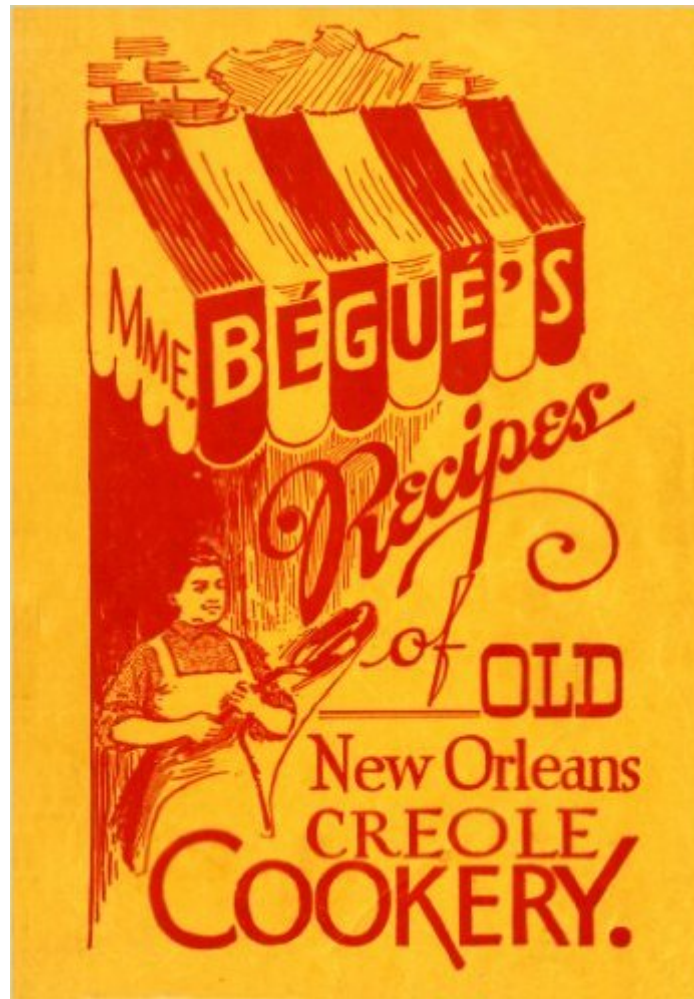


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Mme. BÉGUÉ'S Recipes Of Old New Orleans Creole Cookery



Synopsis

Discover the origins of "second breakfast" in New Orleans. Originally published in 1900 from the handwritten notes of Mme. BÃÂ¿Â¿ guÃÂ¿Â¿ herself, this collection of dishes from a quintessential New Orleans restaurant are now available in a reprint of the 1937 edition.

Book Information

Paperback: 104 pages

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Average Customer Review: 5.0 out of 5 starsÂÂ See all reviewsÂ (7 customer reviews)

Best Sellers Rank: #143,391 in Books (See Top 100 in Books) #29 inÂ Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Cajun & Creole #184 inÂ Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > South #192 inÂ Books > Cookbooks, Food & Wine > Cooking Education & Reference > History

Customer Reviews

This is not a traditional cook book. It is a snapshot of the past. It is a glimpse into the life of Mme. Begue (pronounced "bay-gay") the beloved restaurateur who served "The Second Breakfast" or Brunch to thousands upon thousands of New Orleans tourist and residents. The first part of the book is a lively history lessons that chronicles Mme. Begue life and accomplishments. The remaining 3/4 is filled with recipes. Lots and lots of recipes. Most of are written in a conversational style that is an exact translation of Elizabeth Begue's original French recipes. And about 20 of the recipes have been update to a style more familiar with 21st century cooks. In Poppy Tooker's words: "The resulting text is more of a culinary guidebook, a passport to a time long past." So an enjoyable read with lots of interesting recipes. Take a look at the (Hogs) Head Cheese (p 93). It sounds really unappealing but it tastes like heaven. Below is a list of the recipes contained in the book. The ones with an asterisk have been updated with exact measurements and instructions.

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