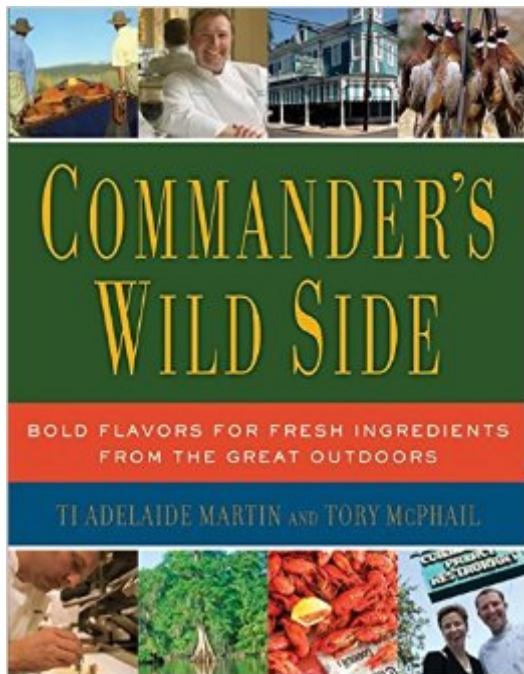


The book was found

Commander's Wild Side: Bold Flavors For Fresh Ingredients From The Great Outdoors



Synopsis

Dozens of dishes featuring wild game, fish, and fowl from one of America's favorite restaurants. With legendary talent, the freshest ingredients possible, and a tradition of fun, Commander's Palace proves that great restaurants only get better with time. A New Orleans institution since 1880, the critically acclaimed restaurant has been the winner of the James Beard Award for Most Outstanding Restaurant in America and has been ranked the top dining establishment in the city for seventeen consecutive years, officially making any visit to New Orleans incomplete without a savory meal in the beautiful Garden District landmark. Nothing can stop the crew at Commander's Palace, and Commander's Wild Side, which features more than one hundred new recipes for fare straight from America's bayous, streams, mountains, and backcountry, as well as dozens of stunning photographs, proves it. With thrilling flavors for any palate, executive chef Tory McPhail has recipes for everything from Juniper Berry-Grilled Elk, Rabbit and Goat Cheese Turnovers, and Roasted Quail with Bourbon-Bacon Stuffing to Jamaican Conch Callaloo, Marinated Crab Salad, and Pecan Butter-Basted Flounder with Creole Mustard Cream. Looking for something more traditional? Try the Lemon and Garlic Grilled Pork and the Roasted Turkey or any of the nongame substitutions "just in case the butcher is out of mountain lion. Commander's Wild Side is guaranteed to have just the right dish to spice up your cooking repertoire.

Book Information

Hardcover: 256 pages

Publisher: William Morrow Cookbooks; 1st ed edition (October 14, 2008)

Language: English

ISBN-10: 006111989X

ISBN-13: 978-0061119897

Product Dimensions: 7 x 0.9 x 9 inches

Shipping Weight: 1.3 pounds (View shipping rates and policies)

Average Customer Review: 4.2 out of 5 stars Â See all reviews Â (5 customer reviews)

Best Sellers Rank: #289,810 in Books (See Top 100 in Books) #36 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Meat & Game > Game #328 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > South

Customer Reviews

Two of my favorite venison recipes come from this cookbook--Blackened Venison Steaks with Red Wine-Black Pepper syrup; Juniper Berry-Grilled Elk. Delicious. There are only 4 venison recipes, but

they are delicious, and well worth the entire book. Also, someone who truly lived from the land would have even more reason to appreciate recipes like Fried Rabbit Salad with Buttermilk-Black Pepper Dressing, or Turtle Soup. Not for everyone, but a great game cookbook.

Commander's Palace recipes NEVER disappoint. As I am a New Orleanina, I try to eat there as often as possible. When I can't get there or have dinner parties I love to pull out one of the many Commander's Palace cookbooks on my shelf. This one is a fabulous addition to my collection and look forward to trying every recipe. I imagine it will be difficult for people outside Louisiana to find some of the ingredients we take for granted here, but I highly recommend this...actually all of their cookbooks. (Also, the River Road cookbooks, too!)

I was very pleased with this purchase. The book arrived in pristine condition and quickly. Thank you. very nice.

Very disappointed with recipes. The Sweet Finish included a recipe for popcorn balls and a magic cookie bar recipe that has been in every home recipe file for 20 years. Don't waste your money. I really expected much more!!!

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

Commander's Wild Side: Bold Flavors for Fresh Ingredients from the Great Outdoors The Ciao Bella Book of Gelato and Sorbetto: Bold, Fresh Flavors to Make at Home Picnics & Tailgates: Good Food for the Great Outdoors (Williams-Sonoma Outdoors) My Side of the Mountain Trilogy (My Side of the Mountain / On the Far Side of the Mountain / Frightful's Mountain) The Food & Cooking of Indonesia & the Philippines: Authentic Tastes, Fresh Ingredients, Aroma And Flavor In Over 75 Classic Recipes Homemade Condiments: Artisan Recipes Using Fresh, Natural Ingredients Turkish Cooking: Classic traditions, Fresh ingredients, Authentic flavours, Aromatic recipes Pocket Guide to the Outdoors: Based on My Side of the Mountain The Joy of Jams, Jellies, and Other Sweet Preserves: 200 Classic and Contemporary Recipes Showcasing the Fabulous Flavors of Fresh Fruits The Jersey Shore Cookbook: Fresh Summer Flavors from the Boardwalk and Beyond Tasting Rome: Fresh Flavors and Forgotten Recipes from an Ancient City The Best Veggie Burgers on the Planet: 101 Globally Inspired Vegan Creations Packed with Fresh Flavors and Exciting New Tastes Afro-Vegan: Farm-Fresh African, Caribbean, and Southern Flavors Remixed The Artful Vegan: Fresh Flavors from the Millennium Restaurant Hartwood: Bright, Wild Flavors from the Edge of the

YucatÃƒÂ¡n Edible Wild Plants: Wild Foods From Dirt To Plate (The Wild Food Adventure Series, Book 1) Fresh Wind, Fresh Fire: What Happens When God's Spirit Invades the Hearts of His People Fresh Wind, Fresh Fire Low salt. Low salt cooking. Low salt recipes.: Saltless: Fresh, Fast, Easy. (Saltless: NEW fresh, fast, easy low salt, low sodium cookbook) (Volume 2) Cooking Fresh from the Bay Area (Eating Fresh Guides)

[Dmca](#)