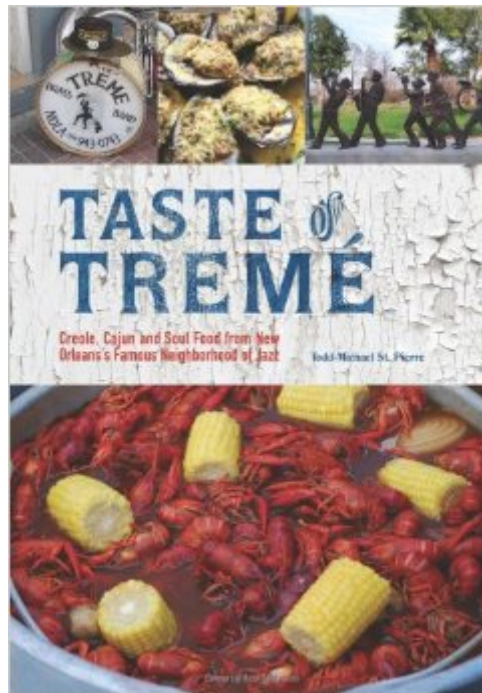


The book was found

Taste Of Trem : Creole, Cajun, And Soul Food From New Orleans' Famous Neighborhood Of Jazz



Synopsis

LAISSEZ LES BONS TEMPS ROULER In Tremé, jazz is always in the air and something soulful is simmering on the stove. This gritty neighborhood celebrates a passion for love, laughter, friends, family and strangers in its rich musical traditions and mouth-watering Southern food. Infuse your own kitchen with a Taste of Tremé by serving up its down-home dishes and new twists on classic New Orleans favorites like: Muffuletta Salad; Chargrilled Oysters; Crawfish and Corn Beignets; Shrimp and Okra Hushpuppies; Chicken and Andouille Gumbo; Roast Beef Po' Boy; Creole Tomato Shrimp Jambalaya; Bananas Foster Including fascinating cultural facts about the music, architecture and dining that make up Tremé, this book will have your taste buds tapping to the beat of a big brass band.

Book Information

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Customer Reviews

When I was growing up in south Louisiana, there was a classic cookbook called "First You Make a Roux" that was in everybody's kitchen. This cookbook, by veteran cookbook and children's book author, Todd-Michael St. Pierre is destined to be this generation's classic. It pays homage to its predecessor by offering up the basics...."And First You Make a Roux" (with 3 options, including the traditional plus two healthier. fat-free options), "The Holy Trinity, Wit or Wit-out Da Pope" (I won't explain...buy the book) several spice mixes...so, it's perfect for the novice aspiring Cajun/Creole chef. The cookbook is "peppered" with history, anecdotes and explanations of cultural expressions and traditions that draw you deep into the beauty, uniqueness and richness that defines New Orleans and south Louisiana. Todd-Michael's deep love of his native land and his heritage is evident, making it not just a superior cookbook, but an engaging read. The illustrations are top

notch, especially the beautiful artwork by Diane Milsap that bookmarks each section. But in the end, it's all about the recipes. The classics are all there, and believe me they are classic....just like my MawMaw used to make....but they are embellished with whimsical new names that he uses to introduce the reader to different aspects of the culture (including honoring some of our literary greats). But it doesn't stop there...there are what I'll call the "nouveaux" classics like "Clotile's Crawfish and Brussel Sprouts" and "Lambreaux's Strawberry-Asparagus Salad" and "Storyville Creole Macaroni and Cheese"...and so many more that I haven't tried yet! And don't worry, he didn't leave out the classic New Orleans cocktails!! This is a treasure and I am buying copies for my family and everyone else I know for Christmas.

As a displaced New Orleanian, *The Taste of Treme* delivers exactly what I needed. It replaced many old family recipes lost in Katrina, while documenting some of my fondest memories; makin' groceries, suckin da heads and pinchin da tails, beignets, Jazz Fest, 'Holy Trinity wit' Da Pope'. I've read it cover to cover and have already prepared three delicious dishes. T-M has not only supplied great recipes, but also gives a taste of the 'real' New Orleans in his inserts and photos. You will cherish this book. I also recommend it as a gift; share 'the real thing', not only authentic recipes, but also facts about New Orleans in a fun and easy reading manner. You too will say *Merci Beaucoup!*

I am a longtime visitor to NOLA whose cobblestone streets and courtyards are embedded in my soul. I also have many of T-M's books. He pours his heart, soul and verse into each and everyone. *Taste of Treme* is yet another brilliant offering to all from T~M. Filled with photography, history, culture, celebrations you get to travel within your own kitchen for he has incorporated all you need to create these delicious dishes. Come serving time I guarantee approval from all and the conversation of *Treme* will, for sure, come up as you enlighten your guests with the tales and history of NOLA which is so close to his heart and mine as well. Being a fan of the HBO *Treme* I am loving this books connection it makes me feel like I am there when I am preparing a meal. I own and operate a Bed and Breakfast in NE Pennsylvania and use many of the recipes from all of T~M's books which my guests love. His books make New Orleans always feels close. *Merci Beaucoup T~M Laissez les Bon Temps Rouler~*

Todd-Michael St. Pierre's new cookbook, *Taste of Treme*, is not only filled with delicious recipes, but is an extremely fun read. How can you not chuckle over recipe titles, such as: *The Holy Trinity (Wit or Wit-out da Pope)*, *My Noisy Neighbor's Strawberry Muffins*, or *Robicheaux's Yeah, U Right*

Crawfish Salad? When you stop chuckling and actually try the recipes, you'll be moaning with delight, as they are all amazing. Additionally, Todd-Michael includes a lot of history about the various foods used in the recipes and the Treme' neighborhood. The Taste of Treme' provides you with an all-around good time. You'll laugh, you'll learn, and you'll eat yourself way happy. Enjoy!

This is already one of my favorite cookbooks of all time. The recipes are down home classics and some with a new twist. When you open this book, you start walking down Memory Lane. It has a great collection of traditional and easy to follow recipes that most people in Louisiana have grown up with. It covers everything from drinks to desserts. You have to make sure to try the Buttermilk Drops. Even if you didn't grow up in Louisiana and you have never lived there, you can appreciate this cookbook and it makes you feel like you have walked down the streets of Treme and taken in some of the great New Orleans culture. There truly is nothing like it in the world. If you know what it means to miss New Orleans, then you should really buy this book. If you just like Cajun food or amazing desserts, this is a must have. This book will stay on my counter and it will never have a chance to sit on the bookshelf. The childrens books are great, but the cookbook really takes the cake and shows you how to make it.

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