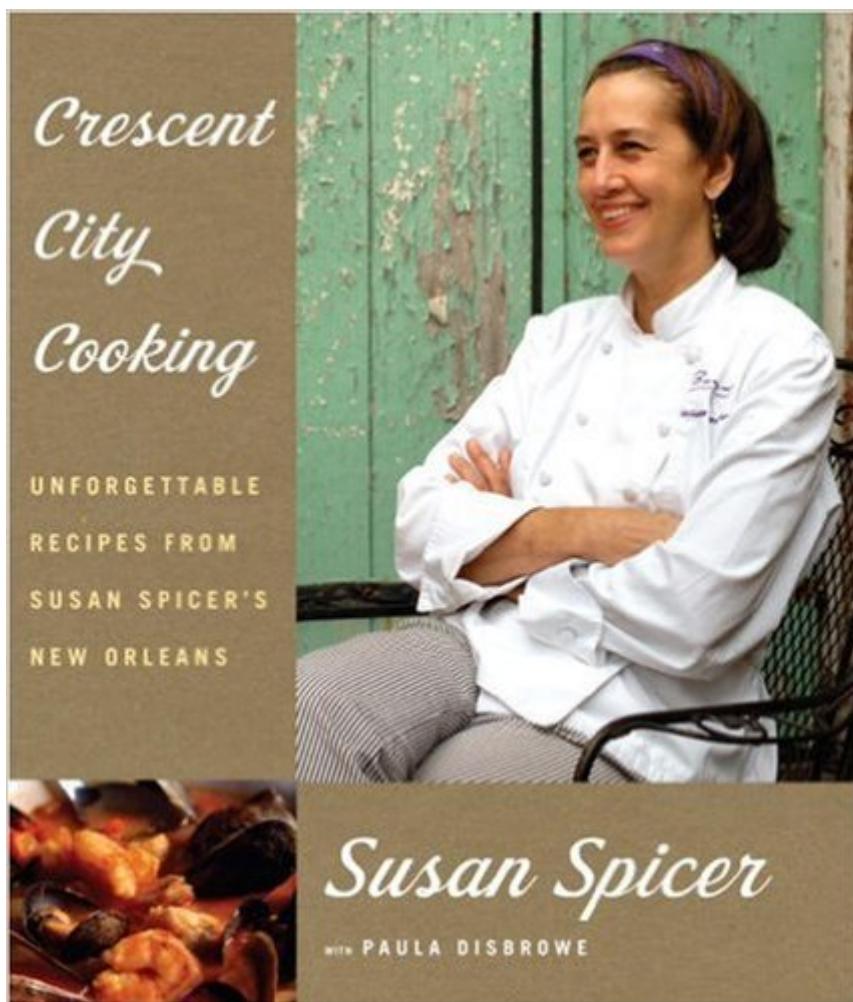


The book was found

# Crescent City Cooking: Unforgettable Recipes From Susan Spicer's New Orleans



## Synopsis

One of New Orleans' brightest culinary stars, Susan Spicer has been indulging Crescent City diners at her highly acclaimed restaurants, Bayona and Herbsaint, for years. Now, in her long-awaited cookbook, Spicer "an expert at knocking cuisine off its pedestal with a healthy dash of hot sauce, and at elevating comfort food to the level of the sublime" brings her signature dishes to the home cook's table. Crescent City Cooking includes all the recipes that have made Susan Spicer, and her restaurants, famous. Spicer marries traditional Southern cooking with culinary influences from around the world, and the result is New Orleans cooking with gusto and flair. Each of her familiar yet unique recipes is easy to make and wonderfully memorable. Inside you'll find:

- More than 170 recipes, ranging from traditional New Orleans dishes (Cornmeal-Crusted Crayfish Pies and Cajun-Spiced Pecans) to Susan's very own twists on down-home cuisine (Smoked Duck Hash in Puff Pastry with Apple Cider Sauce; Grilled Shrimp with Black Bean Cakes and Coriander Sauce) and, of course, a recipe for the best gumbo you've ever tasted
- Over 90 photographs by Times-Picayune photographer Chris Granger, which display the vibrant city of New Orleans as much as Spicer's wonderfully offbeat yet classy way of presenting her dishes
- Instructions that make Spicer's down-to-earth but extraordinarily creative recipes easy to prepare. Spicer, who cooks for two picky preteens and packs lunch every day for her husband, knows how precious time can be and understands just how much is enough. There is something else of New Orleans' "its spirit" that imbues this book's every useful tip and anecdote. The strong culinary traditions of New Orleans are revived in Crescent City Cooking, with recipes that are guaranteed to comfort and surprise. This is some of the best food you'll ever taste, in what is certain to become the essential New Orleans cookbook.

## Book Information

Hardcover: 416 pages

Publisher: Knopf; First Edition edition (October 23, 2007)

Language: English

ISBN-10: 1400043891

ISBN-13: 978-1400043897

Product Dimensions: 8.2 x 1.2 x 9.5 inches

Shipping Weight: 3 pounds (View shipping rates and policies)

Average Customer Review: 4.9 out of 5 stars (See all reviews) (42 customer reviews)

Best Sellers Rank: #539,540 in Books (See Top 100 in Books) #106 in Books > Cookbooks,

## Customer Reviews

I received this book about three weeks ago, and have cooked almost exclusively from it since it arrived. Not one thing has disappointed. I sent my daughter a copy, since she spent most of a visit copying recipes from mine. We did the shrimp boil while she was here (delicious) with the epiphany lemon tart for dessert. Since then, my husband and I have enjoyed the shrimp with green chile cheese grits, and the Madeira mushrooms over goat cheese croutons. I've been reading it like a novel in bed at night, anxiously awaiting the next meal I can make from it. The photographs are beautiful, the writing approachable. Buy it.

I had the pleasure of working for Susan Spicer many years ago, so I might not be the best judge of 'crescent city cooking'. However, and on the other hand, I know that she is a one hundred percent perfectionist. Spicer will not let one plate out of her kitchen that does not pass her absolute hard-core standards. And I think that 'Crescent City Cooking' is one of those cook-books that anyone who has spent even a little time in the kitchen will appreciate due to both its simplicity and shrewd advice. One thing that I would like to point out is that these recipes are in my opinion guidelines. Maybe you try a dish one time exactly the way it is spelled out here, but then half the fun is in playing slightly with the ingredients the next time. What is talked about here is how to get the most out of a dish... how to go about it the right way. In my mind, Spicer is a culinary god. I always compare every single restaurant to Bayona. Some have come close, but ultimately none match the quality over-all of dining experience. Lastly, if you have never eaten at Bayona, if they still seat out on the patio, and you are in New Orleans in the spring or fall, book a table.

Bayona's has always been my favorite New Orleans restaurant since I discovered it about 10 years ago. And it is my favorite because of Susan Spicer. Her recipes evoke happy memories, and are easy to follow. I need another cookbook like I need a hole in the head, but I am really glad I added this one to my collection.

Love Susan Spicer, love Bayona. My husband and I have made some of the best dishes in our life by following this no-nonsense, easy to understand cookbook - I know the Goat Cheese Croutons with Wild Mushrooms in Madeira Cream is the best thing I have ever made in my life. My husband

has made the Oyster, Eggplant, and Tasso Gratin, which was absolutely divine, the Shrimp and Tomato Bisque, which was so phenomenal words can't describe it, and the Herb-roasted Lamb Loin with Goat Cheese and Zinfandel Sauce, which was also 100% delicious. All of these dishes blew me away; most recently, however, we made the Shrimp Clemenceau, and we were both unimpressed - while it was certainly GOOD, it was in no way as amazing as the other dishes we had made from the cookbook. It makes me sad because the other recipes from here are so good, and I do want to try more of them....I just wish we hadn't been tainted by the lackluster Clemenceau recipe (and maybe I just don't like the dish?)....Anyways, we are extraordinarily harsh judges on food, but I highly, highly recommend this cookbook to anyone who likes food and likes cooking (especially cooking of the southern persuasion, though Spicer is by no means just cooking Southern food)....just don't cook the Clemenceau (and next time you are in New Orleans, go to Bayona!)....

I've been hankering for this since 1996, when I first ate at Susan Spicer's enchanting Bayona. I love everything about it--the close-up, evocative photos, the author's candid, informative text and her inspiring, accessible recipes for the home cook. Over the years, I've told anyone visiting Nawlins not to miss a smoked duck PBJ with cashew butter, pepper jelly and apple-celery salad for lunch, and now, thanks to pages 166-167, I can replicate former sous chef Scott Freer's work of genius, which Ms. Spicer is honest and generous enough to credit. I also admire her international background, starting with her Danish mother, and the melange of cultures represented in her ingredients, recreations and inventions. Throughout are my favorite fare--creatures who live in the sea, bay, river and creek, once abundant, now farmed. Give a copy to every foodie on your list.

I grew up in New Orleans but never had the pleasure of eating at any of Susan Spicer's restaurants. How unfortunate that is! I can only imagine what that dining experience must be like now that I've been using this cookbook regularly. My husband and I cook a lot..out of Food & Wine, Cook's Illustrated, Bon Appetit. We've both been duly impressed by the meals and desserts we've prepared from Crescent City Cooking and look forward to cooking our way through the entire book. Did I mention that the book is as beautiful as the food is delicious? This is one of my favorite gift for the newly married couple. Well done!

As a New Orleans native, and a well traveled foodie, Susan Spicer is a goddess! Her restaurants Bayona, and the newer one in City Park are just amazing. With an incredible variety if outstanding restaurants at our doorsteps, this is always a top choice among locals. This is my third copy of this

book as I've had to gift the other two to close friends who've experienced this joy on special occasions. I should just buy them in bulk! Meanwhile, the recipes are easy to follow and always bring such pleasure for my guests at home, or in my travels.

The recipe for bisque is perfection. I used sauce instead canned whole tomatoes and even threw in a few left over bloody mary aspics so they wouldn't go to waste in the restaurant I work in. As a chef I look to other chefs for inspiration and I highly recommend this book. The rosemary dijon dressing is also fantastic! I still have many recipes left to try!

[Download to continue reading...](#)

Crescent City Cooking: Unforgettable Recipes from Susan Spicer's New Orleans Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes The Little New Orleans Cookbook: Fifty-Seven Classic Creole Recipes That Will Enable Everyone to Enjoy the Special Cuisine of New Orleans Brennan's New Orleans Cookbook...and the Story of the Fabulous New Orleans Restaurant [The Original Classic Recipes] New Orleans Architecture: The Cemeteries (New Orleans Architecture Series) New Orleans Architecture: The Esplanade Ridge (New Orleans Architecture Series) Influential Magic: Crescent City Fae, Book 1 Irresistible Magic: Crescent City Fae, Book 2 Tom Fitzmorris's New Orleans Food (Revised Edition): More Than 250 of the City's Best Recipes to Cook at Home Cooking Up A Storm: Recipes Lost and found from the Times-Picayune of New Orleans Emeril's New New Orleans Cooking Red Cross, Red Crescent: When Help Can't Wait Smoothies for Diabetics: 85+ Recipes of Blender Recipes: Diabetic & Sugar-Free Cooking, Heart Healthy Cooking, Detox Cleanse Diet, Smoothies for ... loss-detox smoothie recipes) (Volume 54) New Orleans Architecture Vol VII: Jefferson City Drowned City: Hurricane Katrina and New Orleans (Ala Notable Children's Books. Older Readers) The Accidental City: Improvising New Orleans Unfathomable City: A New Orleans Atlas Besh Big Easy: 101 Home Cooked New Orleans Recipes (John Besh) In a While, Crocodile: New Orleans Slow Cooker Recipes Mme. BÃ©guÃ©fÃ©'s Recipes of Old New Orleans Creole Cookery

[Dmca](#)