

Carneval A Celebration Of Meat Cookery In 100 Stunning Recipes

Eventually, you will completely discover a other experience and success by spending more cash. still when? get you assume that you require to acquire those all needs when having significantly cash? Why dont you try to acquire something basic in the beginning? Thats something that will lead you to understand even more almost the globe, experience, some places, once history, amusement, and a lot more?

It is your totally own become old to comport yourself reviewing habit. accompanied by guides you could enjoy now is **Carneval A Celebration Of Meat Cookery In 100 Stunning Recipes** below.

Graciela Nicole Coffey Kellett 2022-05-01
Graciela chronicles the life of a Quechua-speaking Indigenous woman in the remote Andean highlands during the war in Peru that killed seventy thousand people and displaced

hundreds of thousands more in the 1980s and 1990s. The book traces her early years as a young child living in an epicenter of violence to her contemporary life as a postwar survivor. Graciela Orihuela Rocha's history embodies the horrors, injustices, promises, and challenges

faced by countless individuals who endured and survived the war. Her story provides intimate insights into deep-seated divisions within Peruvian society that center around skin color, gender, language, and ties to the land. These fault lines have endured to the present day, fostering discontent and violence in Peru. Through Graciela's story we not only learn of trauma and dehumanization but also resilience, strength, and perseverance. Graciela's history provides insight into the systemic challenges of determining truth, implementing justice, and envisioning reconciliation in a country where calls for equality and justice remain unrealized for the most marginalized.

Life Is a Party David Burtka 2019-04-16 106 killer recipes, 16 creative party themes, and 250 gorgeous photos--plus playlists and easy planning tips--make LIFE IS A PARTY the indispensable cookbook and guide for home cooks. Chef, actor, and entertaining authority David Burtka knows that every day can be a

party. Over a lifetime of throwing epic gatherings, the Cordon Bleu-trained Burtka has perfected the formula for creating easy and perfect get-togethers at home. Now, in the pages of his debut cookbook, he's sharing all of his secrets and an intimate look into the lives of one of Hollywood's favorite families. Everything you need to throw a memorable party, or to make a delicious weeknight meal, can be found right here. Whether your event and budget are modest or you're going all-out, and whether the guest list is an intimate crew or it's a blowout bash, David's sixteen party themes--from cozy game nights at home to elegant New Year's fêtes--are built around doable, show-stopping menus that take the guesswork out of high-impact hosting. Complete with endless and fun ways to mix-and-match dishes, create stunning decor, prep ahead, and get guests involved, David helps you put all the elements in place to make every party a success without ever losing your cool. At the heart of the book are David's amazing recipes,

including delicious twists on comfort classics like Corn Cakes with Bacon Jam, Green Chile Chicken Enchiladas, and Neapolitan Ice Cream Sandwich Cake. And you don't need to wait for a party to try recipes like Ham, Egg, and Cheese Calzones; Mint Pesto Pasta; and Thyme and Gruyère Popovers. Never one to miss the opportunity to toast friends and family, David also shows you how to make delicious cocktails for a crowd: think Mojito Slushies, Charred Peach and Plum Sangria, and Cucumber-Lime Spritzers. So raise a glass and get cooking! Because there's no better time than now to make your life a party.

Food in Painting Kenneth Bendiner 2004 Packed full of images of markets, kitchens, pantries, picnics, and tables groaning under the weight of glorious feasts, *Food in Painting* serves up a delicious helping of luxuriously painted meals certain to win a spot on the shelves of art lovers and gast.

Handbook to Life in Renaissance Europe Sandra Sider 2007 The word renaissance means

"rebirth," and the most obvious example of this phenomenon was the regeneration of Europe's classical Roman roots. The Renaissance began in northern Italy in the late 14th century and culminated in England in the early 17th century. Emphasis on the dignity of man (though not of woman) and on human potential distinguished the Renaissance from the previous Middle Ages. In poetry and literature, individual thought and action were prevalent, while depictions of the human form became a touchstone of Renaissance art. In science and medicine the macrocosm and microcosm of the human condition inspired remarkable strides in research and discovery, and the Earth itself was explored, situating Europeans within a wider realm of possibilities. Organized thematically, the *Handbook to Life in Renaissance Europe* covers all aspects of life in Renaissance Europe: History; religion; art and visual culture; architecture; literature and language; music; warfare; commerce; exploration and travel; science and

medicine; education; daily life.

Carneval Harry Eastwood 2016-09-08 'A collection of vibrant recipes' Daily Telegraph Packed full of delicious, satisfying recipes and loads of meat wisdom, Carneval promises to give you a better understanding of how to source, cook and appreciate the meat that you eat. Full of delicious meat recipes from around the world, popular family favourites, such as Swedish Meatballs and Ragu Bolognese, rub shoulders with more unusual dishes, like Middle Eastern Kibbeh and Chinese Kung Pao Chicken. Whether you want to master the art of a perfectly cooked steak, or transform cheaper, tougher cuts into silky, melt-in-the-mouth delights, Harry Eastwood encourages you to honour the whole animal and eat meat with joy and moderation. The very best way to do that is to make sure that every meat meal is a Carneval.

A Taste of Naples Marlena Spieler 2018-11-11 Naples is an international and deeply traditional city, especially in its foodstyle and cuisine. Its

mysteries reveal themselves the more you learn about it. Marlena Spieler takes readers on a vivid tour of this vibrant culinary culture with recipes and history, as well as an exploration of the dishes of holidays and celebrations.

Food Culture in Germany Ursula Heinzemann 2008-06-30 The grown-up Germany of today is able to explore its cultural identity, including its food culture. For some years now, German food has seen a return to regionalism, and beloved traditional dishes have been rediscovered and revived, counteracting to some extent the effects of globalization and industrialization. As well, a host of new culinary traditions brought in with new immigrants makes for an exciting food scene. *Food Culture in Germany*, written by a native Berliner, is destined to become a classic as the best source in English for a thorough and up-to-date understanding of Germans and their food—the history, foodstuffs, cooking, special occasions, lifestyle eating habits, and diet and health. The Historical Overview chapter takes the

reader on a culinary tour from ancient times through the Holy Roman Empire to the Lebensraum of Hitler and on to reunification of the two Germanys until today's return to normalcy. Chapter 2, Major Foods and Ingredients, highlights the classic German staples. Chapter 3, Cooking, discusses the family and gender dynamics plus cooking techniques and utensils, the German kitchen, and the professional chef as media figure phenomenon. The Typical Meals chapter gives an in-depth insider's look at how and what Germans eat today. Chapter 5, Eating Out, describes the wide range of opportunities for eating out, from grabbing Currywurst on the street, to lunching in office and school cafeterias, to meeting friends for coffee and cake at the Konditorei. German holidays and special occasions are elaborated on in the context of more secular and younger influences in Chapter 6. Chapter 7 covers the German diet and the strong interest in health in the country, with its holistic roots. Food safety, a

big topic in Europe today, is also discussed at length. An introduction, chronology, glossary, resource guide, selected bibliography, and illustrations complete this outstanding resource. *Food Cultures of the World Encyclopedia* Ken Albala 2011 This comprehensive reference work introduces food culture from more than 150 countries and cultures around the world—including some from remote and unexpected peoples and places. * Entries covering over 150 countries and cultures from around the world * More than 100 expert contributors * Vignettes * An index that facilitates cross-cultural comparison *Cook Yourself Thin* Sophie Michell 2007 It's time to throw out those ready meals, step away from the microwave and discover how to cut calories without compromising on taste. This title provides tips and tricks and 80 delicious recipes. **Misrule and Reversals** Rozaliya Yaneva 2013-10-30 How do Christopher Marlowe's plays relate to interpretations of carnival as being

either a beneficial repression inspired by anxiety or a deliberate expression of resistance towards all that is established and permanent? Where can one place carnival in his dramatic works?

Renaissance drama invited a consideration of various forms of collective life and while great religious festivities of the Catholic calendar were affected by Reformation efforts to control festivity and detach it from religious worship, festive energies on Marlowe`s stage seem to have persisted. This book views Doctor Faustus, Tamburlaine the Great, The Jew of Malta and Edward the Second through concepts of irreverence, clowning, the high and the low in culture, degradation, laughter and feasting while viewing the plays` worlds in terms of misrule, inversion and reversal. Who are the clowns in the plays, is the time for revelries restricted and how do the principle of the grotesque and the forces of debasement work are some of the intriguing questions to be pursued.

East Meera Sodha 2019-08-08 THE SUNDAY

TIMES BESTSELLER AND BOOK OF THE YEAR
'Enticing, inviting and delicious. Vegan and vegetarian dishes that are hard to resist (and why should you?'

YOTAM OTTOLENGHI

_____ Modern, vibrant, easy-to-make food. East is a must-have whether you're vegan, vegetarian, or simply want to eat more delicious meat-free food. Drawing from her 'New Vegan' Guardian column, Meera Sodha's collection features brand-new recipes inspired by Asian cuisine - from India to Indonesia, Singapore to Japan, by way of China, Thailand, and Vietnam. With 120 practical and mouth-watering recipes, learn how to make: - ROASTED PANEER ALOO GOBI for a quick Monday-night dinner - CAMELIZED ONION AND CHILLI RAMEN straight from the store-cupboard - THE SODHA FAMILY MASALA OMELETTE to serve up a home-made brunch - SALTED MISO BROWNIES as a sweet treat There are seasonal specialities, warming noodles and curries, tofu and rice dishes as well as salads, sides and sweets - all practical and

surprisingly easy to make - and bursting with exciting flavours.

_____ 'Meera can take a packet of noodles, some peanut butter and a hunk of tofu and work magic. East is the vegetable book for people who aren't vegetarian. A joy - I want to cook every dish' DIANA HENRY 'Fabulous' NIGELLA LAWSON 'She has a seemingly magic ability to tell you exactly the detail you need to make a dish sing. This book is a godsend' BEE WILSON, SUNDAY TIMES *Food Culture in the Mediterranean* Carol Helstosky 2009 This one-stop source provides the broadest possible understanding of food culture throughout the region, from the Europe Mediterranean to the North African and Levant Mediterranean.

The Oxford Companion to Sugar and Sweets

Darra Goldstein 2015 "Celebrating sugar while acknowledging its complex history, 'The Oxford Companion to Sugar and Sweets' is the definitive guide to one of humankind's greatest sources of

pleasure"--

Food Culture in Central America Michael R.

McDonald 2009-06-22 This entry in the Food Culture around the World series helps those in the United States understand the new immigrants from Central America who have brought their food cultures with them. • Photographs • Maps • An extensive glossary • A resource guide • A selected bibliography to facilitate further research

Western Civilization: Volume II: Since 1500

Jackson J. Spielvogel 2022-03-25 Bestselling author Jackson Spielvogel has helped over 1 million students learn about the present by exploring the past. His engaging narrative weaves the political, economic, social, religious, intellectual, cultural and military aspects of history into a gripping story that is as memorable as it is instructive. Updated to reflect current scholarship, WESTERN CIVILIZATION, 11th Edition includes excerpts of more than 250 primary sources -- showing you the source material

historians use to interpret the past. Detailed maps and vivid photographs bring chapter concepts to life, while a variety of learning tools make this edition accessible to any learning style. Important Notice: Media content referenced within the product description or the product text may not be available in the ebook version.

Carnival and Theater (Routledge Revivals)

Michael D. Bristol 2014-03-18 In this title, first published in 1985, Michael Bristol draws on several theoretical and critical traditions to study the nature and purpose of theatre as a social institution: on Marxism, and its revisions in the work of Mikhail Bakhtin; on the theories of Emile Durkheim and their adaptations in the work of Victor Turner; and on the history of social life and material culture as practiced by the Annales school. This valuable work is an important contribution to literary criticism, theatre studies and social history and has particular importance for scholars interested in the dramatic literature

of Elizabethan England.

Red Velvet and Chocolate Heartache Harry Eastwood 2012-05-31 DELICIOUS WHEAT-FREE CAKES THAT WILL REVOLUTIONISE YOUR BAKING Harry Eastwood loves cake: from light, fluffy Victoria Sponge to dark and delicious Forbidden Chocolate Brownies. In Red Velvet & Chocolate Heartache, she has fiddled, tweaked and thought outside the box to pioneer a way of bringing exquisite cakes that remain natural and healthy into our everyday lives - by introducing ingredients from the vegetable garden. Ginger Sticky Toffee Pudding made with parsnip, or Orange Squash Cupcakes made with butternut squash are bound to amuse and delight your tastebuds. In this spirited cookery book, Harry shares her baking secrets and practical knowledge as a cook and as a food writer to prove that it is possible to have your cake and eat it.

Western Civilization Jackson J. Spielvogel 2020-01-23 Bestselling author Jackson Spielvogel

has helped over 1 million students learn about the present by exploring the past. His engaging narrative weaves the political, economic, social, religious, intellectual, cultural and military aspects of history into a gripping story that is as memorable as it is instructive. Updated to reflect current scholarship, WESTERN CIVILIZATION, 11th Edition includes excerpts of more than 250 primary sources -- showing you the source material historians use to interpret the past. Detailed maps and vivid photographs bring chapter concepts to life, while a variety of learning tools make this edition accessible to any learning style. Important Notice: Media content referenced within the product description or the product text may not be available in the ebook version.

Consider the Lobster David Foster Wallace 2006-01-12 Do lobsters feel pain? Did Franz Kafka have a sick sense of humour? What is John Updike's deal anyway? And who won the Adult Video News' Female Performer of the Year Award

the same year Gwyneth Paltrow won her Oscar? David Foster Wallace answers these questions and more in his new book of hilarious non-fiction. For this collection, David Foster Wallace immerses himself in the three-ring circus that is the presidential race in order to document one of the most vicious campaigns in recent history. Later he strolls from booth to booth at a lobster festival in Maine and risks life and limb to get to the bottom of the lobster question. Then he wheedles his way into an L.A. radio studio, armed with tubs of chicken, to get the behind-the-scenes view of a conservative talk show featuring a host with an unnatural penchant for clothing that only looks good on the radio. In what is sure to be a much-talked-about exploration of distinctly modern subjects, one of the sharpest minds of our time delves into some of life's most delicious topics.

Food Cultures of France: Recipes, Customs, and Issues Maryann Tebben 2021-03-31 As a comprehensive overview of French food from fine

dining to street food and from Roman Gaul to current trends, this book offers anyone with an interest in French cuisine a readable guide to the country and its customs. In France, food is integral to the culture. From the Revolutionary cry for good bread at a fair price to the current embrace of American bagels and "French tacos," this book tells the full story of French food. *Food Cultures of France: Recipes, Customs, and Issues* explores the highs and lows of French cuisine, with examples taken from every historical era and all corners of France. Readers can discover crêpes from Brittany; fish dumplings from Lyon; the gastronomic heights of Parisian restaurant cuisine; and glimpses of the cuisines of France's overseas territories in Africa and the Caribbean and the impact of immigrant communities on the future of French food. Learn how the geography of France shaped the diet of its people and which dishes have withstood the test of time. Whether the reader knows all about French cuisine or has never tasted a croissant, this book will offer new

insights and delicious details about French food in all its forms. Gives readers an easy-to-follow historical overview of French cuisine from ancient times to the present, with more in-depth coverage than is offered by most books on the subject In clear language, explains key terms and ingredients in French gastronomy and cooking Offers a portrait of present-day French food, including fast food, trends, and fusion cuisine Includes information on French overseas territories and influential immigrant communities inside of France Covers both well-known elements of French cuisine, such as gastronomy and fine dining, and lesser-known facets, including the "ham sandwich index" and the French love for Nutella Includes simple recipes for French classics and authentic dishes central to French cooking

Food and Celebration International Commission for Ethnological Food Research. Conference 2002 Part I -- Slovenia: Historical overview and regional ethnology -- Part II -- Food,

fasting, and feasting -- Part III -- Food and celebration: local and global nuances -- Part IV -- Food and celebration: regional studies -- Part V -- Food and the life cycle: birth, marriage, and death -- Part VI -- Food and the calendar -- Part VII -- Food and communal celebration -- Part VIII -
- Celebration of foodways scholarship.

The South American Table Maria Baez Kijac 2003
This book has over 450 recipes from 10 countries for everything from tamales, ceviches, and empanadas that are popular across the continent to specialties that define individual cuisines.

Rick Stein's Secret France Rick Stein 2019-10-31
Real French home cooking with all the recipes from Rick's new BBC Two series. Over fifty years ago Rick Stein first set foot in France. Now, he returns to the food and cooking he loves the most ... and makes us fall in love with French food all over again. Rick's meandering quest through the byways and back roads of rural France sees him pick up inspiration from Normandy to Provence. With characteristic

passion and joie de vivre, Rick serves up incredible recipes: chicken stuffed with mushrooms and Comté, grilled bream with aioli from the Languedoc coast, a duck liver parfait bursting with flavour, and a recipe for the most perfect raspberry tart plus much, much more. Simple fare, wonderful ingredients, all perfectly assembled; Rick finds the true essence of a food so universally loved, and far easier to recreate than you think.

Religious Celebrations J. Gordon Melton
2011-09-13 This two-volume work presents a comprehensive survey of all the ways people celebrate religious life around the globe.

The Exotic Kitchens of Peru Copeland Marks
1999 Provides recipes for tamales, appetizers, snacks, soups, main dishes with seafood, poultry, beef, pork, and lamb, sauces, salads, vegetable dishes, desserts, and beverages

Know Your State West Bengal Goutam Chakraborty 2020-12-07 An editorial team of highly skilled professionals at Arihant, works

hand in glove to ensure that the students receive the best and accurate content through our books. From inception till the book comes out from print, the whole team comprising of authors, editors, proofreaders and various other involved in shaping the book put in their best efforts, knowledge and experience to produce the rigorous content the students receive. Keeping in mind the specific requirements of the students and various examinations, the carefully designed exam oriented and exam ready content comes out only after intensive research and analysis. The experts have adopted whole new style of presenting the content which is easily understandable, leaving behind the old traditional methods which once used to be the most effective. They have been developing the latest content & updates as per the needs and requirements of the students making our books a hallmark for quality and reliability for the past 15 years.

[A Salad for All Seasons](#) Harry Eastwood 2013

Let's eat more salad! It's fresh, colourful and healthy fast food. This book introduces us to over 100 delicious, original and easy-to-make salads to see you through the year. It includes recipes such as Peach and Mozzarella with Sweet Chilli and Tomato Glaze and Thai Beef and Basil with Noodles.

The Skinny French Kitchen Harry Eastwood 2012-05-31 Harry Eastwood has taken on the challenge of a lifetime: marrying her love of classic French cookery with a desire to maintain her waistline. The Skinny French Kitchen is the result of Harry's year spent tasting, testing and tweaking the great French classics in her tiny Parisian kitchen up seven flights of stairs. Every recipe has been slimmed down to a fraction of its usual calorie cost without robbing it of flavour or its French character. From light and delightful Tarte aux Pommes and Mousse au Chocolat to irresistible Coq au Vin Blanc and Croque Monsieur, Harry has proved once again that fat and flavour don't always go hand in hand . . .

Celebration Mark McWilliams 2012-07-01
Essays on Food and Celebration from the 2011
Oxford Symposium on Food and Cookery. The
2011 meeting marked the thirtieth year of the
Symposium.

The Rabelais Encyclopedia Elizabeth Chesney
Zegura 2004 The French humanist Rabelais (ca.
1483-1553) was the greatest French writer of the
Renaissance and one of the most influential
authors of all time. Though a ribald satire, his
Gargantua and Pantagruel offers a broad
discussion of religion, philosophy, politics, and
education and reflects the issues confronting the
16th century. The first work of its kind, this
encyclopedia concisely but comprehensively
overviews Rabelais' life and writings. Included
are hundreds of entries on his works, characters,
and acquaintances, as well as on such topics as
religion, humanism, death, warfare, censors and
censorship, education, and numerous others.
Entries are written by expert contributors and
close with recommendations for further reading.

The volume closes with a selected, general
bibliography.

World Kids Cookout Lynn Manning Ross
2004-08-18 WORLD KIDS COOKOUT celebrates
cultures as it takes readers on an international
cookout with festive stories, secret recipes, and
histories to 31 countries through something we
all have in common holidays, festival
celebrations, and eating! But it is more than a
fabulously fun read and cookbook; it is a mission
for cultural exchange.

The Basic Art of Italian Cooking: Maria Liberati
2010-06 Selected as Best Italian Cuisine Book in
USA by Gourmand World Cookbook Awards.
100+ recipes, menus, Holiday short stories,
Holiday tips, wine pairing info. Includes a chapter
of The Feast of the Seven Fishes. Recipes are
easy to follow and includes some child friendly
recipes for La Befana/the Epiphany. Includes
Christmas, New Year's, Valentine's Day,
Epiphany, Carnevale.

Mardi Gras and Carnival Molly Aloian 2009-08

Put on a mask and join the street party for Mardi Gras. Learn all about this colorful New Orleans' holiday, where people enjoy food and fun before the beginning of Lent, a period of reflection and giving up things we enjoy. Explore the history of Mardi Gras, and Carnival, and all its different customs taken from around the world!

Fast Food Nation Eric Schlosser 2012 Explores the homogenization of American culture and the impact of the fast food industry on modern-day health, economy, politics, popular culture, entertainment, and food production.

Queer City Peter Ackroyd 2017-05-25 'Droll, provocative and crammed to bursting with startling facts' Simon Callow, Guardian In this powerful Sunday Times bestseller Peter Ackroyd looks at London in a whole new way - through the history and experiences of its gay population. In Roman Londinium the city was dotted with lupanaria ('wolf dens' or public pleasure houses), fornices (brothels) and thermiae (hot baths). Then came the Emperor Constantine, with his

bishops, monks and missionaries. And so began an endless loop of alternating permissiveness and censure. Ackroyd takes us right into the hidden history of the city; from the notorious Normans to the frenzy of executions for sodomy in the early nineteenth century. He journeys through the coffee bars of sixties Soho to Gay Liberation, disco music and the horror of AIDS. Today, we live in an era of openness and tolerance and Queer London has become part of the new norm. Ackroyd tells us the hidden story of how it got there, celebrating its diversity, thrills and energy on the one hand; but reminding us of its very real terrors, dangers and risks on the other.

Silk Road Cooking: a Vegetarian Journey Najmieh Batmanglij This book is at once an exploration, a celebration, and a little-known tale of unity. It presents 150 delicious vegetarian dishes that together trace a fascinating story of culinary linkage. As renowned cookbook writer and teacher Najmieh Batmanglij explains, all have

their origins along the ancient network of trade routes known as the Silk Road, stretching from China in the east to the Mediterranean in the west. On this highway moved not just trade goods but also ideas, customs, tastes and such basics of life as cooking ingredients. The result was the connecting and enrichment of dozens of cuisines. In *Silk Road Cooking: A Vegetarian Journey*, Najmieh Batmanglij recounts that process and brings it into the modern kitchen in the form of recipes that are venturesome and yet within reach of any cook. They are intended for vegetarian, partial-vegetarian and non-vegetarian alike — anyone who is looking for balanced, unusual and exceptionally tasty dishes. The book offers a wealth of information derived from the author's extensive research and her travels along the Silk Road during the past 25 years. She complements the recipes with stories, pictures, histories of ingredients, and words of wisdom from her favorite poets and writers of the region. The scope of her culinary journey of

discovery is vast — from Xian in China, to Samarkand in present-day Uzbekistan, to Isfahan in Iran, to Istanbul in Turkey, and to the westernmost terminus of the ancient trade routes in Italy. Her recipes — all of them personal favorites — include such exotic yet simple fare as Sichuan Crispy Cucumber Pickles; Afghan c, a savory pastry stuffed with garlic chives; Persian Pomegranate and Walnut Salad; Kermani Pistachio and Saffron Polow with Rose Petals; Chinese Hot and Sour Tofu Noodle Soup; Turkish Almond and Rice Flour Pudding; Uzbek Candied Quince with Walnuts; and Sicilian Sour Cherry Crostata. Fortunately, all the ingredients for these recipes can be obtained at local supermarkets and far

[Food, Feasts, and Faith: An Encyclopedia of Food Culture in World Religions \[2 volumes\]](#) Paul Fieldhouse 2017-04-17 An indispensable resource for exploring food and faith, this two-volume set offers information on food-related religious beliefs, customs, and practices from around the

world. • Provides up-to-date factual information, introduces concepts of food as being more than just nutrients, and enables an understanding of diverse religious traditions and the importance of food in people's lives • Includes coverage of less well-known rituals and religions that are often skipped in world religion texts • Presents material in a way that is accessible to readers without previous exposure to, or command of, sociological or anthropological language and concepts

Cruising World 1999-01

Food Culture in Spain F. Xavier Medina 2005 This volume offers an overview of Spanish food and eating habits, taking into account a long and complex history, plus distinctive social, cultural,

linguistic, geographic, political and economic characteristics.

New Orleans Cuisine Susan Tucker 2009 "New Orleans Cuisine: Fourteen Signature Dishes and Their Histories provides essays on the unparalleled recognition New Orleans has achieved as the Mecca of mealtime. Devoting each chapter to a signature cocktail, appetizer, sandwich, main course, staple, or dessert, contributors from the New Orleans Culinary Collective plate up the essence of the Big Easy through its number one export: great cooking. This book views the city's cuisine as a whole, forgetting none of its flavorful ethnic influences-- French, African American, German, Italian, Spanish, and more"--Page 2 of cover.