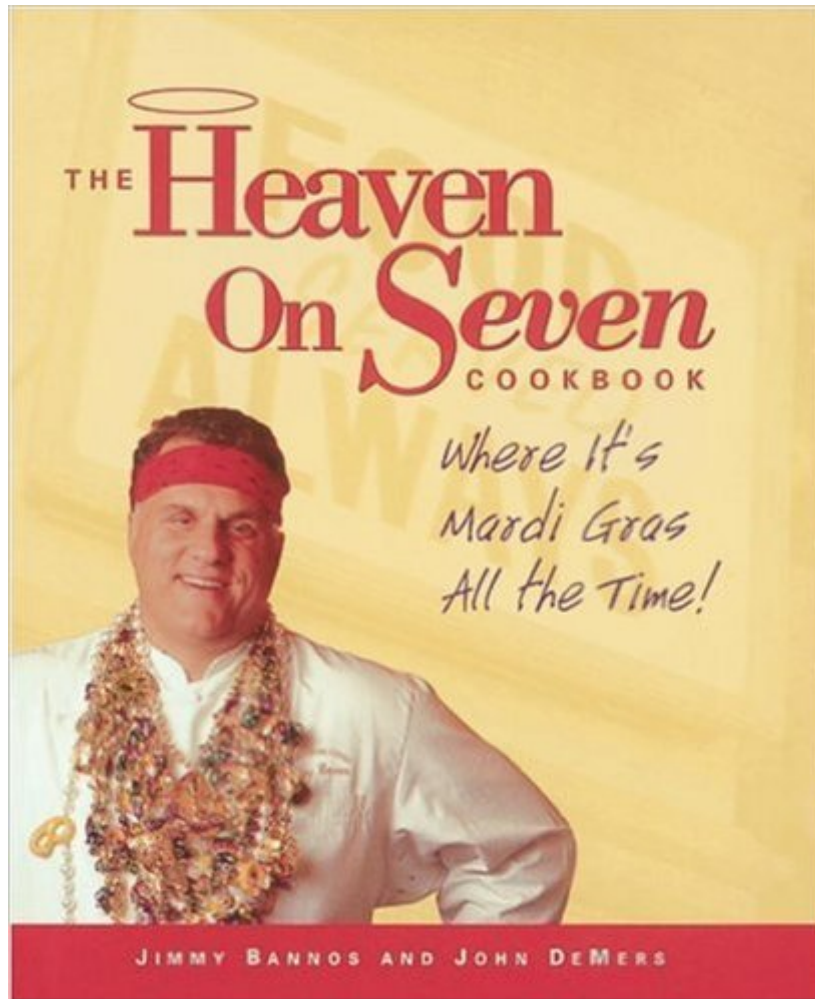


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# The Heaven On Seven Cookbook: Where It's Mardi Gras All The Time!



## 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.

## Book Information

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## 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 resturant. 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' jerkoufee, 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 intriged 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..

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