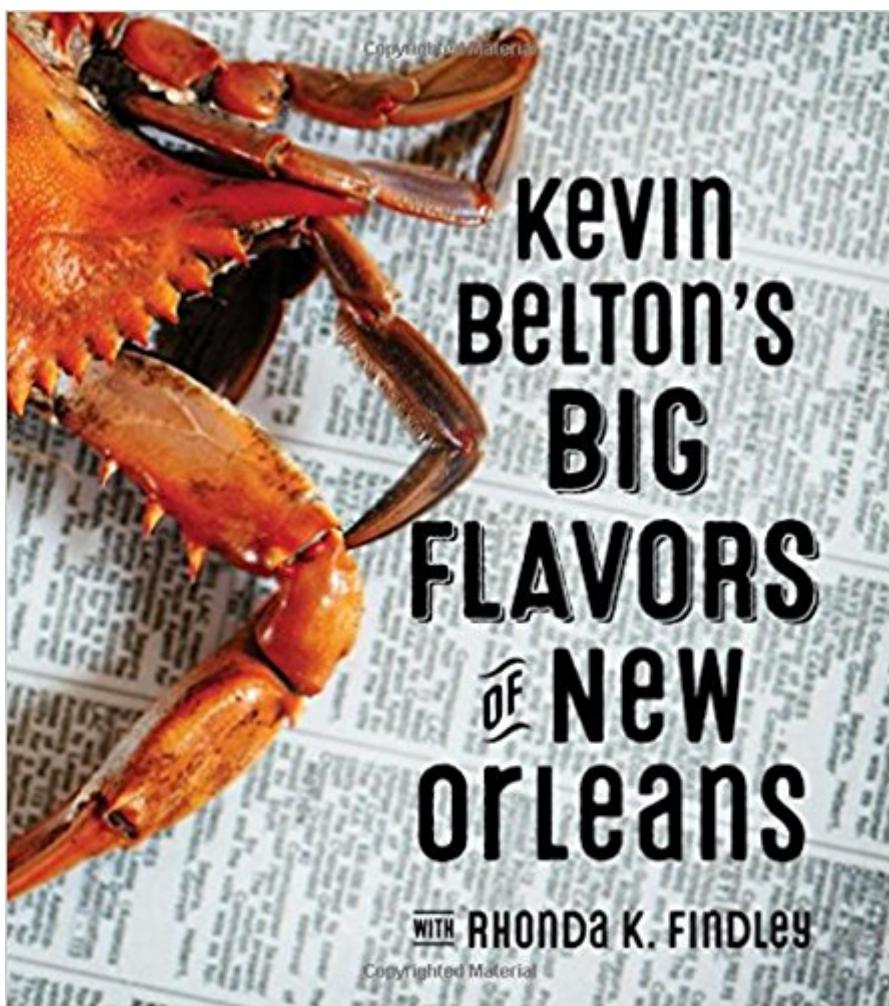


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# Kevin Beltonâ€™s Big Flavors Of New Orleans



## Synopsis

Chef Kevin Belton, a true Creole New Orleanian, dishes up the culinary history of his city with recipes that provide both down-home comfort and the big flavors he is famous for. He teaches how to make a perfect roux and explains the background of that holiest trinity of Creole cooking—celery, onion, and bell pepper—while offering his spin on the Louisiana classics of gumbo, jambalaya, *ÄtouffÄe*, *poâ* <sup>TM</sup>boys, and grillades with grits. Chef Belton's signature dishes like Pecan-Crusted Redfish, Stuffed Mirlitons, Louisiana Boudin-Stuffed Quail, Creole Cottage Pie, and Bread Pudding with Whiskey Sauce are not to be missed and are well worth the time in the kitchen! Kevin Belton, a teacher of the fundamentals of Louisiana cooking for more than twenty years, is an instructor at the New Orleans School of Cooking and has been recognized as one of the top thirty Louisiana chefs by the American Culinary Federation. Belton explores the distinctive Creole food of New Orleans in his PBS cooking series, *New Orleans Cooking with Kevin Belton*, which will begin airing in January 2016. He has been a guest on numerous food programs including *Emeril Live*, *Ready . . . Set . . . Cook!*, *Live Love Lunch*, *Food Fighters*, *Taste of America*, and *Eating in the Bayou*. Rhonda Findley is the author of several New Orleans-centric books including the best-selling *100 Greatest New Orleans Recipes of All Time* and *New Orleans Unleashed*. Her thirty-year culinary career includes professional restaurant management, radio broadcast, and freelance food writing. She makes her home in the Bywater-Marigny neighborhood of New Orleans with her 9th Ward dogs, Presston, Reni, and Mr. Big Stuff.

## Book Information

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## Customer Reviews

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It's very well written and the type set is big enough to see without me having to squelch my eyes. The photos are colorful and the recipes are easy to follow. I made gumbo which turned out very good. The book is well made with a binding that can be wiped off easily if you spill on it

Great cookbook, recipes aren't too complicated nor do you need to go buy special ingredients.

I love this cookbook. He has a cooking show on PBS which I watch every Sat and all the recipes are in this book. Love Kevin Belton.

I have become a huge fan of his cooking show, and was excited to learn about this cookbook that correlates with the series. His no nonsense, humorous approach to cooking sealed the deal for me. I am inspired to cook something from it almost every time I watch him prepare a dish. Everything I have cooked thus far has turned out wonderfully--my favorite being the New Orleans Shrimp Etouffee. I have had to TWEAK a few dishes, but being a seasoned cook, that presents no problem for me. Each recipe has tips and beautiful color photos of the finished dish. He offers a bit of regional, as well as his family history at the beginning of each recipe. If you are looking for a specific ingredient that you do not have or cannot find, there are resources listed in the back of the book. Overall, this is a well written, easy to follow, entertaining cookbook and I highly recommend it!

Purchased as a gift for my mother who is no slouch in the kitchen. She says it is well worth every penny.

There are categories of loving this book... size/dimensions, perfect ... open format showing 1 recipe on both facing pages... the larger size of the text.. education of the region & recipe but not a long commentary... great photography.. even love the embossing on the cover. Kevin's soul comes thru in each recipe & yet they are simple, uncomplicated but straight from a Cajun granny's heart. WELL DONE!

If you like New Orleans Creole food, get this book. His recipes are easy to follow and his instructions are straight-forward and helpful. The first thing I made was gumbo and I was amazed to make it as good as some that I have paid money to eat. I have also made the shrimp etouffee, my wife's favorite Creole dish. She loved it and ate the leftovers by herself. Kevin also gives helpful alternatives if the type of food is hard to get in your area and lists of Louisiana vendors who supply those foods and spices. This book is a great resource.

I saw Kevin's cooking show on PBS, so I ordered the cook book. It is awesome...easy to follow, and has some great history of New Orleans and the how's and why's of cajun cooking.

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