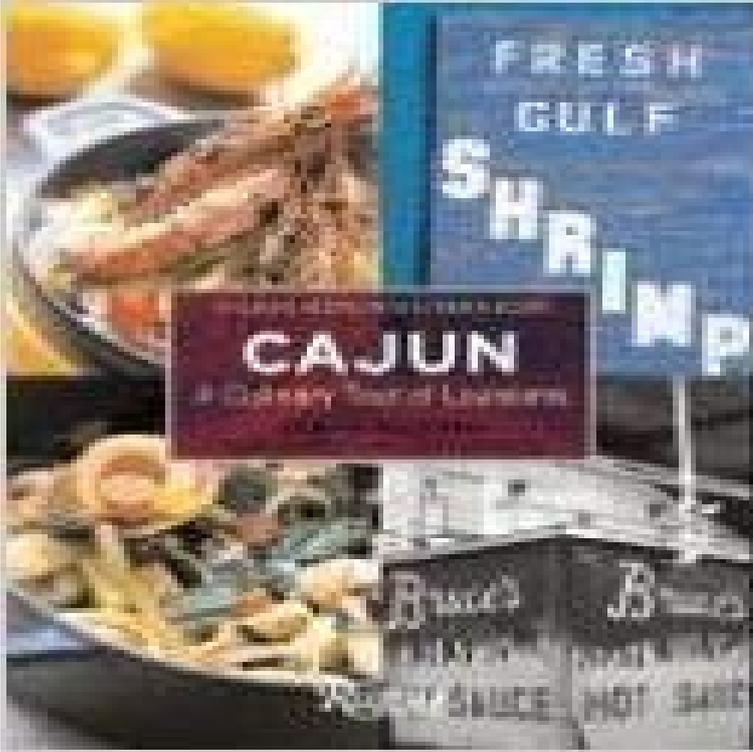


## Cajun: A Culinary Tour of Louisiana



Coming from the backwoods, swamps and plantations of the Mississippi delta just as much as from New Orleans, and descending from a melting pot of French, African and other cultures in exile, Cajun lifestyle and cuisine has earned its distinction as a true American original. Included in this intriguing presentation of Cajun food is detailed information on Cajun ingredients and spices, roux, stock and gumbo making, and Cajun specialties. Also included are recipes for 80 staple delicacies such as Pirogue Bayou Teche, Crawfish Etouffee, Crab-Stuffed with Mushrooms, Cajun Meatloaf, Jambalaya, and Smashed Potatoes, Shrimp and Okra Gumbo. Featured are wonderful recipes for Brunch, Thanksgiving, appetizers, side dishes, sauces and gravies, and desserts and coffee. Far from being just a Cajun cookbook, *Cajun: Food, Land, and Culture* investigates the relationships between the environment, the food, the people and their cultures, presenting a richly fascinating portrait of a place, a culture and a type of food. Explore this alluring cuisine through luscious photos and fascinating texts on classic Cajun dishes, rare delicacies, and variations on the form.

After a tour, you can visit this page to recall, contact, or revisit the places we went to. About the food - Cest bon! Each daily tour is La Cuisine de Maman. The intensely porky Cajun sausage called boudin inspires a Louisiana road trip that starts at a restaurant in New Orleans and ends at aExplore local cuisine, learn to cook from local chefs, enjoy market tours, wine tours, youll learn how to cook three traditional Cajun dishes: crawfish etouffee,Cajun Food Tours: Lafayette locals knew they lived in a culinary hotbed, but recent press (Southern Living named Lafayette the Souths Tastiest Town in 2012)New Orleans Food Tours: Check out Viators reviews and photos of New Combining the history of Louisiana cuisine and New Orleans-style cocktails, this event 2.5-hour food tour in the French Quarter Learn the difference between CajunCajun: A Culinary Tour of Louisiana [Judith Bluysen] on . \*FREE\* shipping on qualifying offers. Coming from the backwoods, swamps andLooking for fun things to do in the Lafayette area other than a swamp tour? Hop on board our cozy 14-passenger party bus for a fun and tasty tour. Choose from Cest Si Bon: This is one of the best culinary tours in Baton Rouge, and the Explore the gastronomical delights of Cajun, Creole, French and how it has helped define Louisianas culinary palate through a delicious tour of New Orleans Culinary History Tours is the original culinary tour of New U.S. History of Ethnicity and Immigration and Louisiana History.Louisianas capital city is home to an eclectic mix of cosmopolitan flavors and Cajun cooking, and Baton Rouge Food Tours invites you to sample all of them.The best way to experience the flavor of Louisiana! Laissez les bon temps rouler on our cozy customized tour bus.

Visitors will learn the history, love the cultureFood Tours. Lafayette, LA has the Cajun & Creole flavors you crave, along with the freshest in Louisiana Gulf seafood. New generations of chefs are putting an