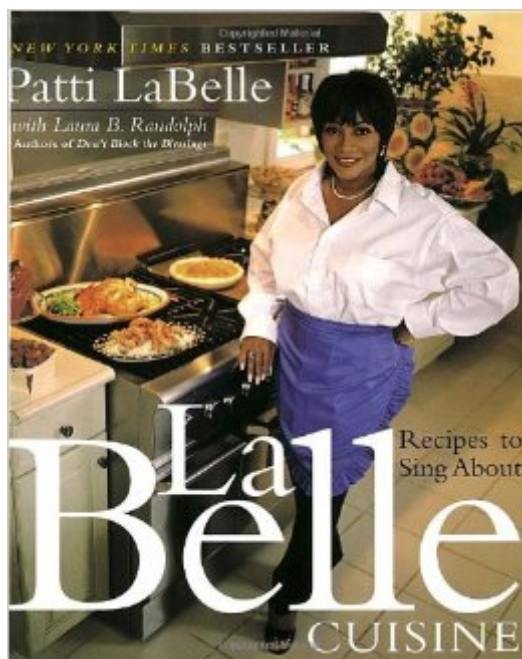


The book was found

LaBelle Cuisine: Recipes To Sing About



Synopsis

"From the time I was a little girl, I knew there were two things in this world I was born to do: sing and cook. I've spent my life developing my voice and my recipes, and to tell you the truth, I'm hard pressed to say where I'm happiest--in concert or in the kitchen, making music or making meals."For Patti, cooking is about love. Taught by the great Southern cooks in her family--her mother, father, and aunts Hattie Mae and Joshia Mae--Patti LaBelle has kept these family heirlooms close to her heart. But now, she invites you into her kitchen and serves up more than 100 of her favorite recipes, from treasured down-home favorites--Say-My-Name Smothered Chicken and Gravy, Fierce Fried Corn, and Aunt Hattie's Scrumptious Sweet Tater Bread--to good-enough-for-dinner-parties dishes--Shrimp Etouffade, Roast Leg of Lamb with Rosemary-Lemon Rub, and Aunt Mary's Philadelphia Buttercake. Wherever Patti goes, so do her electric frying pans and bottles of hot sauce. After her raise-the-roof shows, she often goes back to her hotel room and whips up a meal for her band or celebrity visitors. When she's home--at holiday time and at family gatherings--or just after one of her sold-out concert tours, Patti likes nothing more than to head for her kitchen and cook her Geechee Geechee Ya Ya Gumbo, Pass-It-On Pot Roast, or Burnin' Babyback Ribs. And like her bestselling memoir, *Don't Block the Blessings*, her accompanying personal reminiscences will fill your heart just as her recipes will fill your stomach. Patti LaBelle's *LaBelle Cuisine* has the recipes you'll want to cook, eat, and share with friends. Filled with the legendary diva's favorite dishes and step-by-step instructions on how to prepare them, *LaBelle Cuisine* makes you feel like Patti's in the kitchen with you, demonstrating the recipes and techniques that can turn anybody into a fabulous cook.

Book Information

Hardcover: 240 pages

Publisher: Clarkson Potter; 1 edition (April 6, 1999)

Language: English

ISBN-10: 0767903145

ISBN-13: 978-0767903141

Product Dimensions: 7.7 x 0.9 x 9.4 inches

Shipping Weight: 1.5 pounds

Average Customer Review: 4.7 out of 5 stars [See all reviews](#) (184 customer reviews)

Best Sellers Rank: #35,366 in Books (See Top 100 in Books) #8 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Soul Food](#) #42 in [Books > Cookbooks, Food &](#)

Customer Reviews

I was taught how to cook by numerous relatives (from Georgia, Virginia and New Jersey) and I have had people tell me that I could throw down with some cooking; but after trying some of Patti's recipes, people were telling me that I need to be a professional caterer! I own tons of recipe books, but this one lives up to Ms. Labelle's reputation as an excellent cook. I cooked for 18 people this Christmas; not only did every one on her recipes I tried score a hit: (String beans a la Labelle, good and cheap pot roast, peach cobbler, over the rainbow macaroni and cheese); Patti enhanced my cooking, just by suggesting everyday ingredients rather than buying some outrageously exotic spices and seasonings. One word of caution, use only some of these recipes for special occasions, cause if you eat this on the regular, you will be on this website looking for a Tae-Bo tape afterwards (cause I'm looking for one now). Here's to REAL SOUL FOOD! THANKS PATTI! :)

I bought this book off of Amazon, never having seen it in the stores. What a pleasant surprise! I'd expected another book of soul-food, Southern cooking (which is what I was looking for). Ms. LaBelle's book has plenty of down-home-type recipes familiar to those of us in the South, such as her pot roast and her Southern fried chicken, but also has recipes that reflect a wider, more modern cooking trend, such as Caribbean fish steaks and shrimp fried rice. Her Macaroni and Cheese recipe is to die for! Unlike so many other 'celebrity' cookbooks, the recipes here are well-written and easy to follow. I've cooked a couple of dozen recipes here, and all have worked as published. This cookbook can be a terrific introduction to Southern cooking as well as an illustrated biography of its author. I've been a fan of LaBelle for many years and was delighted to read her autobiographical segments. This book is a great blend of cookbook and memoirs, and can be enjoyable even if only for reading!

I finally broke down and got this book, after repeatedly hearing everybody talk about how great the recipes were. THEY DIDN'T LIE!! In commemoration of Black History Month, I decided to throw a Sunday dinner, inviting my mom, grandmother and other family members over. I can cook, but never cooked a Soul Food Dinner. Needless to say, the invitees were skeptical, but supportive. I made the Over the Rainbow Mac & Cheese, Screamin' Mean Greens, Sumptuous & Simple Fried Chicken, and for dessert, Norma's Black Bottom Sweet Potato Pie. EVERYTHING TURNED OUT GREAT!! My Grandmother & Mama were so proud. The only thing left was one chicken wing, and that was because everyone was too full and too ashamed to take it!!! I am now going to order Patti's

"Lite" cooking book, because if I continue to cook and eat like this, I ain't gonna make it!! This is the only cook book I ever bought that works!! I recommend this book to everyone!!

My daughter gave me this book last christmas because she knows that I love Patti and my family loves my cookin. This Thanksgiving I decided to try Patti's Over the Rainbow Macaroni & Cheese and it was SLAMMIN! Everyone loved it. Thanks... Patti!

I bought the book because I'm a fan of Patti LaBelle's music and her life stories (from her autobiography. Now, I'm a fan of her food! For an Irish-American woman in Michigan like me to be able to make Macaroni and Cheese and Smothered Chicken alone was worth ten times the price of this book. My Italian husband who grew up in New York eating out-of-this-world soul food from neighborhood restaurants and cooks was amazed. He was asking for thirds!! I can't wait to try out more recipes. Be warned, many of these recipes are traditional soul-food recipes, i.e., high in fat/cholesterol/calories. You can, however, use substitute ingredients to lower the sin quotient. You only live once, so as long as you don't eat like this everyday, try the recipes in their original form - you'll love the food!!

THIS IS ONE OF THE BEST COOKBOOKS I HAVE EVER PURCHASED. IT HAS SOMETHING IN IT FOR EVERYONE. I HAVE PURCHASED AT LEAST 12 OF THESE BOOKS FOR OTHER PEOPLE AFTER THEY READ MINE. PATTI REALLY KNOWS HER WAY AROUND THE KITCHEN. I CAN NOT GET ENOUGH OF HER RUM CAKE OR MEATLOAF, THEY ARE GREAT RECIPES. EVERY SERIOUS COOK WHO LOVES GOOD FOOD SHOULD BUY THIS BOOK!

I'm a great cook but I learned by using cookbooks. I collect cookbooks that assemble classic and easy recipes for dishes like macaroni & cheese, potato salad, greens, etc. I collect cookbooks to pass on to generations to come. Patti's cookbook is definitely in that collection. I had never made potato salad before Patti. My fiance LOVED it and he doesn't eat his MOTHER'S potato salad! Thank you Patti.

I ordered this book after hearing about how great it was, especially the macaroni and cheese from a co-worker. I was delighted when I found the recipes to be easy to follow and used many ingredients that I already had in my cupboard. I have never been much of a cook and have recently been trying new and different meals. This book was perfect! The green bean recipe is simple, yet absolutely

delicious. Loved the fried corn too! The macaroni and cheese was to die for! Absolutely awesome!!! I'll be cooking salmon next week and can't wait. My biggest challenge will be the Wicked Peach Cobbler, but I know it will also be a winner. I have thoroughly enjoyed this cookbook and highly, highly recommend it. You won't be sorry. Even if you're a pro, you may find some of these simple recipes exciting to eat. Bon appetit!

[Download to continue reading...](#)

LaBelle Cuisine: Recipes to Sing About The Soulful Divas: Personal Portraits of over a dozen divine divas from Nina Simone, Aretha Franklin, & Diana Ross, to Patti LaBelle, Whitney Houston, & Janet Jackson
Greek Cuisine Cookbook: 50 Easy and Delicious Greek Recipes (Greek Recipes, Mediterranean Recipes, Greek Food, Quick & Easy)
The Faith We Sing: Pew - Cross & Flame Edition (Faith We Sing)
Traveling Songs Sing Along Activity Book with CD (Sing Along Activity Books with CDs)
Wee Sing Bible Songs (Wee Sing) CD and Book Edition
Newjack: Guarding Sing
Sing Ukulele - The Most Requested Songs: Strum & Sing Series (Strum and Sing)
Wee Sing & Learn ABC (Wee Sing and Learn)
The Scavenger's Guide to Haute Cuisine: How I Spent a Year in the American Wild to Re-create a Feast from the Classic Recipes of French Master Chef Auguste Escoffier
Authentic Polish Cooking: 120 Mouthwatering Recipes, from Old-Country Staples to Exquisite Modern Cuisine
Yiddish Cuisine: Authentic and Delicious Jewish Recipes
Cooking with Sunshine: The Complete Guide to Solar Cuisine with 150 Easy Sun-Cooked Recipes
Campfire Cuisine: Gourmet Recipes for the Great Outdoors
Mayan Cuisine: Recipes from the Yucatan Region
The Traditional Cooking of Russia & Poland: Explore The Rich And Varied Cuisine Of Eastern Europe In more Than 150 Classic Step-By-Step Recipes Illustrated With Over 740 Photographs
River Road Recipes: The Textbook of Louisiana Cuisine
New Mexico Cuisine: Recipes from the Land of Enchantment
Vegan Fusion World Cuisine: Extraordinary Recipes & Timeless Wisdom from the Celebrated Blossoming Lotus Restaurants
New Native American Cuisine: Five-Star Recipes From The Chefs Of Arizona's Kai Restaurant

[Dmca](#)