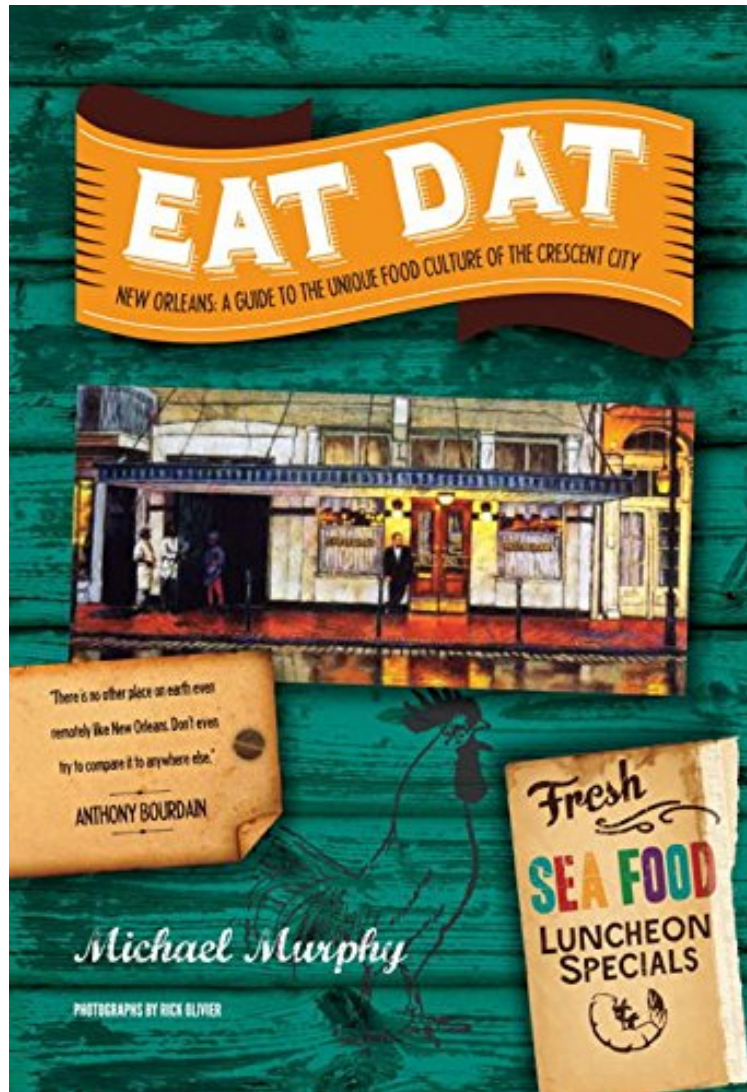


[Pdf free] Eat Dat New Orleans: A Guide to the Unique Food Culture of the Crescent City

# Eat Dat New Orleans: A Guide to the Unique Food Culture of the Crescent City

Michael Murphy

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**Michael Murphy : Eat Dat New Orleans: A Guide to the Unique Food Culture of the Crescent City** before purchasing it in order to gage whether or not it would be worth my time, and all praised Eat Dat New Orleans: A Guide to the Unique Food Culture of the Crescent City:

10 of 10 people found the following review helpful. this is much more than a restaurant guideBy Janet AllenMichael Murphy's Eat Dat New Orleans is so much more than a restaurant guide: its a cultural study of NOLA through its food and its food creators--its a tremendously great read for anyone who has been to New Orleans or is planning a visit or

anyone interested in NOLA's diverse cultural from afar. The profiles of those who work in the food industry--not just the top chefs, but folks working in tiny, neighborhood places--create such a pungent sense of place, its like you can smell the cooking in every page! Murphy is such a great writer that it reads like top-notch, lovingly investigated memoir. Truly a love letter to the city's culture.0 of 0 people found the following review helpful. Eat up!By julianna h.This is a gorgeous book! The cover is so nice and it has that soft buttery feel to it. Ugh, love! I'm really happy with the content in this book. It's honest and to the point. They aren't shy to let you know if it's a touristy spot that simply is not worth it. After every segment for a restaurant, they boil it down to two statements: "Reason to go:" "what to get." I ordered this as a gift and I see myself ordering it again for others (and myself).I'm disappointed in the condition it was delivered in. Instead of a box, it was shipped in a huge flimsy bag that offered zero protection. This brand new book now looks used and I'm a bit embarrassed to give it as a gift. I believe this may be an issue with , so I have left my feedback for them as well.3 of 3 people found the following review helpful. This is the guide to getBy AndalsoI gave this to my kids who live in New Orleans and it is their go-to book when deciding where to eat. The writers are forthright and honest--a peek in the book can keep your from making a poor dining decision. The additional background info they offer on the restaurants is lagniappe!

An entertaining guidebook celebrating the food and people of New Orleans, highlighting nearly 250 eating spots, from sno-cone stands and food carts to famous restaurants. When Mario Batali was asked his favorite food city, he responded, New Orleans, hands down. No city has as many signature dishes, from gumbo and beignets to pralines and po boys, from muffuletta and Oysters Rockefeller to king cake and red beans and rice (every Monday night), all of which draw nearly 9 million hungry tourists to the city each year. Eat Dat New Orleans is a guidebook that celebrates both New Orleans food and its people. It highlights nearly 250 eating spots--sno-cone stands and food carts as well as famous restaurants--and spins tales of the city's food lore, such as the controversial history of gumbo and the Shakespearean drama of restaurateur Owen Brennan and his heirs.Both first-time visitors and seasoned travelers will be helped by a series of appendixes that list restaurants by cuisine, culinary classes and tours, food festivals, and indispensable best of lists chosen by an A-list of the city's food writers and media personalities, including Poppy Tooker, Lolis Eric Elie, Ian McNulty, Sara Roahen, Marcelle Bienvenu, Amy C. Sins, and Liz Williams. 75

Library JournalMurphy has written an engaging history of more than 200 New Orleans restaurants. Through readable, appealing profiles, the author depicts the food culture of the city. Interspersed throughout are single pages devoted to products or foods such as Barq's Root Beer or hot sauces. Finally, several appendixes list the ratings of the restaurants by a panel of New Orleans food experts. VERDICT A great read for travelers planning to eat in New Orleans or those interested in a special city and its food.--Christine E. Bulson