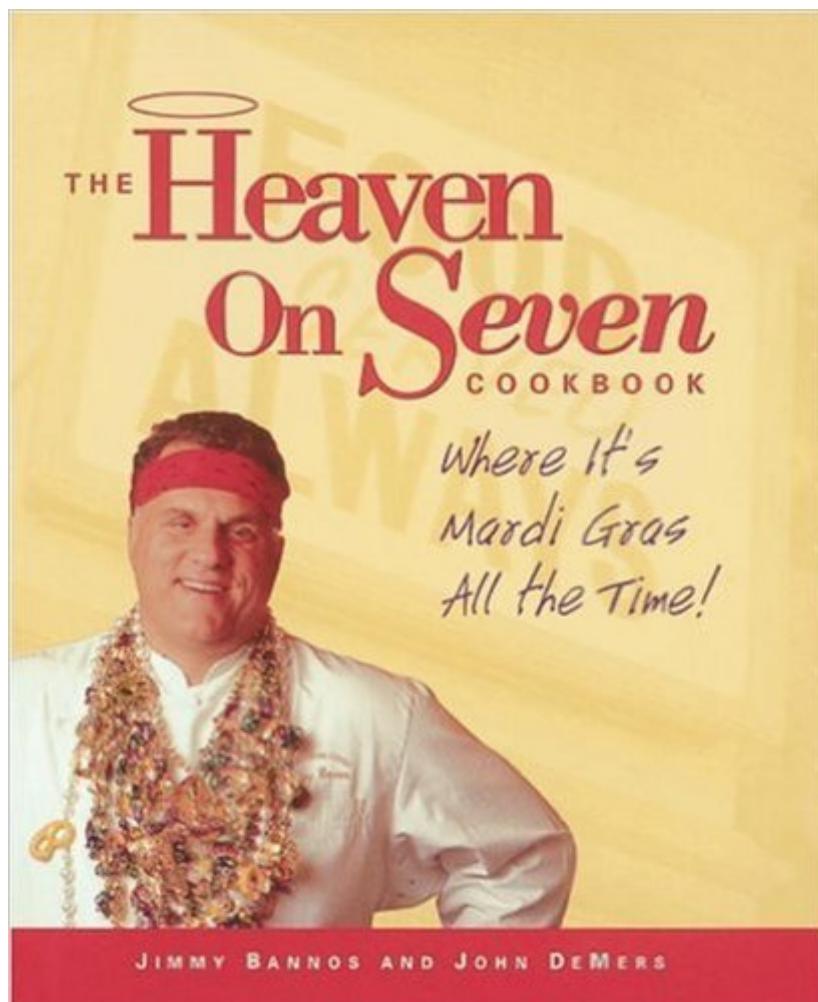


The book was found

# The Heaven On Seven Cookbook: Where It's Mardi Gras All The Time!



## **Synopsis**

When Jimmy Bannos started experimenting with Louisiana cooking, he transformed his Chicago coffee shop into the best darn Cajun restaurant north of the Mason-Dixon Line. Here, he shares the down-home dishes that made his restaurant a success, including Steak Po' Boy with Grilled Green Peppers and Onions, Coconut-Crusted Shrimp, and Sweet Potato Pie. A colorful and joyous collection of inventive, Cajun-influenced recipes from celebrated Chicago restaurateur Jimmy Bannos. Includes more than 90 recipes and 55 full-color photographs. Hardcover edition has sold more than 30,000 copies. A

## **Book Information**

Paperback: 160 pages

Publisher: Ten Speed Press (September 19, 2006)

Language: English

ISBN-10: 1580088287

ISBN-13: 978-1580088282

Product Dimensions: 7.4 x 0.6 x 9.2 inches

Shipping Weight: 1.2 pounds

Average Customer Review: 4.1 out of 5 stars A See all reviews A (17 customer reviews)

Best Sellers Rank: #878,227 in Books (See Top 100 in Books) #99 in A Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Soul Food #182 in A Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Cajun & Creole #998 in A Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > South

## **Customer Reviews**

This is a very good cookbook. I own, or have read, most of the New Orleans cookbooks. This is one of the best, with creative thoughts on how to make some of the dishes lighter and more attractive. Great taste.

The Heaven On Seven Cookbook is a must have for any lover of Cajun/Creole cooking. Jimmy Bannos puts together a very interesting list of recipes matching traditional New Orleans fare with elements from other parts of the U. S. and the world. The recipes themselves are not too complex (but are somewhat time intensive), and the ingredient lists are very lengthy at times. Bannos is big on spices, so tamer palettes may need to modify some recipes. All in all a great cookbook though, and a good addition to any kitchen library.

If you like Cajun food and you're in Chicago you have to stop at Heaven on seven. Haven't had a chance to make anything from the cookbook yet, but if it's half as good as the restaurant it's worth it.

After discovering a mutual love for cajun food, some Chicago natives recommended checking out Heaven On Seven whenever we got to Chicago - and we did. I had the Shrimp Voodoo, and remember loving it! The same friends later gifted us a signed version of this cookbook. We've tried a number of the recipes - even when often faced with daunting lists of hard to find ingredients like nectars. Almost anything we've tried is far too sweet and tastes nothing like the food we experienced at the restaurant. Overall - this is a disappointment.

I make his voodoo shrimp recipe once a month at least. If you're looking for New Orleans style cuisine, this book has every outstanding recipe you need! Mine even came autographed! What a neat surprise!

Chef Bannos has some of the best Cajun/ Creole cooking in the country and most of his greatest hits are featured in this book. Unlike "traditional" Cajun cookbooks, Bannos does not restrict himself to Louisiana. Jamaican, Italian and Greek influences are fused effortlessly with Cajun Creole foundations. A perfect example of this, and my favorite recipe in the book is Bannos' jerktofee, a wild and wonderful blending of Jamaican jerk and Cajun etoufee. Do yourself a favor and buy this book.

Why Chef Jimmy is so generous in sharing the actual recipes from his fantastic restaurant, I'll never know, but I'm not complaining. Used to eat at Heaven on 7 all the time while living in Chicago and now I can make some of my favorites at home far, far away. His honey-jalapeno dressing alone (good on salads, coleslaw, cornbread, crabcakes...heck, anything) is worth the price of the book. Buy it for yourself and as a gift for any cook/foodie friends.

Years ago the Chicago Trib did an article on this place and I clipped it and hung it on my frig. I made several of the dishes and was intrigued enough to visit NOLA. After visiting NOLA I had to visit this place. Wonderful. The book is GREAT. And the recipes are very easy to follow. Also you don't have to have HARD TO FIND spices..

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

The Heaven on Seven Cookbook: Where It's Mardi Gras All the Time! Mardi Gras Parade of Posters Field Peas to Foie Gras: Southern Recipes with a French Accent Heaven is Beyond Your Wildest Expectations: Ten True Stories of Experiencing Heaven Flight to Heaven: A Plane Crash...A Lone Survivor...A Journey to Heaven--and Back Heaven's Gate: The Remarkable Journey of One Man Who Finds out If Heaven Is for Real When Heaven Weeps: The Heaven Trilogy, Book 2 What If This Is Heaven?: How Our Cultural Myths Prevent Us from Experiencing Heaven on Earth To Heaven and Back: A Doctor's Extraordinary Account of Her Death, Heaven, Angels, and Life Again: A True Story Heaven is for Real: A Little Boy's Astounding Story of His Trip to Heaven and Back The Glory of Heaven (Second Edition): The Truth about Heaven, Angels, and Eternal Life Heaven is for Real for Kids: A Little Boy's Astounding Story of His Trip to Heaven and Back Kief Preston's Time-Tested Edibles Cookbook: Medical Marijuana Recipes COCONUT Edition (The Kief Peston's Time-Tested Edibles Cookbook Series) (Volume 3) The Time Garden Note Cards: Color-In Note Cards from the Creator of The Time Garden and The Time Chamber (Time Adult Coloring Books) Seven Natural Wonders of Australia and Oceania (Seven Wonders) Seven Concurrency Models in Seven Weeks: When Threads Unravel (The Pragmatic Programmers) Seven Years: Seven, Book 1 A Match for Magnolia (Seven Suitors for Seven Sisters Book 1) The Seven Checkpoints for Student Leaders: Seven Principles Every Teenager Needs to Know Seven Databases in Seven Weeks: A Guide to Modern Databases and the NoSQL Movement

[Dmca](#)