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# Taste Of Trem  : Creole, Cajun, And Soul Food From New Orleans' Famous Neighborhood Of Jazz



## Synopsis

LAISSEZ LES BONS TEMPS ROULER In Tremé, jazz is always in the air and something soulful is simmering on the stove. This gritty neighborhood celebrates a passion for love, laughter, friends, family and strangers in its rich musical traditions and mouth-watering Southern food. Infuse your own kitchen with a Taste of Tremé by serving up its down-home dishes and new twists on classic New Orleans favorites like: • Muffuletta Salad • Chargrilled Oysters • Crawfish and Corn Beignets • Shrimp and Okra Hushpuppies • Chicken and Andouille Gumbo • Roast Beef Po' Boy • Creole Tomato Shrimp Jambalaya • Bananas Foster Including fascinating cultural facts about the music, architecture and dining that make up Tremé, this book will have your taste buds tapping to the beat of a big brass band.

## Book Information

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## Customer Reviews

Todd-Michael St. Pierre is a Cajun and Creole foodie and New Orleans native. He has served as a judge for the Reading Rainbow Young Writers and Illustrators Contest and has developed recipes for Cooking Light magazine. Todd-Michael's books have been featured in The San Francisco Chronicle, The Denver Post and on AOL Food. His work can be seen at: [ToddStPierre.com](http://ToddStPierre.com)

The thing that I hate the most about this book is that the index is done by someone who doesn't know how to publish a book. It's sorted by the first letter of the long name rather than what it is. For example "Road Home Shrimp and Grits" is indexed under "Road" instead of shrimp and grits. So you literally have to page through the entire book to find something. I bought the book hoping to learn some secrets, but all of the recipes are pretty basic and intuitive. Trinity, creole spices and

whatever. There's nothing in the book that I couldn't have whipped up myself without a recipe at all. There's no secret ingredients or techniques in any of the recipes.

Todd-Michael St. Pierre does it again! Anyone who has cooked using one of Todd-Michael's cookbooks knows he presents the best of New Orleans and south Louisiana cooking to his following. This time, Todd-Michael goes into a New Orleans neighborhood, Treme, and brings us the tastes, sounds AND food of the people who have lived and are living there. Many of the New Orleans natives learned to cook without recipes. The measurements the cooks would use were "about a thumbnail," "about the size of a pecan," "a cup , unless you think you need more or less." Todd-Michael took these mysterious recipes and tested and retested them until he came up with the precise measurements you can use to recreate these mouth-watering dishes. Now you can cook like a resident of Treme. With "The Taste of Treme" Todd-Michael takes us from breakfast through dinner. And, not only does he bring you fabulous eats, he has notes throughout which will bring the reader/cook a feel for the New Orleans mystique. If you are part of the New Orleans diaspora, you will feel you have returned home when you bite into "Dr. John's Roast Beef Po' Boy" or taste the "North Prieur Street Shrimp, Okra and Tomato Saut  ." Todd-Michael has too many wonderful and enticing recipes for me to mention. This cookbook is a necessity in any kitchen. Get one for yourself and maybe pick up a few for stocking stuffers! Your friends will love you.

I am originally from NOLA, and have been trying to find great recipes that taste like home. This book is wonderful! I made the oyster dressing and the bourbon sweet potatoes for Christmas dinner and both were a hit! The recipes are easy to follow and with good old fashioned ingredients. Also, the suggestions for putting together the seasonings and spices are easy and made everything very tasty, I would whole heartedly recommend this book!

Bought as a Christmas gift for my executive chef. He loves it.

Great

This book is amazing!! After a trip to NOLA I was searching for recipes and more information on the area. The recipes in this book are true to what is eaten locally, the pictures are stunning and the information is amazing regarding the area. If you have any interest in NOLA cooking and the area itself, you must get this!

Let the good times roll! This is one cookbook from and about New Orleans that you will love to read. All of the intricacies and subtleties of life in good ole New Orleans are just added spice to this down-home cooking book. I am a native daughter and I just loved the recipes, the titles, and the stories in this little treasure of a book. Can't wait for my next trip to the Big Easy --- I'm just going to have to check out some of these places!

I have purchased almost all of T-M's cookbooks, loving each for a different reason. There is always an earthiness in the writing, as if you're sitting with family & friends enjoying the tales and reminisces of old favorite foods and the humor that goes with the dinner table. This book, however, has even surpassed T-M's earlier works, and I never thought I could say that. You FEEL the city, the love, the food, the history. These are the types of dishes my husband and I would actively seek out on our visits to the Great Lady. Real food. Not poncy, New York-knock-off tiny portions from restaurants too stuffy for breathing. This IS New Orleans warmth and taste and generosity and joy. Read this book and try to keep your taste buds under control. Enjoy the recipes and see if you aren't mentally surveying the pantry, to see if you have the ingredients or need to make groceries. Best of all, take the visual tour of the very best little hidden tidbits of NOLA. Then try to keep your heart from aching that you are not THERE, under a live oak, with chickory coffee enjoying this good read. Todd-Michael, YOU HAVE OUTDONE YOURSELF! The rest of y'all....go order this NOW.

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