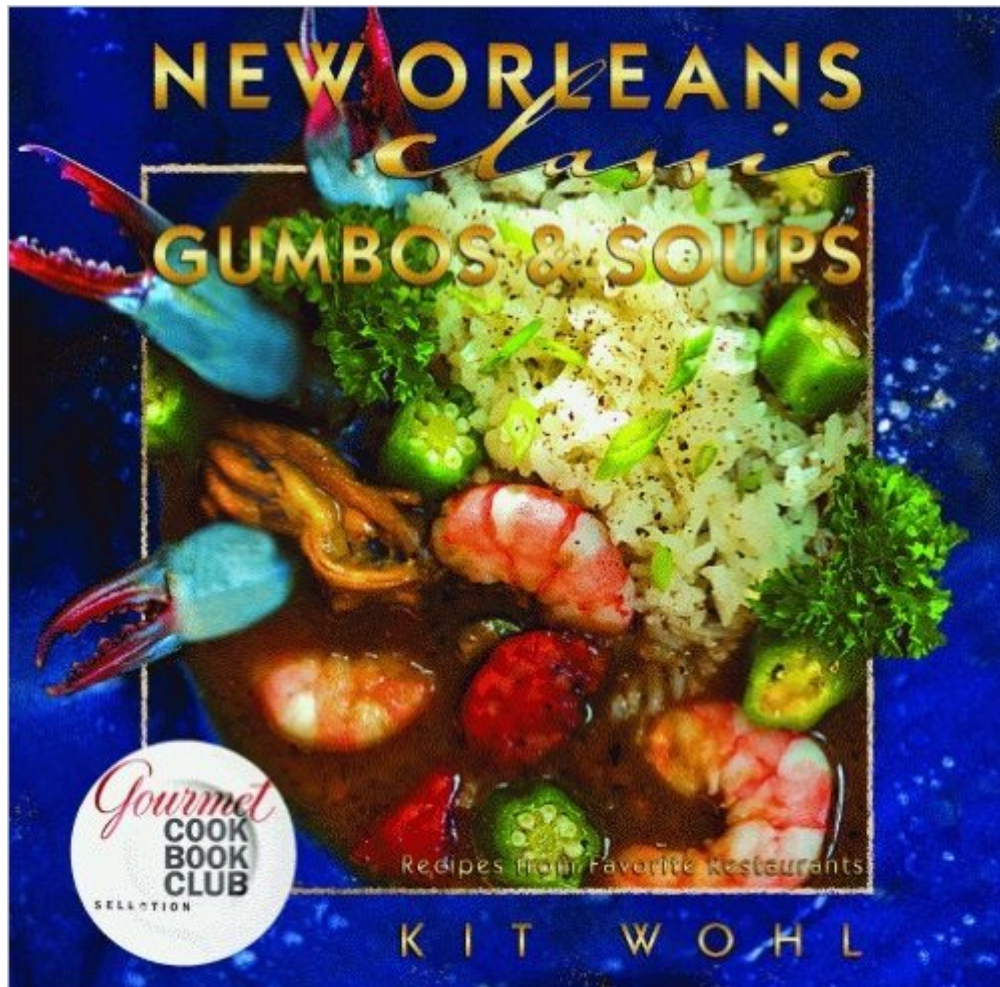


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# New Orleans Classic Gumbos And Soups (Classic Recipes Series)



## Synopsis

A guide to the unique tastes of New Orleans' world-renowned gumbos and soups. GOURMET MAGAZINE'S FEBRUARY 2009 COOKBOOK CLUB SELECTION. FEATURED ALTERNATE FOR THE GOOD COOK BOOK CLUB. Award-winning culinary enthusiast Kit Wohl continues her celebration of New Orleans style and taste with dozens of signature gumbo and soup recipes. From Arnaud's Oysters Stewed in Cream to Chef John Folse's Smoked Wood Duck and Andouille Gumbo, Wohl collects the secrets from the Crescent City's most famous restaurants and chefs, including Leah Chase, John Besh, and Kevin Vizard. From fish to fowl and broths to bisques, each recipe is accompanied by a New Orleans anecdote, a touch of history, and gorgeous photography.

## Book Information

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## Customer Reviews

To say "There is no such thing as New Orleans or Cajun gumbo" is ridiculous. If he thinks "There is ONLY Creole Gumbo and Creole Jambalaya," he's got a lot to learn about traditional South Louisiana cooking. He says, "The words are even African-lingo." The word "Creole" comes--not from Africa, but from the Spanish "criollo," which denoted the offspring of Old World parents in the New World. As for "Arcadia," it's a region of Greece in the Peloponnesus. What he means is "Acadia" (no "r") the French colony that eventually became parts of Nova Scotia. Also, he says, ". . . Book writers on New Orleans need to start being more accurate in their writings. . . . It's irksome that they miseducate the public." [sic] book reviewers also need to be more accurate in their writings, and it's

also irksome that book reviewers "miseducate" [which is a word that doesn't exist] the public.

This is the fourth book that I have gotten from this author. The recipes are always accurate and very flavorful. They range in complexity from the newest of cooks, myself, to the more expert of us, my husband. What I love besides the ease and the flavour are the gorgeous pictures that depict each and every recipe. You must get this book if you like any kind of soups, it will teach you how to make a gumbo like a real cajun.

This is a little cookbook with beautiful photos and great recipes of gumbos and soups. I have made several of them and they were all terrific. Gumbos and soups are so comforting and the variety included here gives the cook something for every occasion and season. I also like that the recipes are from different chefs/restaurants so there isn't any one style throughout. This cookbook was selected by Gourmet Magazine for their cookbook of the month club. Quite an endorsement indeed!

I grew up 75 miles outside New Orleans. It is still like going home when I go there. With this little series of cookbooks, I hope to have a little bit of home with me every time I cook something! There is nothing in the world like a good gumbo, and I cannot thank Kit Wohl enough for collecting all the recipes and then sharing them!!! I love this cookbook!!!

I searched everywhere for a good File Gumbo that didn't contain okra in it. My family is from New Orleans and made gumbo yearly but no one had a written down recipe that I could use. I tried the recipe in here. It was awesome. Reminded me of my late aunt's awesome gumbo.

Plenty of New Orleans cookbooks include a classic gumbo dish or two, but now there's an exclusive focus on variations of gumbos and soups in New Orleans Classic Gumbos and Soups. Some fifty recipes accompanied by photos offer many variations from New Orleans chefs and restaurants, from a Smoked Wood Duck and Andouille Gumbo to Chicken and Oyster File Gumbo with Bacon. An outstanding collection of gumbo varieties!

This cookbook is the only entity that has successfully taught me how to make a roux. Kit Wohl's brilliant. A New Orleanian myself, I've always considered the Encyclopedia of Cajun & Creole Cuisine the best resource for traditional Louisiana cooking, but Wohl's gumbo recipes--and sense of humor!--take the cake. Highly recommended for any cook interested in Louisiana fare, beginner or

experienced alike.

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