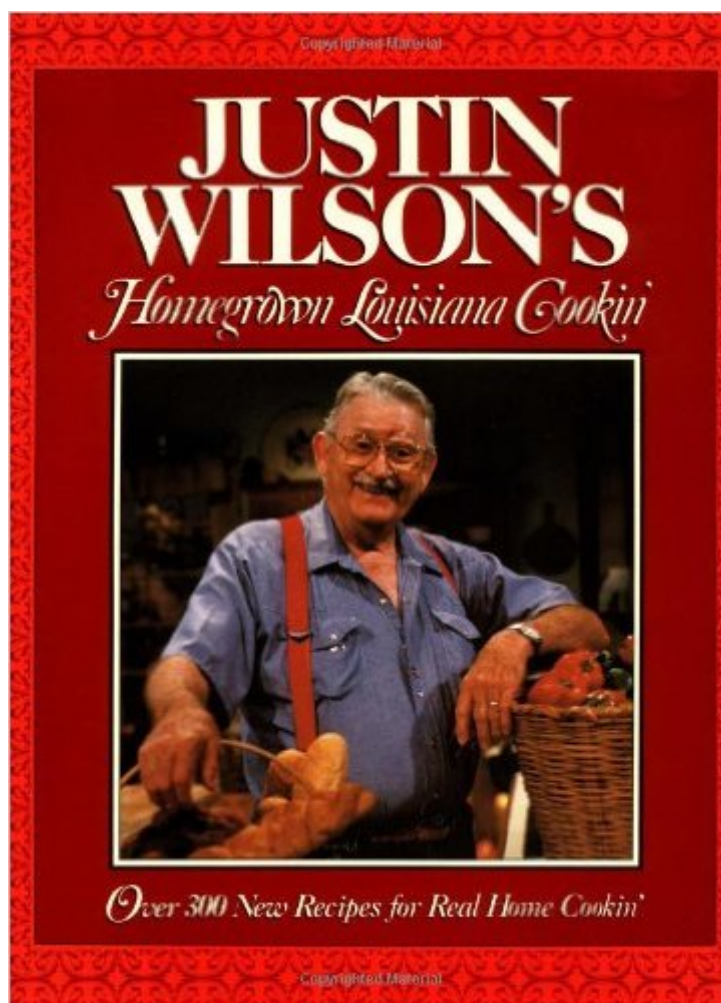


The book was found

Justin Wilson's Homegrown Louisiana Cookin'



Synopsis

Welcome to Louisiana! & Welcome to Homegrown! Let Justin Wilson introduce you to the bounty of Louisiana and the food of friendship and family. In Justin Wilson's Homegrown Louisiana Cookin' Justin serves up all the recipes from his "Homegrown" television series in addition to hundreds more for:

- * Appetizers*
- Salads and Dressings
- Gumbos and Soups*
- Sauces and Gravies
- Rice, Pasta, and Stuffings*
- Seafood
- Poultry and Eggs*
- Meats*
- Game
- Vegetables*
- Breads*
- Desserts
- Beverages*
- Preserves

So, come to Louisiana and enjoy some good cookin' and eatin' --I garontee!

Book Information

Hardcover: 288 pages

Publisher: Wiley; 1 edition (June 28, 1990)

Language: English

ISBN-10: 0026301253

ISBN-13: 978-0026301251

Product Dimensions: 7.8 x 1 x 9.5 inches

Shipping Weight: 1.6 pounds

Average Customer Review: 4.6 out of 5 starsÂ Â See all reviewsÂ (77 customer reviews)

Best Sellers Rank: #151,648 in Books (See Top 100 in Books) #32 inÂ Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Cajun & Creole #206 inÂ Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > South #20117 inÂ Books > Health, Fitness & Dieting

Customer Reviews

I doubt very seriously you own this book. For one, to say Justin Wilson is not from Cajun Country is like saying the Pope isn't Catholic. (just so you know Justin was born and reared in Amite, LA) And anyone familiar with cajun or creole cooking knows that the TRINITY is Onions, Green Pepper, and Celery (CELERY, not garlic, though garlic is very good, its not part of the trinity). Further to call Justin Wilson a mediocre man is ludicrous. Justin Wilson was doing his thing long before that "thing" got you your own sitcom. I am afraid you (and the guy from Alabama) have Justin confused with another popular so called "cajun" chef. Jutin Wilson is as authentic as they come. His recipes are as authentic as they come. They are ground in the "old" ways. This cookbook is considered a "bible" in many kitchens, and I HIGHLY reccommend it to anyone interested in learning a little bit about TRUE cajun cooking from a MAN who learned his technique from those passed down from generations. Laissez Les Bons Temps Rouler!.

I love this cookbook for three reasons: 1. ingredients are inexpensive and easy to find (if you have onions, peppers, garlic, and red-peppered hot sauce, you're half way there!), 2. the instructions are easy to follow, and 3. the end results are mouth-watering good!! I am a novice cook but have found this book so easy to use and follow. If you like cajun cookin' (especially gumbos), this is a "must have" in your kitchen!

This book was a gift to me by my in-laws; therefore, they now can come over any time they want. I've gotten quite a few cook books and this is the best one yet. He goes into great detail in his roux, jambalaya and gumbo recipes which are some of my favorites. He also gives good tips that will help in preparing seafood and he likes it spicy. We also share a passion for wine. Justin's cajun accent and his mixed in comedy are definitely a treat. He's my cooking hero!

I had only recently heard of Justin Wilson. My husband and I love cajun food and I wanted to learn how to make it at home. Someone told me about him and a new fan was born!!! My husband bought me this book and another of Justin's to start out with. The recipes are simple and delicious. I had no trouble making them, even as a first-timer. You can interchange a lot of the different kinds of meat as well - for example with the crawfish etouffee, we have made with shrimp as well as petite lobster. The little stories in his book are entertaining as well. If you enjoy eating cajun, you will love this book!!!

Making some of the soup stocks detailed in Justin's book has enhanced the flavor of many soups and dishes. Anytime I want to make a dish with an all day flavor I will break off a piece of stock from my zip lock bag in the freezer. Before .com, PBS television introduced me to Justin Wilson's way of cooking. The humor and flavor of the show spills over into his cook books. This has been a good experience.

Tired of the same old baked, fried, and broiled poultry and seafood? Homegrown is exactly what your family needs, even the kids start to expect nothing less after a couple of dishes prepared from Justin's Book. The best part of all, the ingredients are at your local grocery store, Friends and Family will think you have started to take gourmet cooking class, (wink!). Get Homegrown Louisiana Cooking to spice up your cooking!!!!

I purchased this book when it came out about ten years ago after faithfully watching the TV show. (I got tired of trying to hastily write down all of the recipes during the show). It has become one of my favorite cookbooks. It is not "haute cuisine" so if that's what you are looking for, look elsewhere. It is one of the best recipe books for down-home southern cooking I have ever read. My copy is stained and dog-eared but it is still the one I pull out first when I get ready to cook up something special. Also if you don't like the Cajun aspect (or if like me your stomach has gotten a little sensitive with age), you can leave out the cayenne pepper from any recipe and it still tastes great. The stories are quite funny, too.

Justin has made some of the simplest of recipes, delicious!! One of my favorites is a fresh snap beans, potato, and neckbone dish. Made with hot-sauce and wine!! I like to put ham in it to make it a meal. Mmmmm good!! You will not go broke sticking to ingredients either. Simple ingredients, common sense abound!! And flavor!! I read it like a novel!!

[Download to continue reading...](#)

Justin Wilson's Homegrown Louisiana Cookin' The Justin Wilson #2 Cookbook: Cookin' Cajun Justin Bieber: The Ultimate Justin Bieber 2016 Fan Book: Justin Bieber Book Justin Bieber Baby (New Justin Bieber Books Book 1) Justin Wilson's Outdoor Cooking with Inside Help The Justin Wilson Gourmet and Gourmand Cookbook Best of the Best from Louisiana Cookbook: Selected Recipes from Louisiana's Favorite Cookbooks Cookin' with Potatoes: Featuring Many Fabulous Dried Potato Recipes Cookin' With Beans and Rice Cee Dub's Dutch Oven and Other Camp Cookin' More Cee Dub's Dutch Oven and Other Camp Cookin' Cookin' It with Kix: The Art of Celebrating and the Fun of Outdoor Cooking Homegrown Goodness Simple Pleasures Wall Calendar 2017 Homegrown Herbs: A Complete Guide to Growing, Using, and Enjoying More than 100 Herbs Homegrown Pork: Humane, Healthful Techniques for Raising a Pig for Food Homegrown Whole Grains: Grow, Harvest, and Cook Wheat, Barley, Oats, Rice, Corn and More Hawaii's Grow Your Own Cookbook: Creative & Simple Ways to Use Healthy Homegrown Produce with Aloha! The New Mexico Farm Table Cookbook: 100 Homegrown Recipes from the Land of Enchantment (The Farm Table Cookbook) The Alaska Homegrown Cookbook: The Best Recipes from the Last Frontier Homegrown Terror: Benedict Arnold and the Burning of New London (The Driftless Connecticut Series & Garnet Books)

[Dmca](#)