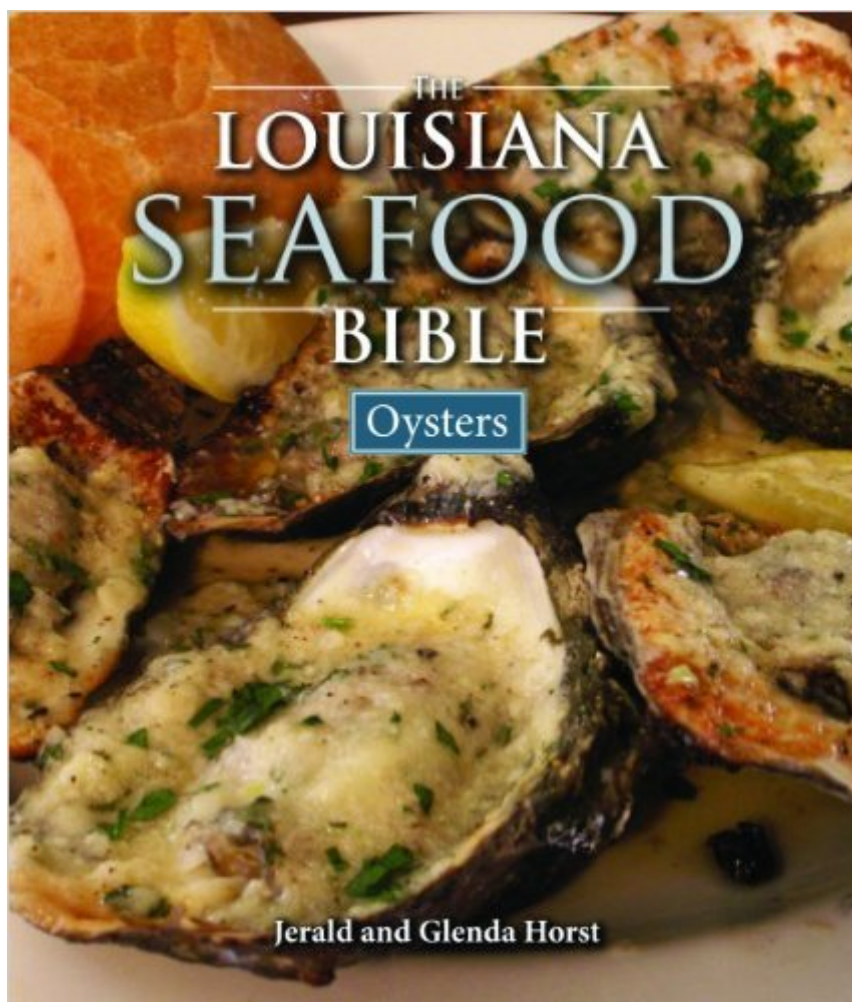


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Louisiana Seafood Bible, The: Oysters



Synopsis

A cookbook for today's oyster renaissance. Whether it's the straightforward simplicity of a casserole, the velvety smoothness of a soup, or the explosiveness of a certain po-boy, oysters enrich a variety of dishes. This fourth volume of the Louisiana Seafood Bible provides more than 75 of the best oyster recipes in the state. Also included are interviews, shucking techniques, and a history of the Croatian immigrants whose lives and culture are intertwined with the oyster business.

Book Information

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Average Customer Review: 4.7 out of 5 stars [See all reviews](#) (43 customer reviews)

Best Sellers Rank: #548,420 in Books (See Top 100 in Books) #163 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Fish & Seafood](#) #215 in [Books > Science & Math > Biological Sciences > Biology > Marine Biology](#) #644 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > South](#)

Customer Reviews

My husband was very pleased with the Oyster edition of the Louisiana Seafood Bible. He received it as a Christmas present from me, and just was fascinated by it. The photos are fantastic, and the recipes are great - at least, for oyster lovers, they are. I am not an oyster fan, but my husband thinks they are about the best thing since sliced bread! This book was a real hit with my DBH! Glad I ordered it...

These books tell a lot of history. That has been the most interesting stories to read. I often wondered how the first person decided eating an oyster might be a good idea! Of course I love them, so thanks to the brave souls that tried it first.

This book is more than a cookbook it gives a lot of information on Crawfish. It talks about crawfish, their lifecycle, the different species, and how they are harvested. Then it talks about how to cook and

eat crawfish and finally there are plenty of recipes. For someone who didn't know much about crawfish this book is a great beginning resource.

One of the most popular and edible products of the sea, there are more than two thousands of species of shrimp. Indeed, fishing for shrimp has served as a significant commercial industry in Louisiana from the 1870s down to the present day. Louisiana chefs and kitchen cooks have been experts in shrimp-based cuisine and now the husband and wife team of Jerald and Glenda Horst have compiled 77 mouth-watering recipes showcasing shrimp in molds, casseroles, gumbos, salads and more. Of special note is that "The Louisiana Seafood Bible: Shrimp" is divided into two major sections. The first are a series of chapters about shrimp including its history, commercial fishing, sizes, buying shrimp, canning shrimp at home, storing fresh shrimp, and more. The second section is devoted to the recipes themselves complete with ingredient lists and preparation instructions. Each recipe is guaranteed to be 'kitchen cook friendly', please any palate, and satisfy any appetite. Beautifully illustrated throughout, the recipes range from Shrimp and Mango Spinach Salad; Shrimp Fontenot; and Shrimp Louisiane Casserole; to Jacked Shrimp; Aloha's Barbecued Shrimp; and Gingered Shrimp with Pea Pods. A superbly presented compendium of shrimp oriented information and recipes, "The Louisiana Seafood Bible: Shrimp" is enthusiastically recommended for family and community library specialty cookbook collections.

If there is one part of the country that knows good seafood and cooks who know the best preparation for the bounty that the Gulf waters deliver it's Louisiana. This "Bible" offers an excellent introduction to the "Sea Dogs" who fish these waters, the history of the fish industry in the South and a good primer on how to judge seafood quality. The fun comes in Part II with beautifully illustrated mouthwatering recipes ranging from Fish Nachos and classic Louisiana Bouillabaise and Jumbalaya to more creative offerings including Leanna's Chinese Catfish, Cashew-Crusted Fish Fillets and Fish and Banana Stew. These recipes feature easy to obtain ingredients and personal notes from the chef/fisherman/cooks who contributed them for inclusion in this outstanding collection. We have no doubt that after even a cursory read through the pages of "The Louisiana Seafood Bible", you'll be headed in the direction of your nearest seafood purveyor to gather ingredients for diving into a recipe that caught your fancy.

The husband that sells this cook book was so rude to me when I asked a question about their cook book. He said "he was tired of these stupid people asking these stupid questions"? For his rude

comment he lost my sale.. Now whose the stupid one.

The second book by Mr. & Mrs. Horst I have purchased, the other is shrimp. The layout is similar, which is excellent, however, more recipes would compliment their efforts immensely. Another beautiful, informative book by the couple with omnipotent knowledge regarding another delectable Louisiana contribution to deep south cuisine.

Great book that is very well written and put together. First half of the book gives you a glimpse of how the crawfish industry evolved in Louisiana and the southern states, including interviews with crawfish farmers others in the crawfish industry. Second half of the book is all recipes and let me tell you, they are great. Book contains color photos throughout.

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