

# [PDF] Emeril's Creole Christmas

**Emeril Lagasse - pdf download free book**

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**Books Details:**

Title: Emeril's Creole Christmas  
Author: Emeril Lagasse  
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**Description:**

It's time to celebrate Christmas the Creole way: Corn Cakes with Caviar, Sugarcane Baked Ham with Spiced Apples and Pears, Jiffy Pop Firecracker Shrimp (yes, you *do* make it with popcorn)--these are the dishes guaranteed to make your holiday season festive. Your guide to this Creole Christmas is Emeril LaGasse, renowned chef and owner of several restaurants in New Orleans and Las Vegas, and also the host of two television cooking series, *The Essence of Emeril* and *Emeril Live*. In addition to great appetizers, entrées, and desserts, Emeril includes some terrific stocking stuffer ideas--everything from his Homemade Worcestershire Sauce to a delectable recipe for Orange Pralines that are so good you might just decide to keep them for yourself. And if the recipes themselves weren't mouthwatering enough, the book is studded with gorgeous color photographs

guaranteed to send you running for the kitchen--or your travel agent. Spend Christmas in New Orleans with Emeril Lagasse and *laissez les bon temps roulez!*

**From Library Journal** Here are three new cookbooks from popular restaurant chef-owners. Peel and Silverton are the husband-and-wife team behind Campanile, the popular Los Angeles restaurant, and its adjunct, the La Brea Bakery. Peel is the chef, Silverton is the baker, well known for her desserts and delicious breads (Breads from the La Brea Bakery, LJ 5/15/96). They've already written about the simple food they like to cook with their kids (Mark Peel and Nancy Silverton at Home, LJ 2/15/94); now they present their favorite dishes from the restaurant, including earthy, flavorful, often Mediterranean-inspired food that is more sophisticated but not pretentious: Roasted Chanterelle Salad, Crisp Flattened Chicken with Wilted Parsley Salad, Rustic Cherry Pie. Although some of the recipes take time, they are clearly written and thoroughly accessible to the home cook. Recommended for most collections. [BOMC Good Cook Selection.] New York City's three-star Gotham Bar & Grill is known for Portale's flavorful, often visually stunning food; his elaborate, tiered, stacked dishes are often described as "architectural food," and the color photographs in his cookbook show why. This is elegant food to be sure?Roast Lobster with Beet Couscous and Baby Bok Choy, Duck and Foie Gras?and some of it is probably better enjoyed at the restaurant, but not all the recipes are complicated or extravagant, and the instructions are clear and often include advance prep suggestions. The headnotes, however, are rather stiff and pedantic, sometimes sounding more like a publicity release than anything else. For area libraries and other collections where chefs' books are popular. Lagasse (Emeril's New New Orleans Cooking, LJ 3/15/93) is the exuberant chef at Emeril's and two other New Orleans restaurants and one of the TV Food Network's most popular personalities. With Bienvenu, he presents four festive menus for the holidays, from Christmas Eve Dinner for Ten, featuring Truffle Risotto and Beef Tenderloin with Fresh Horseradish, to New Year's Day Supper Family Style, with Jiffy Pop Firecracker Shrimp, Roasted Skillet Duck, and Chocolate Bread Pudding. There is also a selection of his other favorite holiday dishes as well as Stocking Stuffers, gifts from the kitchen. Recommended for most collections.  
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