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## River road cookbook 2nd hand

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It's not the greatest American cookbook ever written, but arguably, it's the most important. The sign of a great cookbook is how many splatters and warped pages are in it. Mine has a lot.The Junior League of Baton Rouge (if you don't know about the Junior League, you Visit any kitchen in Louisiana and most of the Deep South, and you'll be hard pressed not to find a copy of River Road Recipes in it. Indeed, if it's not to be found, it's probably a place you should find an excuse to leave quickly. It's not the greatest American cookbook ever written, but arguably, it's the most important. The sign of a great cookbook is how many splatters and warped pages are in it. Mine has a lot.The Junior League of Baton Rouge (if you don't know about the Junior League, you also know little about the South) first compiled recipes of its members into this volume, which went through twenty printings of 10,000 copies each from September 1959 through January 1969, forty-seven printings of 20,000 copies each through June 1992, and two printings of 30,000 in 1993 and 1995, when I got my second copy. The first was "borrowed" by a former college roommate. Not sure how many they've had since then, but at more than 1 million copies sold, it is the most successful community-based cookbook in the U.S. and probably the world.It's not Michelin three star cuisine, it's down home, especially if that home is in the southern U.S. Most of the recipes use things you can find in a pantry or the most basic of grocery stores. Some don't even require cooking. Consider Miss Ellen Roy Joy's dessert:A LA MODEBrowniesVanilla ice creamWhipped creamCut up several brownies into bite size pieces. Put in parfait glasses--layer of brownies--layer of ice cream. Repeat and top with whipped cream.Do you remember the good old days of curb service when this came to 7 cents at the nearest drug store? So good and gooeY.All you need are store bought brownies and Cool Whip! But if you want to be a bit adventurous, you'll also find three recipes for brownies. Although Mrs. Wray E. Robinson, Jr. claims to have a recipe for Easy Chocolate Brownies, Mrs. Nelson Bourgeois's seems a bit easier to me:BROWNIES2 sticks butter2 cups sugar4 eggs1 1/2 cups flour6 tablespoons cocoa2 tablespoons vanilla2 cups chopped pecansSet oven at 350° and grease a 9" x 13" pan. Blend butter and sugar. Add eggs one at a time and blend. Sift flour and cocoa and add to above mixture. Add vanilla and pecans. Pour into greased pan and back about 30 minutes. This is a light, cake type brownie.River Road Recipes is also a great piece of Southern cultural history. In the proper etiquette of the South, unmarried women who submitted recipes are referred to by their proper names. Married women, on the other hand, become anonymous, or at least ignored. Once you become a Mrs., only your husband's name will suffice to identify you. And while most recipes are submitted by married women, there is also a place for men in the chapter, How Men Cook, which is by far the most entertaining part of the book because many of the recipes are descriptive, like that of Louis Morgan of New Roads, Louisiana (no need for amounts):WILD DUCKMarinate over night or for several hours in a vinegar, salt, and water solution.When ready to cook, slit skin of breast and insert 2 strips of bacon between the meat and skin. This keeps the meat moist and adds flavor. Salt and pepper the bird. Stuff onion, celery, bell pepper into cavity. Brown well in an iron pot; cover, let cook slowly until tender. Wine can be added to the soaking solution or to the gravy.Compare with the recipe submitted by John Barton (place unknown):DUCKS (Cookout in Woods)Clean ducks. Get good fire going. Use heavy black iron Dutch oven with feet to keep it above flame.Salt and pepper ducks. Place a piece of onion inside each one. Brown lightly in a little hot lard or salad oil. Pour off excess fat. Add a little water. Cover pot. Turn and baste while cooking. When almost tender, add an ounce of sherry per duck. Add canned mushrooms and juice if available. Cook until tender. This will require at least two hours. (For the uninitiated: the term salad oil was used from the 50s through the 80s to refer to vegetable oil.)For novice cooks, the end of the book has very useful guides for "Equivalents" and a "Metric Conversion Table" so that cooks can figure out amounts more accurately. And the final section, "Food to Serve Fifty," must come in handy for someone, somewhere out there. But I guess it might help to know that if a recipe calls for four ounces of fish fillets, that you'd have to buy 12 1/2 to 15 pounds if you intend to serve fifty!While the review above might sound irreverent (OK, it is), I do want to make the point that this is a great cookbook for people who grew up in the South from the 60s through the 80s. As any American can tell you, one of the "go-to" ingredients to gussy up dishes in that era was a can of Campbell's cream of mushroom soup. It's a staple of green bean casseroles--topped with a can of tasteless fried onions--and many other "fancy" dishes. Here is a version of Natchitoches (pronounced Nack-a-dish, please don't ask me to explain) meat pie that I've made since my college days--actually, like all good males who grew up in the South, my wife makes it now--that is actually very good. Thank you Mrs. James LaRoche, wherever you are:MEAT PIE A LA LU1 pound ground beef2 tablespoons fat1 medium onion1 clove garlic, minced1 large carrot, grated1/4 to 2/3 cup celery, chopped1 can cream of mushroom soup1/2 to 2/3 cup Romano or Parmesan cheese, gratedSalt, black pepper, pinch red pepperPinch oregano, cumin, and marjoram (optional)Brown meat in fat (lightly); add onions, garlic, celery, carrots; cook slightly. Add soup, cheese, and seasonings. Thin with milk, if necessary. Line casserole dish with pie crust, reserving enough crust for the top. Put above mixture in pie crust and bake at 350° for about 30 minutes or until crust is desired shade of brown. Serves 4-6.Be sure to par bake the crust! Which, it has just dawned on me, Mrs. LaRoche does not tell us anything about how to make in the list of ingredients. ....more I'd consider this more of a community cookbook than a Cajun or Creole one; if you're looking for a book that really focuses on Cajun or Creole cooking, this might not suit your needs. It's Southern home cooking, although some of the recipes are fairly complex and it's clear that someone put a lot of effort into making them special. The section on game looks good (which doesn't surprise me, but then even in the exurbs of Houston I've been asked if I had a good recipe for 'possum. I did not at the time, but there's probably one in here somewhere). The food is heavier than I usually eat, but I'm sure the recipes have been thoroughly tested and fine-tuned by the women who submitted them, and the few that I've tried have been good.Mine is an old large-print edition (it's HUGE), picked up secondhand for a dollar. I don't know what the format is of the current edition but there at least are some large-print ones out there, used, to be found if you need one. ....more Both when I lived in Lousiana, and now having moved away this cookbook is one of the definitive "must haves" of southern cooking. From cliché cajun dishes like Gumbo or Jambalaya, to the unsung culinary heroes of those raised in the bayou like rice dressing and chicken spaghetti this is a must have for any cook or native Louisianian. ....more Just looking in some recipes I wanted to laugh. I'm from Oklahoma and I thought we had some Redneck foods here. But I can say many of the recipes are quite delicious. I just don't go for the "coon" ones myself. Just looking in some recipes I wanted to laugh. I'm from Oklahoma and I thought we had some Redneck foods here. But I can say many of the recipes are quite delicious. I just don't go for the "coon" ones myself. ....more What a fantastic book! I found myself wanting to know each of these families. Recipes so good! Includes the world's best sweet and sour pork. Includes the world's best sweet and sour pork. ....more Love community cookbooks. This is one of the best. One of my favorite's. One of my favorite's. ....more I've borrowed my mom's tattered copy so many times that I really need to buy her a new one. A collection of cajun/creole recipes. Perhaps not the historical or technical richness of some of the other cajun/creole cookbooks I've read, but my sentimental favorite. ....more A collection of recipes from the Junior League of Baton Rouge. There are some in here that you would not normally associate with Louisiana such as tamales. Trying to find another copy of this original edition after my got too tattered to stay together. It has recipes that the later editions do not. One of the best cookbooks ever. One of my all time favorite cookbooks from Louisiana.



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