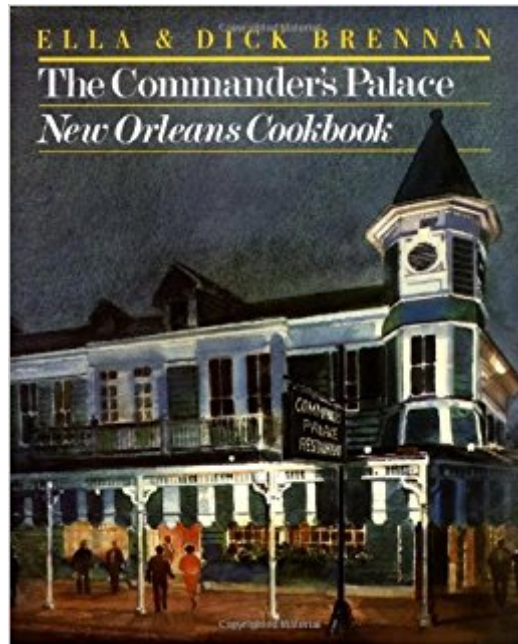




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The Commander's Palace: New Orleans Cookbook



Synopsis

There is a quiet culinary revolution going on at Commander's Palace a one-hundred-year-old restaurant in the center of New Orleans' Garden District. Here diners gather to enjoy a fabulous "new" New Orleans cuisine. dubbed "Haute Creole." New Orleans is the birthplace of many fine classic dishes -- such as shrimp remoulade, seafood gumbo, oysters Rocketeller, trout amandine, and pompano en papillote. At Commander's Palace this classic cuisine has been changed to fit today's more health-conscious lifestyles. Only the freshest local ingredients are used, heavy sauces have been replaced by light sauce reductions that intensify spicy Creole flavors. and nouvelle French and Chinese cooking techniques and Japanese modes of presentation have been adapted. The results have been glowingly praised. As Bon Appetit magazine said in its cover story on Commander's Palace, "The Brennans are simply attempting to add an element of originality to a style of American cookery which has already made its mark in the annals of gastronomy but which is now ready for innovative reappraisal."The leaders of the Haute Creole revolution in New Orleans, and the owners of Commander's Palace, are Ella and Dick Brennan. Brother and sister, they are part of the famous Brennan elan that started Brennan's restaurant in the French Quarter of New Orleans forty years ago. The name Brennan is synonymous with the finest in New Orleans food. In 1974 Ella and Dick took over Commander's Palace, renovated it, and turned it into one of the most innovative, imaginative dining spots in New Orleans. This book brings together for the first time the fabulous recipes and secrets of this exciting restaurant. There are more than 175 recipes in all, including drinks, appetizers and soups, salads, seafood, chicken and game, beef and veal, and desserts and coffees. Regional American cuisine has never been more popular. This book should be a welcome addition to the cookbook library of anyone interested in fine Southern cuisine.

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Customer Reviews

"New Orleans' most beautiful restaurant."-- Travel & Leisure"Ella Brennan is the reigning queen of Louisiana cuisine." -- People magazine

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I purchased this last year for myself and haven't had much chance to use it until this Thanksgiving. I have used some of the hints and recipes. I used the oyster dressing recipe for the first time and everyone says it was the best we ever had. We all loved it, but it did take such a long time to prepare....it would have helped if I had some good old stale New Orleans french bread to make

crumbs! I used the creole seasoning on the turkey and it was delicious. Since then, I used it (just a bit) on a steak and it was really good, too. There are more recipes I plan to use. For the most part: you can't be in much of a hurry while cooking, but OMG, it is so worth the effort. I recommend this book!!!!

Love this book! Very detailed meal lists for all courses. The book I ordered was a bit older but that only adds to the charm and shows that Commander's Palace is a force! Their bread pudding is amazing!

Looks really good. I bought several Restaurant cookbooks and this was the one that looks the best.

I was told not to expect too much out of this book by someone who lived in New Orleans and has been to Commander's several times. I thought it was a good book to read and the recipes seem to be old style creole cooking which is exactly what I wanted. I guess it depends on your expectations.

I had a copy of this for 10 yrs. I used it so much it was falling apart so I had to order a new one. Much wonderful food - easy to do. Sometimes the recipes look complicated due to a "lot" of ingredients - but they are usually seasonings you have on hand if you cook much. Good step by step directions that are not difficult make it easy to use.

brings back fond memories of my trip to New Orleans years ago. I can now recreate and share the wonderful dishes with family and friends. This is a must have!

A classic cookbook that is a true must have for New orleans cooking...)

Great recipes.

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