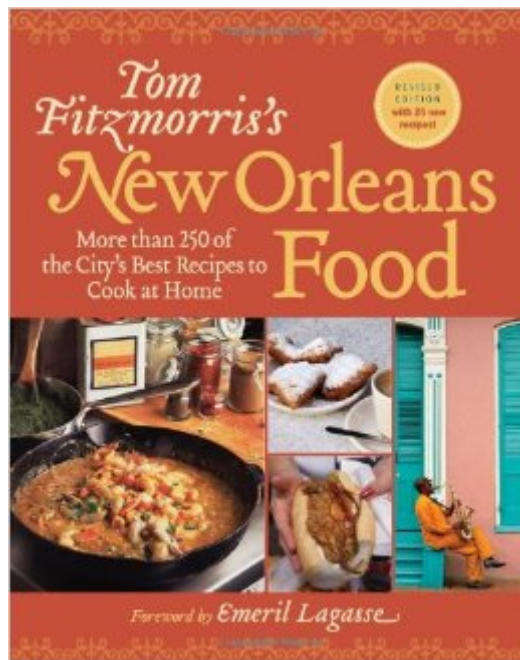


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# Tom Fitzmorris's New Orleans Food (Revised Edition): More Than 250 Of The City's Best Recipes To Cook At Home



## Synopsis

Tom Fitzmorris is uniquely qualified to write about the food of New Orleans. Born in the Crescent City on Mardi Gras, he has been eating, celebrating, and writing about the food in his favorite town for more than thirty years. Just after Hurricane Katrina, Fitzmorris put the finishing touches on his collection of recipes for the best of New Orleans food, gathered and developed during his tenure as the Big Easy's resident foodie. Now, three years after the release of New Orleans Food, Fitzmorris revisits his magnum opus to coincide with the publication of his memoir, Hungry Town. This expanded edition features 25 delicious new recipes steeped in the town's Creole and Cajun traditions yet updated to reflect contemporary tastes and ingredients. Whether you're nostalgic for the taste of New Orleans or simply love good food, New Orleans Food should find a place on your cookbook shelf.

## Book Information

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## Customer Reviews

Tonight I made Cole Slaw, Red Beans, Chicken Gumbo, and Rice Pudding for a Mardi Gras dinner. Every dish was outstanding! I have over 100 cookbooks and I can honestly say that I've never made a better meal from a single cookbook. To top it all off the book cost me \$4.10 new!!! Thanks Tom for such an amazing resource. Do not hesitate to buy this book!!!

I bought this cookbook for my Hubby about four months ago. (He does most of the cooking, it is a trick I learned many years ago from my Dad - If you want to get out of doing something, do it really

bad and pretend like you do not know how! LOL It works! ). He cooks from this cookbook atleast twice a week. Everything that he has cooked, so far, has been absolutely delicious!!! I gave him two other cookbooks at the same time but Tom Fitzmorris's cookbook by far is his favorite & mine! Ssshh, don't forget our secret & buy them this cookbook - you both will be amazed of the fine dining quality food that is cooked from this book!

I will say that I may be one of the world's worst cooks. Tom has spent nearly 40 years dealing in the restaurant business and he knows food probably more than anyone. He is a food genius. I had a question about one of his recipes that was above my head since I am such a novice, and he took time to answer my questions over email. Therefore not only does he know great food better than anyone in the world, he will gladly respond to an email with a question that you have on one of his recipes. He also has a daily radio show where you can ask him questions on these recipes. So he is always available for questions as well.

I bought three copies of this book for my family members after recieving a copy of it while in N.O. I took it home and have tried a number of recipes. All have tasted great and they are pretty easy to follow. Only issue has been finding some of the "specialty" ingrediants in Midwest...I have had to learn to substitute some of the more obscure items.

This is a super collection of traditional New Orleans recipes from a long time fixture of the local food critic culture of the city. I'm pleased to add this cookbook to my collection of references on New Orleans food.

If want to learn about Naw'lins food and how to make it, this is the perfect book for you. Tom Fitzmorris is a well known expert in New Orleans and through his radio program and his books and articles teaches people all about it's great cuisine and it's history.

Best cookbook I've ever had, ever. I'm from New Orleans and I am telling you, you cannot go wrong.

A great book full of authentic New Orleans and Louisiana fare recipes. A far better gift than any book by a celebrity chef, even if people outside of Louisiana may not know who Tom Fitzmorris is.

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