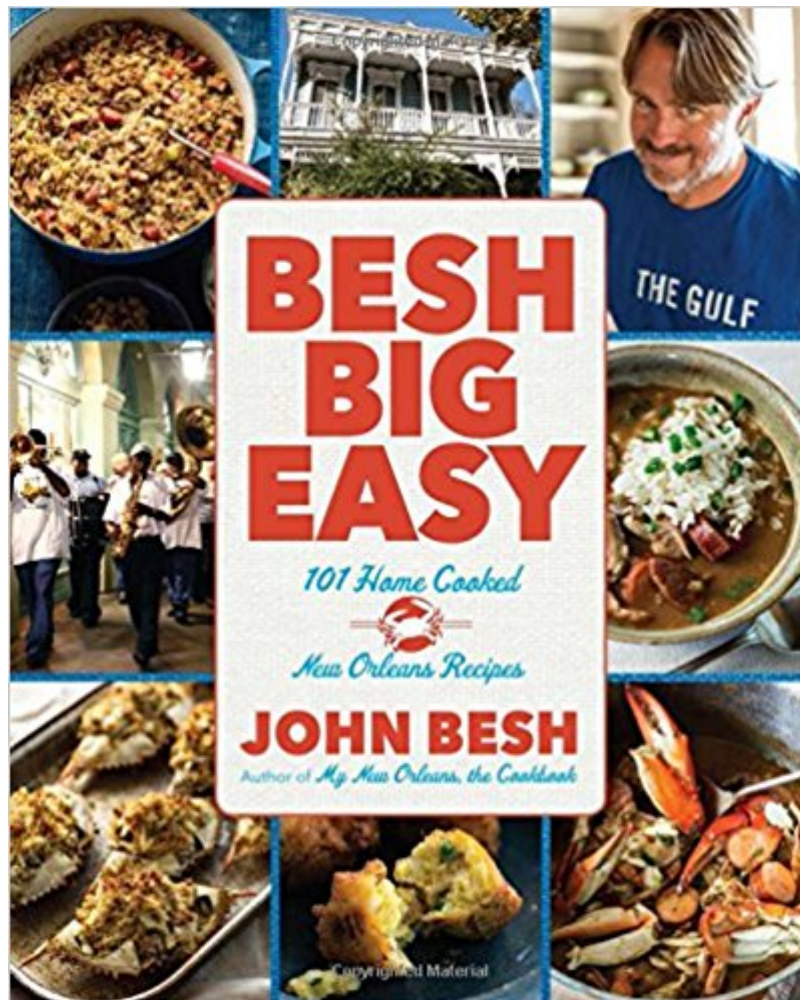




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Besh Big Easy: 101 Home Cooked New Orleans Recipes (John Besh)



Synopsis

In *Besh Big Easy: 101 Home-Cooked New Orleans Recipes*, award-winning chef John Besh makes his favorite hometown cooking accessible to a wide audience of cooks and readers. In this, his fourth big cookbook, the award-winning chef John Besh takes another deep dive into the charm and authenticity of creole cooking inspired by his hometown, New Orleans. *Besh Big Easy: 101 Home-Cooked New Orleans Recipes*, is a fresh and delightful new look at his signature food. *Besh Big Easy* will feature all new recipes and easy dishes, published in a refreshing new flexibound format and accessible to cooks everywhere. Much has changed since Besh wrote his bestselling *My New Orleans* in 2009. His restaurant empire has grown from two to twelve acclaimed eateries, from the highly praised Restaurant August to the just opened farm-to-table taqueria, Johnny Sanchez. John's television career has blossomed as well. He's become known to millions as host of two national public television cooking shows based on his books and of *Hungry Investors* on Spike TV. *Besh Big Easy* is dedicated to accessibility in home cooking and Orleans cuisine. "There's no reason a good jambalaya needs two dozen ingredients," John says. In this book, jambalaya has less than ten, but sacrifices nothing in the way of flavor and even offers exciting yet simple substitutions. With 101 original, personal recipes such as Mr. Sam's Stuffed Crabs, Duck Camp Shrimp & Grits, and Silver Queen Corn Pudding, *Besh Big Easy* is chock-full of the vivid personality and Louisiana flavor that has made John Besh such a popular American culinary icon. Happy eating!

Book Information

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Customer Reviews

"In New Orleans, Besh is a hero...in his new cookbook, he trades the meticulous technique of a professional kitchen for a more streamlined approach to foodâthe kind his mother and grandmother used to cook."Â (Southern Living)"The restaurant- and travel-oriented books might bring all the dazzle, but home cooking is the heart and soul of cookbook season. This seasonâs lineup is dominated by aÂpassel of professionals who invite readers into their homes: chefs like John Besh.â (Eater National)"Besh wrote this book less as a James Beard Award-winning chef with aÂdozen restaurantsÂto his name and more as aÂbusy dad eager to serve his family the kind of delicious, soulful food he was raised on (think hearty, one-pot dishesÂlike Chicken and Sausage Gumbo).â (Tasting Table)"John Besh's cookbooks are, generally speaking, greatâfun to read, dependable to cook from. In his latest, Besh Big Easy,ÂheÂstrips his signature New Orleans-style food down to its roots. Or, as he puts it, 'There's no reason a good jambalaya needsÂtwo dozen ingredients.â" (Epicurious)"Dedicated to accessibility, James Beard Awardâwinning chef John Besh really is trying to make New Orleans classics like gumbo and poâboys easy for the home cook. Jambalayas are made with less than tenÂingredients but still produce classic Nola flavor. With 101 recipes at hand, thereâs no reason to not bring the French Quarter home with you."Â (Food Republic)"This book will be welcomed by the novice cook, the person just dipping their toes into the flavors of Louisiana, and anyone else who enjoys a good home-cooked meal."Â (Louisiana Kitchen & Culture)"(a) great storyteller who puts you in the mood to cook . . . the Christmas present of the year."Â (Lagniappe Weekly)"[John Besh's] fourth cookbook begs to be dog-eared and stained. The recipes are his simplest to date."Â (Modern Farmer)"Down-home New Orleans as interpreted by a native son."Â (The Times-Picayune)"This is aÂlittle bit of heaven."Â (The Today Show)

James Beard Award-winner John Besh is a renowned chef, owner of twelve restaurants, host of John Beshâs Family Table on public television, and author of the bestselling cookbooks My New Orleans, My Family Table, and Cooking from the Heart. He lives with his wife and four boys outside New Orleans, Louisiana.

This is a wonderful book for anyone interested in the type of New Orleans food that is made daily in the kitchens of the every day person. I am so glad that I bought this book before buying Besh's 'My

New Orleans', which seems to be bigger in scope and I still want to get, but this one at least for me is an easy introduction to Big Easy cooking. The recipes are all very straightforward and just scream home comfort food and I love the stories he tells about the recipes and the people who inspired them or passed them along to him. I am so enamored with it, that I am forgoing the traditional Thanksgiving turkey this year and am going to play with a handful of recipes from this book instead, I am definitely feeling the Duck and Oyster Gumbo (there's only two of us for that holiday so there will be no uproar about the missing turkey!). With the weather getting cooler I am already working my way through the soups and stews chapters- that's another thing I really like about this cookbook, the chapters just make sense. A whole chapter just for the different Gumbos, another for Jambalayas, another for Stews- everything very easy to find. Just a really great cookbook overall and I can't wait to try out all these recipes and pick up some of his other books.

I love this book! I tagged about 10 recipes the first time I looked through it. I've made 3 so far, and they turned out great. Ingredients are easy to find for the ones I marked. We live in a rural area, so sometimes ingredients can be hard to find. Great explanations and pictures.

Fantastic cookbook. The recipes are definitely easier/quicker than some of the other Besh cookbooks, but every bit as delicious. A must-have for anyone who loves New Orleans cuisine.

Love love love! I live in Louisiana, and this is everything we love to eat. I love that is easy enough for a home cook to make anytime!

Bought 12 for birthdays and Christmas. And 1 for me. Everyone raved and have tried recipes already. Would highly recommend for the home cook.

I've made several recipes from this book and every one has been superb. What sets it apart from other books is the simplicity of process, the use of household ingredients, and the speed of prep. I bought this as a gift for someone and ended up buying one for myself as well!

These recipes are so well written you cannot wait to try them. From the beautiful photos to the perfect instructions even a novice will feel capable of succeeding at any delicious choice.

Besh is one of my favorite chefs. Nice to see a cookbook with less French technique

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