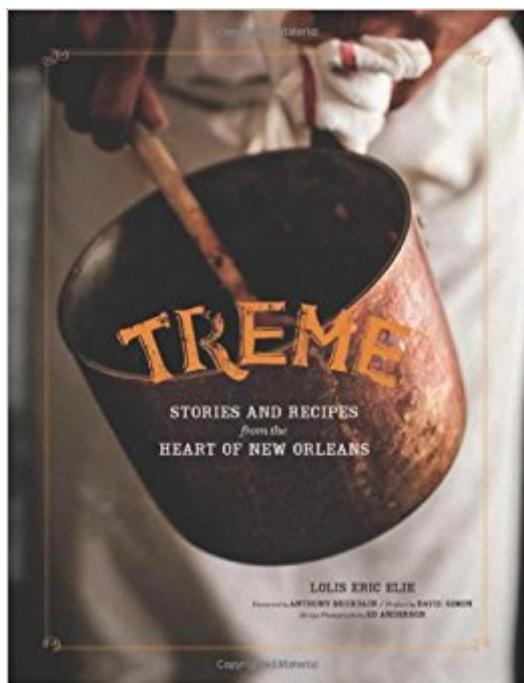


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Treme: Stories And Recipes From The Heart Of New Orleans



Synopsis

Inspired by David Simon's award-winning HBO series *Treme*, this celebration of the culinary spirit of post-Katrina New Orleans features recipes and tributes from the characters, real and fictional, who highlight the Crescent City's rich foodways. From chef Janette Desautel's own Crawfish Ravioli and LaDonna Batiste-Williams's Smothered Turnip Soup to the city's finest Sazerac, New Orleans' cuisine is a mélange of influences from Creole to Vietnamese, at once new and old, genteel and down-home, and, in the words of Toni Bernette, "seasoned with delicious nostalgia." As visually rich as the series itself, the book includes 100 heritage and contemporary recipes from the city's heralded restaurants such as Upperline, Bayona, Restaurant August, and Herbsaint, plus original recipes from renowned chefs Eric Ripert, David Chang, and other *Treme* guest stars. For the 6 million who come to New Orleans each year for its food and music, this is the ultimate homage to the traditions that make it one of the world's greatest cities.

Book Information

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Customer Reviews

Elie (Smokestack Lightning: Adventures in the Heart of Barbecue Country) writes from the perspective of characters from HBO's series *Treme* to bring the vibrant, flavorful foods of New Orleans to readers. With a foreword and preface by show writers Anthony Bourdain and David Simon, visual spreads highlighting characters, and numerous color photographs from the series, fans will inevitably immerse themselves in this New Orleans experience. For the most part, these are not weeknight meals, as many require a trip to a fish market, numerous ingredients, and a page

of directions. Seafood is well-represented among savory options, with appearances from rabbit, quail, and vegetarian entrees as well. Desserts are plentiful and mouth-watering, such as Bayona's Cafe au Lait Pots de Creme with Mudslide Cookies. The book is sorted not by course, season, or main ingredients, but by character, which means that those seeking to learn about and make gumbo will have to compare recipes that are scattered throughout the book. Elie educates readers on topics such as the differences between Cajun and Creole, the invention of the cocktail, and the economics of pork, while also providing memorable snippets of cooking wisdom. With recipes ranging from Clemenceau's Shrimp to Chicken Etouffee provide the intended audience—not dieters, bashful cooks, or those afraid of flavor, but fans of the show and the abundant flavor of hearty New Orleans foods—will enjoy reading and cooking these recipes. (July)

"Food, music, and New Orleans are all passions about which—it seems to me—all reasonable people of substance should be vocal. . . . This book gives voice to the characters, real and imaginary, whose love and deep attachments to a great but deeply wounded city should be immediately understandable with one bite." - Anthony Bourdain

This is a cookbook with a difference - as well as pages of enticing recipes this book gives a great insight into all that is this unique place! Makes you want to jump on the next plane to NO and savour all the delights it has to offer! I literally could not put this book down the first night I got it. Look forward to working my way through these tasty pages of pure indulgence. Us Europeans could learn a lot from worshipping a Bible like this :) Highly Recommended! Well done Mr. Elie. Look forward to more from you. Elaine Curran Ireland and Spain

The history, food, and music are what draw me to New Orleans. This covers two of the topics in a well executed manner. This is one of the books that sits out, not buried in the shelf.

Well written, beautiful photographs and easy to follow and delicious recipes, Mr. Elie is a gift to us all and I am grateful he is preserving and recording our history through food. Quintessentially American.

My husband and I have been following the show from the beginning. We love the series, and the book highlights all of the characters. Love that Davis's Aunt has the cocktail section! Even if you've

never followed Treme, this book is full of original NOLA recipes. Love it!

I really enjoy having this book. I loved the series, so having the characters provide the recipes is fun. The recipes themselves are very good. I've made several and will continue to use it.

A beautiful hard cover book, filled with stories of haunted restaurants and places in New Orleans. Recipes from famous restaurants are also included.

Great book. Bought it as a gift but looked through it first, might have to order another one. The Tremendous series was awesome and it inspired me to order the book

The book is a good read. If you really want a treat watch the TV series as well. It all goes together and the recipes are excellent and get you in the mood.

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