bible! A must for every home library, especially if you have a Kindle. I have tried many of the recipes in this book and all were homeruns at home or away. Simply stated, this is an excellent cookbook.

Love the book, love the recipes especially my family favorite the Andouille Shepperd's pie. Recipes are explained to the detail. I only wished for more pictures but no biggie! I cook a lot so I can deal with it and know how it will turn out. Some books just spoiled you!

Great Cookbook !!

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