



My New Orleans: The Cookbook

John Besh

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My New Orleans will change the way you look at New Orleans cooking and the way you see World-famous chef John Besh. It's 16 chapters of culture, history, essay and insight, and pure goodness. Besh tells us the story of his New Orleans by the season and by the dish. Archival, four-color, location photography along with ingredient information make the Big Easy easy to tackle in home kitchens. Cooks will salivate over the 200 recipes that honor and celebrate everything New Orleans.

Bite by bite John Besh brings us New Orleans cooking like we've never tasted before. It's the perfect blend of contemporary French techniques with indigenous Southern Louisiana products and know-how. His amazing new offering is exclusively brought to fans and foodies everywhere by Andrews McMeel.

From Mardi Gras, to the shrimp season, to the urban garden, to gumbo weather, boucherie (the season of the pig), and everything tasty in between, Besh gives a sampling of New Orleans that will have us all craving for more.

The boy from the Bayou isn't just an acclaimed chef with an exceptional pallet. Besh is a chef with a heart. The ex-marine's passion for the Crescent City, its people, and its livelihood are main courses making him a leader of the city's culinary recovery and resilience after the wrath of Hurricane Katrina.

What People Are Saying

"John Besh is one of the best American chefs of his generation. His extensive knowledge of true Louisiana dishes and traditions adds tremendous credibility to his writing." --Paul Prudhomme, chef and owner of K-Paul's Louisiana Kitchen Magic Seasoning Blends

"In his definitive tome, *My New Orleans*, John Besh captures the true, sweet, and honest voice of a clarinet playing the jazzy song of one of our most deliciously exclusive regional American kitchens." --Mario Batali, Iron Chef, restaurateur, author

"This book is an act of soul. Maestro Besh lives the life he cooks; he doesn't just tell us how to prepare Louisiana favorites, he teaches us what these dishes mean, with an emphasis on how hospitality can enrich civilization." --Wynton Marsalis, musician

"John will take you into the heartland of the South, rich with traditions, stories, and of course, its amazing cuisine!" --Daniel Boulud, chef, restaurateur, and author

A portion of the proceeds from the sale of this book will be donated to Cafe Reconcile, a New Orleans-based non-profit organization dedicated to providing at-risk youth an opportunity to learn life and interpersonal skills, and operational training for successful entry into the hospitality and restaurant industries.

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Cathy Spearman:

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Dominick Tran:

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