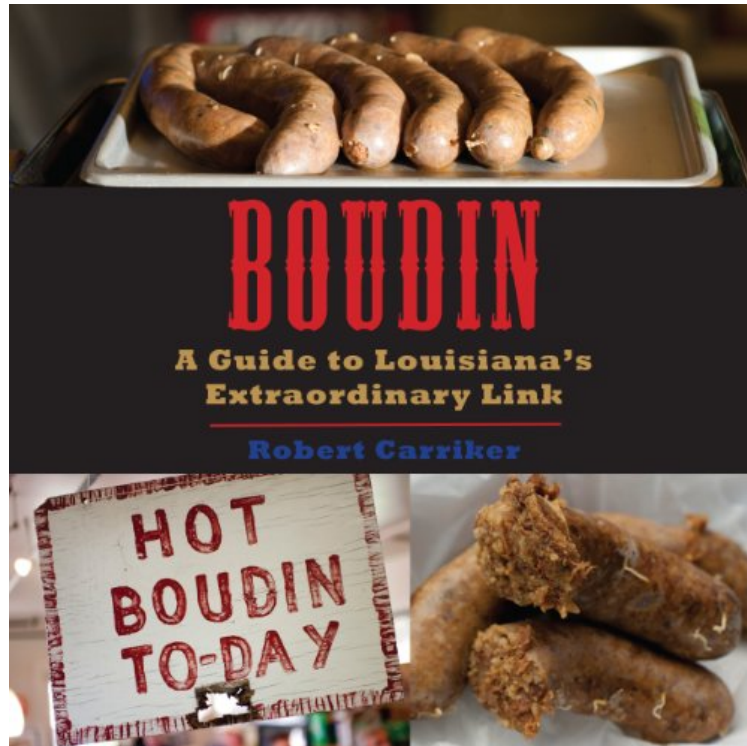


[Library ebook] Boudin: A Guide to Louisiana's Extraordinary Link

Boudin: A Guide to Louisiana's Extraordinary Link

Robert Carriker

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Robert Carriker : Boudin: A Guide to Louisiana's Extraordinary Link before purchasing it in order to gage whether or not it would be worth my time, and all praised Boudin: A Guide to Louisiana's Extraordinary Link:

0 of 0 people found the following review helpful. There has to be a better, more complete book about boudin than this.By Mark DorseyPretty disappointing. Only a few pages dedicated to the history of boudin, but most of this book is just a page for each of the 25+ places to get boudin. Not even a single recipe or instruction on how to make boudin. Feels more like a pamphlet than a book. Great if you needed a boudin trail travel guide, but wanted more than that.1 of 1 people found the following review helpful. Five StarsBy rleblancGreat Book... Arrived on time and as described.0 of 0 people found the following review helpful. Boudin trailBy LookoutInteresting not as much depth as I expected.

A defining feature of South Louisiana's distinct Cajun culture is its food, and in a region boasting of numerous decadent culinary attractions, boudin, a simple, yeoman sausage of cooked pork, rice, onions, and seasonings, stands out as an iconic and region-defining food. Louisiana's extraordinary link is moving fast onto the culinary scene and this insider's guide to the link serves as a vehicle to understand the history of boudin, its transcendent cultural significance, and when and where to get it. Written by Robert Carriker (aka Dr. Boudin), the founder of BoudinLink.com and the annual Boudin Cook-Off, this book features over two dozen of the top boudin stops across South Louisiana. The reader will be treated to an introduction to the place, the links, and the people who make them. Each featured location's overview is accompanied by mouthwatering photographs from photographer Denny Culbert.

From the Inside Flap A defining feature of South Louisiana's distinct Cajun culture is its food, and in a region boasting of numerous decadent culinary attractions, boudin, a simple, yeoman sausage of cooked pork, rice, onions, and seasonings, stands out as an iconic and region-defining food. Louisiana's extraordinary link is moving fast onto the culinary scene and this insider's guide to the link serves as a vehicle to understand the history of boudin, its transcendent cultural significance, and when and where to get it. Written by Robert Carriker (aka Dr. Boudin), the founder of BoudinLink.com and the annual Boudin Cook-Off, this book features over two dozen of the top boudin stops across South Louisiana. The reader will be treated to an introduction to the place, the links, and the people who make them. Each featured location's overview is accompanied by mouthwatering photographs from photographer Denny Culbert.