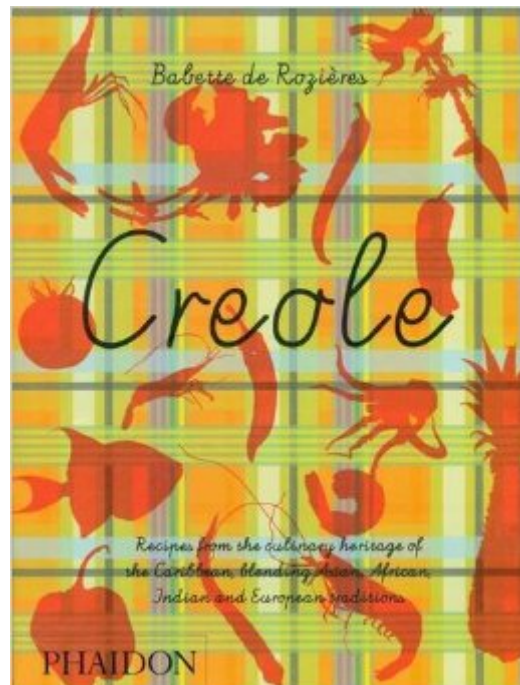


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# Creole



## Synopsis

Creole is a sumptuous celebration of this unique and much-loved style of cooking. The heritage of French, Spanish and African settlers, Creole cookery takes the best of these cuisines and combines them with native American ingredients to produce a style of cooking that is rich in history and full of flavor. Containing over 160 recipes and including some of the most famous West Indian Creole dishes, from fish and shellfish dishes to cooling punches and frappes, Creole paints an evocative picture of the food in Guadeloupe and is bursting with the sun, freshness and energy of the Caribbean.

## Book Information

Paperback: 360 pages

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Product Dimensions: 8.2 x 1.2 x 10.8 inches

Shipping Weight: 3 pounds (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars [See all reviews](#) (11 customer reviews)

Best Sellers Rank: #796,150 in Books (See Top 100 in Books) #166 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Cajun & Creole](#) #58898 in [Books > Teens](#)

## Customer Reviews

This is a superb book, with excellent genuine and well-researched recipes. I have a large cookbook library with over 600 volumes, and own quite a few books about creole cuisine already, including several 'classic' in French and Spanish, that I bought locally. This is one of the best. The recipes are clear, and well laid-out. They each have high-quality pictures, and there are numerous photographs of local ingredients to help you identify them at your store. The book can be purchased as paperback or hardbound in some kind of oil-cloth. For a couple of extra dollars, I HIGHLY recommend the latter. If you buy that book, you will use it! Trust me. The hardbound copy will last you much longer. Shipping was very quick, and packaging was perfect. Thanks.

I am fortunate to have TV5 Monde and watch Les p'tits plats de Babette. As with any cookbook, I follow the recipe if possible and then tweak it to my tastes. Many of the recipes are quite spicy so I

just hold back a bit. I must say that I love the layout of the pages and the photos. I find that I enjoy just flipping through the pages, it takes me back to Martinique and other islands I have visited. A fun addition to my cooking library.

After having visited Martinique on two occasions and taken an interest in Cr ole cooking, I thought this might be the perfect book to help awaken the memories. The photos are beautiful, the instructions straight forward and while some of the ingredients may be more difficult to find, many of the recipes are quite accessible. When I purchased my original copy, the cover fell off within two hours of gentle use. After contacting the publisher, they recommended I return it for a full refund and then they sent me a copy directly. Phaidon certainly lives up to their reputation of attention to detail and quality. Phaidon, you rock! Well worth purchasing! Bon app tit!

This is a great, straight-forward cookbook, like most that Phaidon puts out. This book highlights the kinds of dishes that make Creole food so unique and interesting. There are sectional introductions that identify various foods in their natural state (eg, photos of the various fish and fruit) that are so unfamiliar to most continental cooks. Many of the ingredients might be hard or impossible to find outside of the Caribbean or Gulf coast, but that's no reason not to buy this book. Substitutions can always be made. While there are some recipes that many will find "weird," there are many more than are very approachable and delicious! Living up in the wintery state of Minnesota, this book is a tease to read in the winter because everything in this book screams "summer." Grilling fish and meat, plenty of fruit, and lots of sweet drinks; all of this makes you want to get out and start cooking in the sun. Few of these meals should ever be eaten indoors, I feel. Beautiful book and very well done!

VERY CREATIVE BOOK.

Great gift!

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