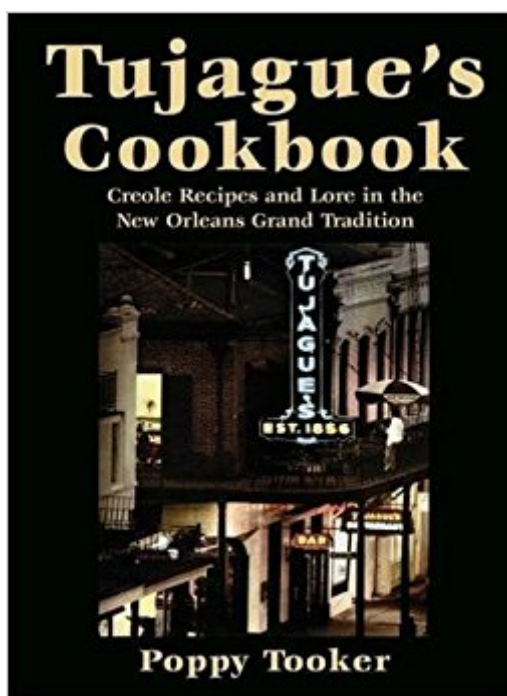


The book was found

Tujague's Cookbook: Creole Recipes And Lore In The New Orleans Grand Tradition



Synopsis

From brunch to dessert, these kitchen madams serve up history New Orleans style! Author and culinary historian Poppy Tooker masterfully combines all the myriad strands that fill the rooms of Tujague's beautifully restored establishment into a whole cloth of foodie lore. As the second oldest restaurant in New Orleans, Tujague's boasts more than a century of fresh Creole cuisine served in the heart of the French Quarter. More than a cookbook, this foray into history combines memorabilia from the restaurant's archives with stunning modern images from New Orleans photographers Sam Hanna and Louis Sahuc. The dramatic story of the successful effort to save the restaurant is included, along with tales of ghostly guests and authentic dishes and drinks celebrating the oldest standup bar in America and the restaurant that created the international tradition of brunch.

Book Information

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Customer Reviews

This is a superb historical look at Tujague's, as well as being a great NOLA style cookbook! A few years ago it seemed like Tjague's was being sold to outside interests who were going to shut it down, after over 150 years in buisness (established in 1857). The public outcry was HUGE. NOLA loves it's traditions, and there are a handful of restaurants that are as cherished as the family silver saved from those "& Yankes" in the Civil War. The thought of lossing Tujague's sent many into fits. Luckily the owner decided to sell to his nephew, the current owner, and keep Tujague's alive and breathing. New owner Mark Latter accepted the history and ghosts (yes, there are multiple ones in the building), and decided to make some minor changes, like lightening up the dining room, to modernize the restaurant and a little bit of the menu. Yet he has kept what makes Tujague's unique.

This book, from one of our favorite authors [...] showcases all that is wonderful, unique and amazing from Tujague's. All the classics you know and love from the menu, like Eggs Sardou, Oysters a la Governor Noe, Seared Jumbo Lump Crab Cakes (my fav), Crawfish Bisque a la Begue (my second fav), Miss Brenda's Red Beans and Rice, Crawfish Florentine, and Creole Seafood Courtbouillon, are combined with unique anecdotes and the history of the restaurant and owners. It is both an amazing cookbook, showcasing NOLA's French traditions combined with Creole cooking, and a great memoir of New Orleans history and traditions. It is NOT to be missed! -- Nicole Henke, 6 Jan, 2016

“Tujague is a culinary landmark in New Orleans and I can't think of anyone better than Poppy to share the secrets of this legendary haunt. Whether you love New Orleans, history, or food or a combination of all three this book belongs on your shelf.” Ann Tuennerman, founder of Tales of the Cocktail “The New Orleans narrative has long been that awkward relationship between tradition and innovation. Tujague rests in that very sweet spot. Located adjacent to the city's first public market, the restaurant gives birth to the culinary innovation of brunch by serving the market's hungry butchers after hours of predawn work. There's no one better than Poppy to draw attention as to why institutions like Tujague must be recognized as valuable. Poppy does it again! This is a must-read for the culinarily curious, food historians, and New Orleans partisans.” Richard McCarthy, executive director of Slow Food USA Tujague boasts more than a century of fresh Creole cuisine served in the heart of the French Quarter. In this foray into its rich history, Poppy Tooker combines memorabilia from the archives with stunning modern images from New Orleans photographers Sam Hanna and Louis Sahuc. An award-winning author, culinary preservationist, and host of the popular Louisiana Eats!, Tooker masterfully weaves all the strands that fill the rooms of the beautifully restored Tujague into a whole cloth of foodie lore. From the oldest standup bar in America and the restaurant that created the international tradition of brunch come recipes and tales that will charm, entice, and delight. A native New Orleanian, Poppy Tooker is passionate about food and the people who make it. She hosts the popular weekly radio show Louisiana Eats! A writer for publications such as Fine Cooking, Tooker informs readers on the importance of reviving foods pivotal to Louisiana and New Orleans culture. Her support of New Orleans cuisine has been recognized globally by the International Association of Cooking Professionals. Southern Living magazine named her a Hero of the New South. Her previous book, Louisiana Eats!: The People, the Food, and Their Stories,

received the Literary Award of the Year in 2014 from the Louisiana Library Association. Tooker is just as talented in the kitchen and holds the distinct honor of having beaten Bobby Flay with her delicious seafood gumbo when she competed on Throwdown with Bobby Flay. She also contributed updated recipes and history for a new edition of the historic *Mme. Bénédictine's Recipes of Old New Orleans Creole Cookery*. Tooker lives and, more importantly, cooks in the city of New Orleans. Raised in London, Sam Hanna began his career as a photo editor for Entertainment Publications in Detroit, where he remained until relocating to New Orleans. Through his company, Hanna Foto, he specializes in culinary styling and photography. His work can also be seen in *Pelican's Fun, Funky and Fabulous: New Orleans's Casual Restaurant Recipes*.

Tujague's opened in 1856 on the New Orleans riverfront and has been serving Creole food ever since. This book has vintage and modern photographs and outstanding recipes, including the restaurant's signature Brisket with Horseradish Sauce. Tooker's research is impeccable; she obviously spent a lot of time learning every speck of Tujague's history. Today, Tujague's is a hot place for lunch, and the chef does an outstanding seafood courtbouillon. Buy this book to learn what was on the menu in the 1800s, then head to your kitchen to cook it.

Great book. I loved getting the historical view of this restaurant and the area where it is. Recipes are fantastic. I can't wait to try more of them. Tujague's is one of the oldest establishments in New Orleans and it was great to see the old photos and compare to the current bar.

Spectacular! Being a native New Orleanian, I am delighted with the recipes. So far they have replicated what I've experienced through the years. This is a place we celebrated most of life's landmarks and we've never been disappointed.

very good cook book

Such a great book to add to my cooking library. Looking forward to making several of the recipes soon.

Love this cookbook from one of my favorite New Orleans restaurants!

Great read and recipes!

I got this as a gift for my daughter-in-law for Christmas because she had been telling me about a visit to Tujague's on a 'haunted pub crawl' last year. Not only is it a recipe book, it also has a lot of history and stories in it about Tujague's. She was absolutely thrilled with it.

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