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In A While, Crocodile: New Orleans Slow Cooker Recipes



Synopsis

Many never seem to have the time to make good-quality meals for their families. A slow cooker is a great solution. In this convenient cookbook, favorite New Orleans recipes have been adapted for cooking in this popular appliance.

Book Information

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Customer Reviews

I am cajun and love to cook. I also love collecting cookbooks. I didn't think I would enjoy this particular book as much as we have but its seriously ~ its amazing! Super easy recipes for days when you don't feel like cooking but still want a good cajun meal. So far I have made the shrimp etouffee (a family fav), the jazzy jambalaya and the crabby chicken salad. The only bad part is there is no leftover after my family of 5 is done eating! Are there fancier creole recipes? Sure. That's not the point of this book. 5 minutes in the kitchen in the morning and by dinner time you have a great meal without all the fuss.

The women who wrote this cookbook were born and raised in New Orleans. They gathered recipes from friends and family and also invented some on their own. The chapters include: appetizers, soups and stews, entrees, sides, and desserts. All of them use the slow cooker. As I read each recipe, I found that most recipes required ingredients that could easily be found outside of the New Orleans area. The directions were well written and easy to understand. There are several recipes I will note here that I want to try with my family soon: Charters Cajin Bean and Sausage Soup,

Baronne Street Bruscialoni (similar to the Italian version of stuffed steak), Prytania Potatoes, and Blueberry Cobbler. The recipes in this book are meat based and vegetarian. If you are searching for a cookbook that is easy to use and bring a flavor of New Orleans into your kitchen and taste buds, I suggest you take a look at this one. *I received this for review - all opinions are my own*

I absolutely love this book! I had been searching for a crock pot cook book with authentic and real New Orleans recipes for a long time, not those cook books who say "Cajun and Creole Cooking" and its really the poor imitations and failed attempts at being New Orleans cuisine. Not to mention all the other ones are chocked full of garbage ingredients and didn't have any photos of how they were supposed to come out, leaving me to guess what it was supposed to look like when it was done. After being stationed overseas with my husband who is in the Army sometimes the voltage difference affects the cooking time, now I know exactly what it is supposed to look like, and to top it all off the recipes are FANTASTIC! Real New Orleans flavor with real ingredients and high quality photos of each recipe. As an addition to this review I cook a lot and primarily cook New Orleans cuisine, which requires a lot of tasting along the way for the flavors to be just right... these authors took all that guess work out of it and all the recipes are perfectly seasoned the first time around. It truly is a fix it and forget it until dinner time cook book. I highly recommend it. Where else can you find Authentic recipes for Jambalaya, Bread Pudding, and Gumbo for a crockpot! Love Love Love it!!

Having lived in New Orleans for some time, I enjoyed reading through this cookbook. (I haven't yet tried a lot of the recipes.) Pros: The pictures are big and beautiful. I like how they give a little New Orleans history with each recipe. Cons: A lot of the recipes seem like they are just regular recipes but with a rather annoying, gimmicky title to make them seem like a New Orleans dish. ("Canal Street Carrots", "French Quarter French Dip", "Lagniappe Spinach Dip", "Mardi Gras Meatballs", "Steamboat Stuffed Artichokes", etc.) I felt the content was just okay. HOWEVER: This book was worth buying JUST for the Zea's grits recipe. ("Calliope Corn Grits") Those who have lived in New Orleans will know of what I speak when I rave about Zea's grits, and this recipe tastes just like them, plus it's super easy because it's made in the crock pot. So I'm glad I bought it, just for that.

Cajun-Creole cooking is among the most flavorful, colorful and creative of any ethnic cuisine in America, and authors Patric Keller Kononcheck and Lauren Malone Keller make it possible for you to put your slow cooker to good use, adding many of these specialties to your home menus. Among

our favorites in this easy to follow, nicely illustrated cookbook, are the recipes for Jammin' Jambalaya, Crabby Chicken, Mock Turtle Soup and a Muffuletta Mambo Pasta. There's even a recipe for slow cooking Twelfth Night King Cake to make any Mardi Gras celebration complete!

I'm thoroughly enjoying this cookbook and I'm gradually cooking my way through it. Everything I've tried so far has been tasty and my family has given it a thumbs up. I don't know if the dishes are better than their traditionally prepared counterparts in every situation, however, these are quick to prep, cook all day without any attention from me, and are ready at dinner time without any fuss. I cannot say the same for the traditionally cooked dishes that require hours at the stove. So I am a fan!

I was born in Louisiana, left Louisiana, came back to Louisiana cuz there ain't no place on earth like it! I am a south LA Bayou gal and this cookbook has some really good recipes. Yes, the titles are a little "kitschy" but here in the swamp, we're used to being made fun of! One reviewer said "not too many set and forget recipes". Not true. If that reviewer thinks these recipes require too much effort, then they would do well to stay away from "Slow-Cooker Revolution". These recipes are true to New Orleans/south Louisiana taste buds and don't have too many steps. The recipes are easily adjusted for individual seasonings/taste and the ingredients are authentic and easy to find in just about any good-sized grocery store, even out of state. I consider myself a fairly accomplished cook and this cookbook is a new favorite in my collection as I really, really love my slow cooker!

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