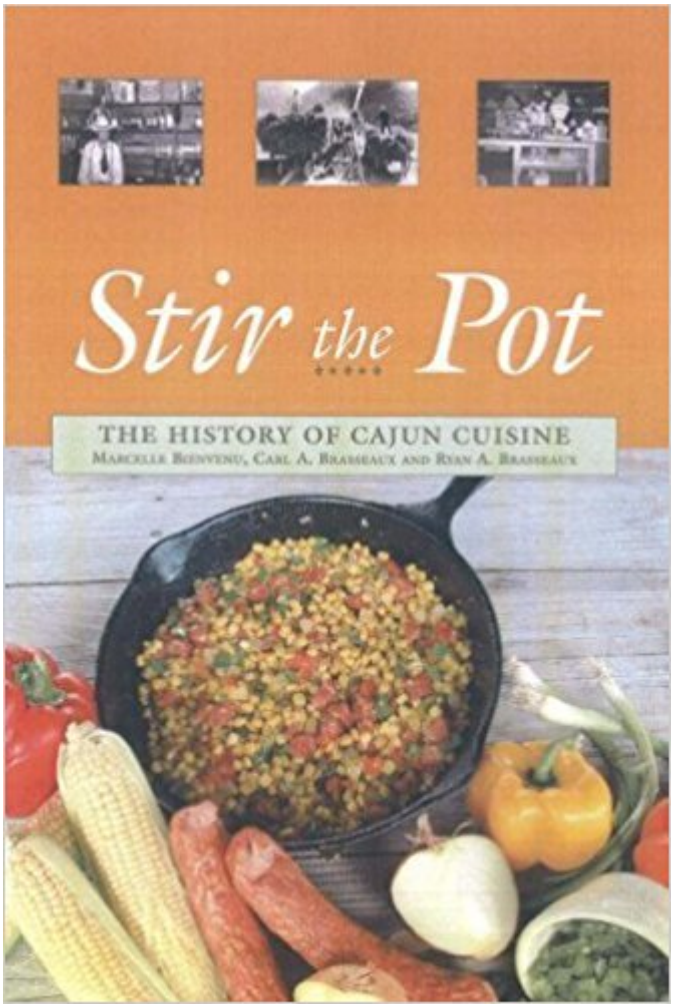
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Stir The Pot : A History Of Cajun Cuisine



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Synopsis

"I’m happy to see the real story of the evolution of Cajun cuisine finally put in print. For anyone who is unfamiliar with the subject, this book will be a great reference." -Emeril Lagasse "The real history of America’s favorite cuisine. The authors dish up a delightful blend of foodways and lifeways. This book cooks!" -John Mack Faragher, Professor of American History, Yale University Cajun foods such as gumbo, crawfish ÃƒÂ©touffÃƒÂ©e, and boudin are increasingly popular, yet relatively little is known about the history of this fascinating cooking tradition. Stir the Pot explores how Cajun cuisine originated in a seventeenth-century French settlement in Nova Scotia and came to be extremely popular on the American dining scene over the past few decades. From debunking myths about Cajun cooking to exploring the fascinating place that food holds in everyday life and special occasions in Acadia, the authors present the complex history of this well-loved ethnic cuisine in a most palatable manner. Includes sections on "The Evolution of Cajun Cuisine," "The Role of Food in Cajun Society," and "The Cajun Culinary Landscape" as well as a glossary of terms and extensive bibliographic resources.

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Customer Reviews

"I’m happy to see the real story of the evolution of Cajun cuisine finally put in print. For anyone who is unfamiliar with the subject, this book will be a great reference." --Emeril Lagasse, Chef-Proprietor of Emeril’s Restaurant and NOLA, New Orleans"The real history of America’s favorite cuisine. The authors dish up a delightful blend of foodways and lifeways. This book cooks!" --John Mack

Faragher, Professor of American History, Yale University"Having experienced, first hand, the evolution of the Cajun cuisine over the past 30 years, it is indeed a pleasure to see the real story of it in this book. The authors have credentials and knowledge making this a fascinating read." --Ella Brennan, Owner of Commander’s Palace, New Orleans --This text refers to an out of print or unavailable edition of this title.

Marcelle Bienvenu is a cookbook author who has worked with Emeril Lagasse and with Ella Brennan of Commander’s Palace. Historian Carl A. Brasseaux is director of the Center for Cultural and Eco-Yourism at University of Louisiana-Lafayette and managing editor of Louisiana History.Ryan A. Brasseaux is a cultural historian completing his doctorate at Yale University. --This text refers to an out of print or unavailable edition of this title.

Excellent read!!!

I really like this book, it’s full of a lot of history and proven facts with essential recipes in the back of it. I highly recommend it for anyone who likes to cook Southern food.

Excellent guide to Cajun food and French/Cajun history. A must read for any food history inthusiast.

Louisiana Food. Louisiana History. Louisiana Culture. All three of these alluring topics are blended and cooked-down to a flavorful ÃƒÂ©touffÃƒÂ©e in Stir the Pot. The authors themselves - a chef, a historian, and a folklorist - form the perfect mixture to create this heart-warming collection of historical accounts, stories, techniques, and economic to religious influences that have driven the evolution of Cajun cooking for over two centuries.But don’t just take my word for it. The back cover of the book boasts commendations from renowned historians and authors John Mack Faragher and Jay Gitlin, and from Comander’s Palace owner Ella Brennan. Emeril Lagasse, the star chef of the Food Network, states "I’m happy to see the real story of the evolution of Cajun cuisine finally put in print. For anyone who is unfamiliar with the subject, this book will be a great reference." And I believe that everyone, familiar or not, will enjoy this book throughout.

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