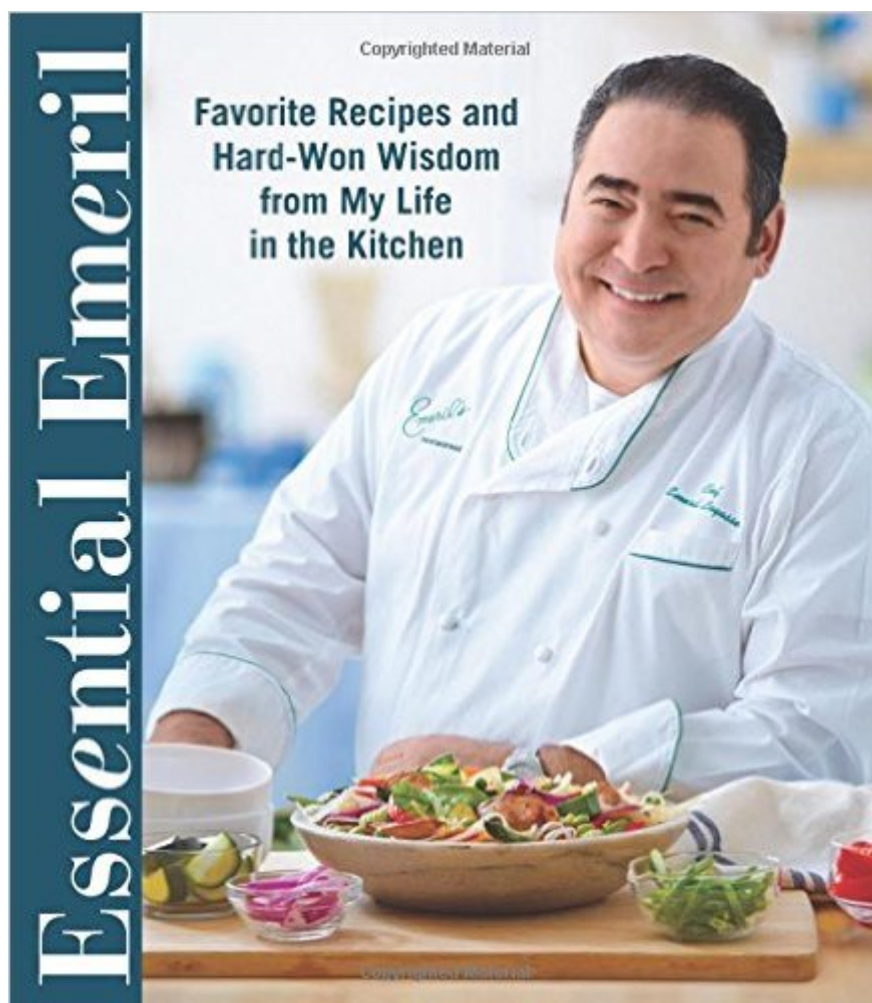


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Essential Emeril: Favorite Recipes And Hard-Won Wisdom From My Life In The Kitchen



Synopsis

"Thinking back on all of the wonderful people I have learned from and the dishes I have made over the years, I knew that I had to get them all down in one place. This book is it."- Emeril Lagasse
In his most personal cookbook yet, legendary chef Emeril Lagasse presents his favorite recipes, best-kept cooking secrets, and behind-the-scenes stories from his life in the kitchen. Discover more than 130 iconic dishes - from Praline-Cayenne Bacon and Lemon-Garlic Crusted Cauliflower to Roasted Portuguese Pork Loin With Homemade Pimenta Moida and Emeril's famous Banana Cream Pie - each tested and perfected for today's home cook. More than just a recipe collection, Essential Emeril is a resource you'll turn back to again and again, packed with valuable tips, lessons on technique, and expert advice on everything from stocking your pantry to creating the perfect cheese board. Emeril remains at your elbow throughout, offering step-by-step photo tutorials to ensure flawless, flavorful results. Anecdotes reveal the inspiration behind each recipe, with cameos from A-list names including Mario Batali, Roy Choi, and Nobu Matsuhira, alongside memories of family, friends, and early influences such as Julia Child and Charlie Trotter. Gorgeously photographed and imbued with his signature warmth, Essential Emeril is an intimate portrait of the original top chef.

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Customer Reviews

I want to preface this review by saying the five star rating is for the very personal way that Emeril talks about his life, his family and his experiences. I haven't made any recipes, yet...however, I have made (and blogged) several of his recipes. They all turned out perfectly, and so yes-- I am a big fan

of Emeril Lagasse. Just the other day, I was lamenting that I really miss Emeril Lagasse's Food Network show. That was back in the day, when the Food Network actually had great chefs who taught you how to cook. Unfortunately, FN let him go because of how much he was being paid, and because they felt he was dated. Dated, Schmated. FN lost one of its shining stars, and that show has gone downhill ever since. He's a classically trained chef, and I really like his recipes. I put him in a similar category to Tyler Florence-- both professional chefs, who develop recipes that are sophisticated, but written so that someone like me believes I can make this, too. This is not a cookbook for someone who is learning to cook, by any means. I consider myself to be an amateur, but experienced cook and baker. So, when I saw that Emeril had just released this cookbook, I immediately downloaded it into my kindle. I was not disappointed! I was so anxious to see all the recipes, that I skimmed past the preface, speed reading about Emeril's life, his mother's influence and all kinds of great cooking tips (I will return to that later). This cookbook is loaded with so many recipes, that I bookmarked at least half of them-- probably more. For the appetizer section, Emeril presents a few recipes that uses both truffle oil and truffle butter. At least he understands that the average Joe Schmo can't afford to buy real truffles! The portobello-truffle emulsion sounds amazing, and I think this will go on our Christmas Eve party menu. The House-Smoked Salmon Cheesecake with Parmesan-Panko Crust and Chive Creme Fraiche looks a bit fussy, but one I'm totally willing to tackle. When I read the directions, it's explained well, and I'm confident I can do this. Oh, there are step-by-step photos, too that I found to be very helpful throughout the cookbook. There are cocktail recipes...soup recipes like double chile spiked tortilla soup that sounds delicious. There are MANY entrees that I want to make. The grouper chowder has my name all over it. The Barolo-Braised short ribs with mascarpone polenta...come to mama! (If I can't find Barolo, Emeril gives substitute ideas. Nice.) The Roy-Choi-Inspired Korean-Style Pot Roast Tacos sound doable with ingredients I won't have to drive to San Francisco China Town to find. There are so many recipes with Asian, Indian, Creole, French influence... Rack of lamb, turkey roulade, Spicy Buttermilk Fried Chicken with Pepper Jelly Drizzle, Louisiana-Style Cassoulet...oh, and how to make your own chicken confit, or duck confit! Oh, yes! There are plenty of crab and shrimp recipes to choose from, too. Risottos...potatoes, sweet potato souffle, Lemon-Garlic crusted Cauliflower, Cheddar, Bacon, Apple and Pecan Spoonbread... good grief I my taste buds were working overtime with longing. I love it when a chef likes to bake as well. Emeril has some beautiful desserts to try-- some very unusual, some his twist on classics. Blueberry Beignets, Portugese Doughnuts, Banana Cream Pie with Caramel and Chocolate Drizzles (I was dying at the full color picture of that dessert), Portuguese Custard tartlettes (these are high on my priority list to make). The Mile-High Icebox

Chocolate-Peanut Butter Pie... I'm not the biggest fan of peanut butter in desserts, but this recipe definitely has a bookmark on it! The triple coconut cake with seven-minute coconut frosting...classic Southern, and one I need to try (already blogged 3 other coconut cake recipes, why not one more?) I like the way Emeril shares a short story about a fellow chef, how that person influenced him and then a recipe he developed in honor of that person. The photos of each dish are well done-- not over-the-top food styled, but definitely done in such a way that you want to make that recipe. I'll be reading this one from the beginning all over again.

My pre-order finally arrived! Last night I sat down with a glass of wine and explored the book. I found it to be a very well laid out. The photos were beautiful. I appreciated the introductions to the recipes, and the side bar notes were enlightening. A few pages were dedicated to techniques, and even though I am a fairly accomplished cook, I gained some insight. The best part of the book was (of course) the recipes. The collection was very diverse and unique. The only problem is that I cannot decide what to make first! Honestly!

"Oh my gosh, this is my first Emeril book!" is what my wife exclaimed when I gave her this for her birthday. She hasn't been able to put it down since. "I can't wait to try out some of these recipes, and I've already figured out some interesting ways to merge some of his with other recipes I have. You're going to reap the benefits from this." Last night was the first of such endeavors--a fish entree, of all things--and dang if it wasn't delicious! So indeed, was this a gift for her, or for myself? :-) Either way, she's enjoying it, and that's the important thing. For the record, my wife is quite accomplished in the kitchen, winner of a Betty Crocker award when she was in high school, and could easily hold her own against some of the so-called "chefs" you see on, say, Chopped these days. She's very critical of cookbooks; so when she's glued to the pages and can't put it down, you know it's a good cookbook! This one has her full attention. Update 11/23/15: I was treated to another "Emeril" dinner last night... another fish entree, but also an interesting cabbage & bacon side dish. Once again, the fish was delicious (if "they" say we need to add more fish into our diet and less red meat, Emeril seems to have developed some good ways of doing it and making it painless!), but it was the side dish that surprised me. I'm not a cabbage guy, and will even go so far as to say I hate it, but son of a gun I wolfed the whole thing down! I wish I could tell you more about the book itself in my review, but I'm not the one who read it. From the perspective of a person reaping the benefits of it, I wholeheartedly recommend this! :-)

This book is worth it for a handful of recipes that are just fantastic along with the accompanying wisdom. Like many books by big name celebrity chefs there are some filler recipes that don't seem to make sense, just ignore them. The ones that are classic Emeril are fantastic though and follow his skill and experience - his gumbos, Fall River Chow Mein - from his roots in Fall River to name a few.

I ordered Essential Emeril for the recipes....but got much more! Excellent tips on cooking equipment & utensils, great tips on wet and dry panty stocking, and heart warming stories about many cooking icons, family members, etc. Perhaps that's why the food coming from this book warms down to the soul!

Emeril is the real deal. He made his bona fides in the New Orleans restaurant trade after culinary school at Johnson & Wales. Unlike many of his contemporaries on Food TV, Emeril has the skills the "personalities" lack. He continues to simplify his recipes for the serious home cook. There are no hard to source ingredients nor difficult procedures. While these versions of his cuisine may not make it to the tables at Commander's Palace or one of Emeril's many restaurants, these delicious dishes originated there. I recommend this cookbook for home cooks who want to produce interesting, quality meals.

I probably own over a 100 cookbooks and this one has earned a place at the top of the list. Not, because it is trendy or a James Beard winner, but because I love the selection of recipes and hints that I can use everyday. The recipes are about flavor and taste and are written in a way that makes them easy to prepare with the ingredients you have on hand.

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