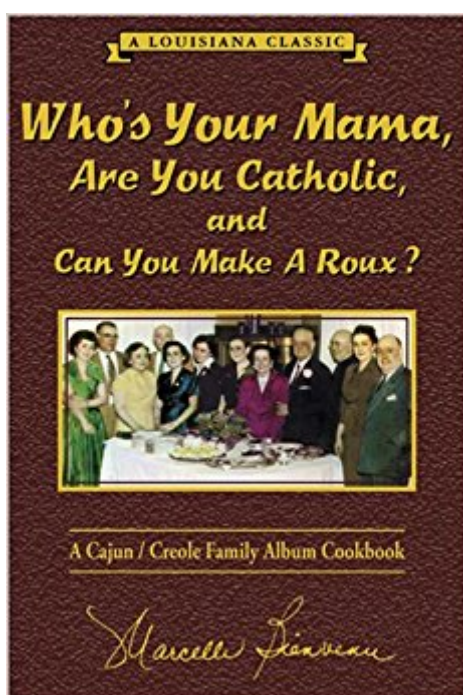


The book was found

# Who's Your Mama, Are You Catholic, And Can You Make A Roux? (Book 1): A Cajun / Creole Family Album Cookbook



## Synopsis

A 160-page hardcover book containing more than 200 Cajun and Creole recipes, plus old photos and interesting stories about the author's growing up in the Cajun country of south Louisiana.

Recipes include Pain Perdu, Couche Couche, Chicken Fricassee Stuffed Mirliton, Shrimp Stew, Grillades, Red Beans & Rice, Shrimp Creole, Bouillabaisse, Pralines.

## Book Information

Hardcover: 159 pages

Publisher: Acadian House Publishing; 4th edition (January 1, 2006)

Language: English

ISBN-10: 0925417556

ISBN-13: 978-0925417558

Product Dimensions: 10.3 x 7.2 x 0.7 inches

Shipping Weight: 1.2 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars 78 customer reviews

Best Sellers Rank: #269,093 in Books (See Top 100 in Books) #61 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Cajun & Creole

## Customer Reviews

MARCELLE BIENVENU is a cookbook author and food writer who has been preparing Cajun and Creole dishes since the 1960s. A native of St. Martinville, Louisiana, in the heart of the Cajun country, she has written a weekly food column, Creole Cooking, for The Times Picayune of New Orleans since 1984. She's worked as a researcher and consultant for Time-Life Books, contributing to a series of books titled Foods of the World. She's been featured in Food & Wine, Southern Living, Redbook, The New York Times, Louisiana Life and Acadiana Profile. She is the author of three books: Who's Your Mama, Are You Catholic and Can You Make a Roux?, Who's Your Mama... (The Sequel), and Cajun Cooking for Beginners. She co-authored several cookbooks with renowned chef Emeril Lagasse, including Louisiana: Real & Rustic, Emeril's Creole Christmas, Emeril's TV Dinners and Every Day's A Party. She also co-authored Eula Mae's Cajun Kitchen with Eula Mae Dore longtime cook for the McIlhenny family on Avery Island, and Stir the Pot: The History of Cajun Cuisine, with Carl A. Brasseaux and Ryan A. Brasseaux. Ms. Bienvenu edited the 1987 edition of The Times Picayune's Creole Cookbook, originally published in 1901 and re-issued to celebrate the newspaper's 150th anniversary. She owned and operated a restaurant, Chez Marcelle, near Lafayette, La., in the early 1980s, and has worked for several restaurants, including

Commander's Palace and K-Paul's Louisiana Kitchen in New Orleans. A graduate of the University of Southwestern Louisiana, she lives on Bayou Teche in St. Martinville, La., with her husband, Rock Lasserre.

As a Cajun who is displaced currently this is a must. This is real Cajun and Creole recipes. I see a lot of chefs trying to be Cajun but don't seem to understand what real Cajun food is. Her book is absolutely beautiful and floods my mind with memories of my own childhood in LaPlace LA. Of all my Cajun cookbooks this is the one I'd grab if it was the only cookbook I could ever have again.

This book goes beyond what is found in a "Normal" cookbook. It is a story book about Marcelle's family and friends and the history behind each recipe. Originally from South Louisiana, now in New Mexico, whenever I'm in the mood for Cajun cooking, Who's Your Mama, Are You Catholic, and Can You Make a Roux comes out of my large cookbook collection and something wonderful is created in my kitchen. If you're looking for the real deal in Cajun cooking, this is the book to get. Recipe for Singing Shrimp on page 20 is my favorite dish with shrimp.

I got a used one and it looked brand new. My Paw Paw was born, raised, and buried in Washington, a few miles north of Lafayette. The rest of my family (which has got to be half the Cajun population of LA) is spread around those surrounding towns. Momma loved it. The recipes were great, but the stories were truly the real treasure. She plans on buying it for other relatives for Christmas. Definitely a perfect gift for any Cajun!!!

This is a book of absolute Cajun perfection. All the stories were really great and some of the recipes are very simple to. Would buy again for gifts for others. It's delightful and I keep picking mine up and looking at it again and again. Can't wait to start trying out some of the recipes.

Excellent book. Lots of older recipes. Some are adapted to modern day ie: cans of this and that, and other ingredients of modern day not scratch from the period.

Exactly what I expected.

What a wonderful publication this is--not only a good cookbook which contains Cajun/Creole treats made the old fashioned way, but delightful well written family stories and pictures. The author is a

long time newspaper woman in New Orleans, born in the heart of Cajun country, Lafayette, LA. Many people who collect cook books read them from cover like a novel. This is an excellent volume for that, but it also provides the means to good Cajun meals and other delights. This is one cook book that belongs on every shelf. Get it today and start enjoying.

I grew up in New Orleans, not Acadiana, BUT so much of the author's experience hit me right in the heart. If you are looking for a Cajun cooking "how-to," this is NOT the book for you. As the subtitle states so clearly, this is "a Cajun/Creole Family Album Cookbook." Marcelle Bienvenu tells a wonderful tale of her life in southern Louisiana and shares plenty of family photos to bring the people to life. Woven into this narrative are many wonderful recipes - some Cajun, some Creole, some just the stuff her family liked to cook - and it's a perfect example of how food is such an important part of life in southern Louisiana. This is a great book and I look forward to buying volume 2. If you're looking for a book heavier on the recipes and how-to, I suggest the book "Chef Paul Prudhomme's Louisiana Kitchen." I've seen some snarky comments (on another review of Marcelle's book) about Chef Paul's food being "cooked in New Orleans and eaten by candlelight," but I assure you that Mr. Prudhomme's recipes are delicious and authentic. I was raised on his food (my mom worked for him) and his recipes, cooked by my father and served at our table, not a candle in sight! For me, Chef Paul's recipes (for etouffé, gumbo and so many other things) are the stuff of my childhood. That said, buy this book for what it is - a heartfelt remembrance of a beautiful life, filled with family, faith and fantastic food. Marcelle Bienvenu's book is a gem and it's something I will go back to again and again. Highly recommended, especially for fellow displaced Louisiana natives!

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

Who's Your Mama, Are You Catholic, and Can You Make A Roux? (Book 1): A Cajun / Creole Family Album Cookbook  
Easy Louisiana Cookbook: Authentic Creole Cooking (Louisiana, Louisiana Cooking, Louisiana Cookbook, Louisiana Recipes, Cajun Recipes, Creole Recipes, Creole Cookbook Book 1)  
Down-Home Cajun Cooking Favorites: The Best Authentic Cajun Recipes from Louisiana's Bayou Country, or How to Cook Traditional Cajun Meals as if You Were Born a Cajun  
Yo Mama Jokes Encyclopedia -The Worlds Funniest Yo Mama Jokes: Yo Mama Jokes, Jokes and Riddles, Humor, Jokes For Kids, Comedy, Best Yo Mama Jokes  
Old South Cajun Creole Cookbook: Down Home Southern Recipes! (Southern Cooking Recipes Book 50)  
MAMA: a TRUE story, in which a BABY HIPPO loses his MAMA during a TSUNAMI, but finds a new home, and a new MAMA  
New Orleans Cuisine & Dixieland Jazz, A Cajun/Creole Cookbook and

Music CD The Food of New Orleans: Authentic Recipes from the Big Easy [Cajun & Creole Cookbook, Over 80 Recipes] (Food of the World Cookbooks) Best Traditional Cajun and Creole Recipes from New Orleans: Louisiana Cooking That Isn't Just for Mardi Gras (Cooking Around the World Book 3) Cajun Self-Taught : Learning to Speak the Cajun Language Cajun Cuisine: Authentic Cajun Recipes from Louisiana's Bayou Country Cajun French-English/English-Cajun French Dictionary & Phrasebook (Hippocrene Dictionary & Phrasebooks) Swamp Pop: Cajun and Creole Rhythm and Blues (American Made Music (Paperback)) Louisiana Cooking: Easy Cajun and Creole Recipes from Louisiana Acadiana Table: Cajun and Creole Home Cooking from the Heart of Louisiana Cajun and Creole Cuisine: Recipes from the Louisiana Bayou Taste of Trem  : Creole, Cajun, and Soul Food from New Orleans' Famous Neighborhood of Jazz Cooking with Crazy Charley IV: Cajun and Creole Cuisine The Encyclopedia of Cajun & Creole Cuisine Up and Down (Haitian Creole/English) (Creole Edition)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)