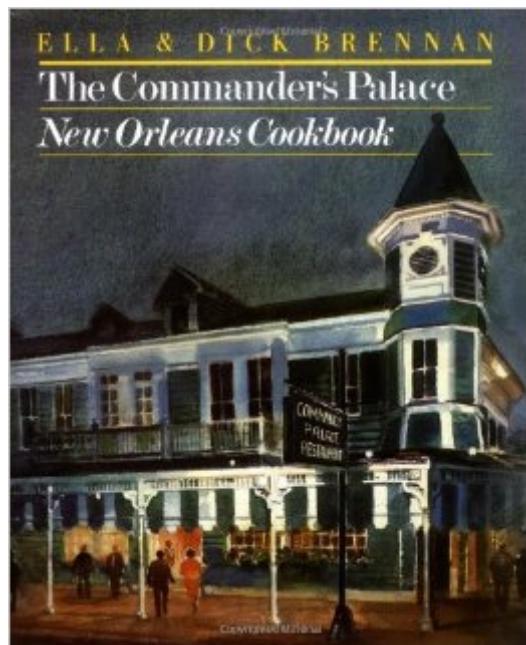


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The Commander's Palace: New Orleans Cookbook



Synopsis

There is a quiet culinary revolution going on at Commander's Palace a one-hundred-year-old restaurant in the center of New Orleans' Garden District. Here diners gather to enjoy a fabulous "new" New Orleans cuisine. dubbed "Haute Creole." New Orleans is the birthplace of many fine classic dishes -- such as shrimp remoulade, seafood gumbo, oysters Rocketeller, trout amandine, and pompano en papillotte. At Commander's Palace this classic cuisine has been changed to fit today's more health-conscious lifestyles. Only the freshest local ingredients are used, heavy sauces have been replaced by light sauce reductions that intensify spicy Creole flavors. and nouvelle French and Chinese cooking techniques and Japanese modes of presentation have been adapted. The results have been glowingly praised. As Bon Appetit magazine said in its cover story on Commander's Palace, "The Brennans are simply attempting to add an element of originality to a style of American cookery which has already made its mark in the annals of gastronomy but which is now ready for innovative reappraisal."The leaders of the Haute Creole revolution in New Orleans, and the owners of Commander's Palace, are Ella and Dick Brennan. Brother and sister, they are part of the famous Brennan elan that started Brennan's restaurant in the French Quarter of New Orleans forty years ago. The name Brennan is synonymous with the finest in New Orleans food. In 1974 Ella and Dick took over Commander's Palace, renovated it, and turned it into one of the most innovative, imaginative dining spots in New Orleans. This book brings together for the first time the fabulous recipes and secrets of this exciting restaurant. There are more than 175 recipes in all, including drinks, appetizers and soups, salads, seafood, chicken and game, beef and veal, and desserts and coffees. Regional American cuisine has never been more popular. This book should be a welcome addition to the cookbook library of anyone interested in fine Southern cuisine.

Book Information

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Customer Reviews

The Commander's Palace is consistently rated one of the best restaurants in the United States and is de facto the place where many chefs specializing Louisiana-based cooking obtained their apprenticeships, including Emeril Lagasse and Paul Prudhomme as two of the most famous examples. Its specialty is in the time-honoured Creole cuisines with a little bit of Cajun influences thrown around. You would have expected a book that is Commander's first official cookbook would provide all the classics of the Creole cuisine that the restaurant prepared. Alas, it was very much a book that was a product of the 1980s low-fat especially butter and low in flour sentiments. So for example, the recipe for seafood gumbo on page 37 doesn't include roux and oysters Rockefeller is not even featured at all. Bear in mind also that the book was published at the time when Emeril Lagasse was the executive chef there, so fusion recipes like crawfish and pasta with stir-fried vegetables or Lagasse's touches like duck jambalaya were all there. The recipes themselves are workable using home cookware and turn out perfectly if you follow the recipes like the Brennan salad or the Creole onion soup. But many spice mixtures like the Creole seasoning mixes or crab boil, are not well defined at all. Similar to fish or meat curry powders in many Singaporean or Malaysian cookbooks published in Southeast Asia, it is assumed spice mixtures are commonly available at every market. In the case for Creole spice mixes, it is the case in Louisiana but nowhere near true when you try to replicate the recipes in Auckland or London. It would be very handy to provide methods to produce such spice mixtures from scratch.

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