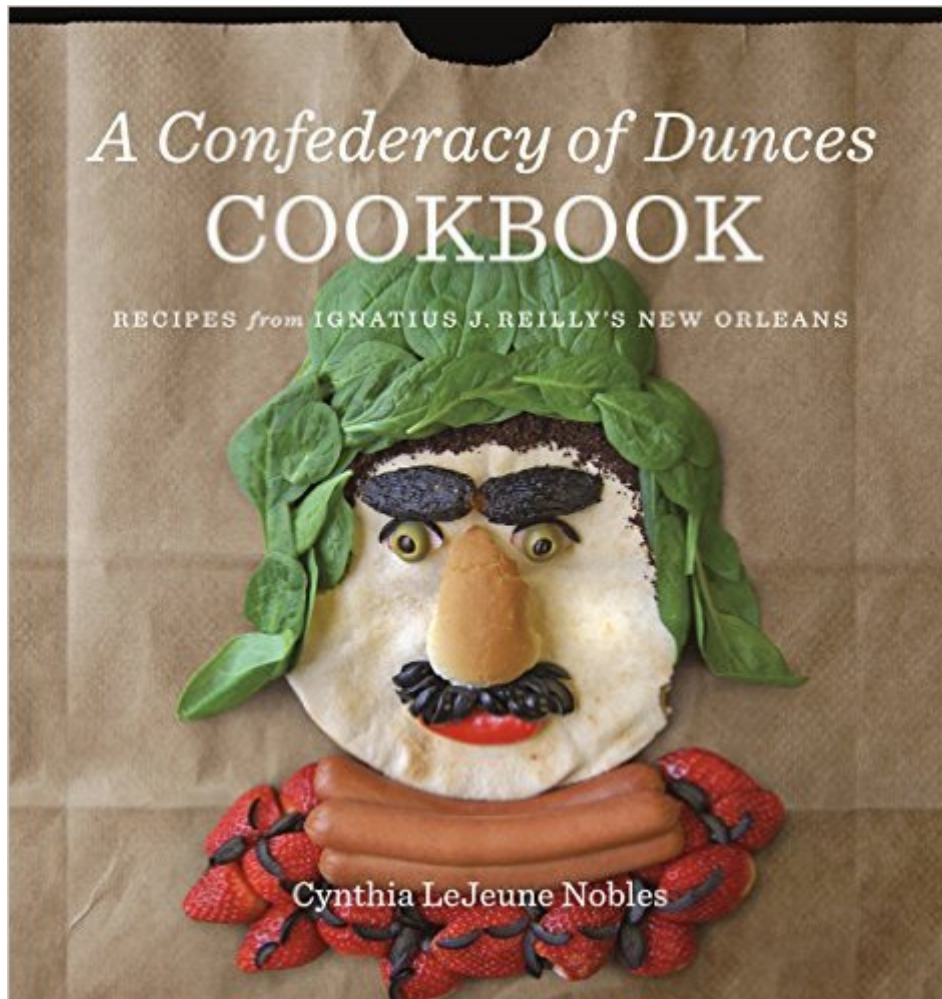


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A Confederacy Of Dunces Cookbook: Recipes From Ignatius J. Reilly's New Orleans



Synopsis

In John Kennedy Toole's iconic novel, Ignatius J. Reilly is never short of opinions about food or far away from his next bite. Whether issuing gibes such as "canned food is a perversion," or taking a break from his literary ambitions with "an occasional cheese dip," this lover of Lucky Dogs, caf   au lait, and wine cakes navigates 1960s New Orleans focused on gastronomical pursuits. For the novel's millions of fans, Cynthia LeJeune Nobles's "A Confederacy of Dunces" Cookbook offers recipes inspired by the delightfully commonplace and always delicious fare of Ignatius and his cohorts. Through an informative narrative and almost 200 recipes, Nobles explores the intersection of food, history, and culture found in the Pulitzer Prize--winning novel, opening up a new avenue into New Orleans's rich culinary traditions. Dishes inspired by Ignatius's favorites -- macaroons and "toothsome" steak -- as well as recipes based on supporting characters -- Officer Mancuso's Pork and Beans and Dr. Talc's Bloody Marys -- complement a wealth of fascinating detail about the epicurean side of the novel's memorable settings. A guide to the D. H. Holmes Department Store's legendary Chicken Salad, the likely offerings of the fictitious German's Bakery, and an in-depth interview with the general manager of Lucky Dogs round out this delightful cookbook. A lighthearted yet impeccably researched look at the food of the 1960s, "A Confederacy of Dunces" Cookbook reaffirms the singularity and timelessness of both New Orleans cuisine and Toole's comic tour de force.

Book Information

Hardcover: 240 pages

Publisher: Louisiana State University Press (October 12, 2015)

Language: English

ISBN-10: 0807161918

ISBN-13: 978-0807161913

Product Dimensions: 8.5 x 0.8 x 9.3 inches

Shipping Weight: 1.6 pounds (View shipping rates and policies)

Average Customer Review: 4.9 out of 5 stars     See all reviews   (27 customer reviews)

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Customer Reviews

Certainly not your typical cookbook. This book makes me want to go back to New Orleans to see Ignatius' favorite hangouts! I didn't know there was really a soft drink called Dr. Nut, and that there really was a Lautenschlaeger Market. Nobles obviously did a tremendous amount of research on her latest cookbook - I even learned about daube and wine cakes! Made stuffed pasta for dinner - so glad to have that old-timey recipe - a huge hit!

I READ my copy, cover to cover! So enjoyable as well as good recipes. I also gave one as a Christmas gift...the recipient liked it so much, she bought some for gifts. Recently, another was ordered as a birthday gift. Recommend it for all who've read the real Confederacy.

Rec'd this as a Christmas gift, and thought to myself - oh no, not another cookbook. Well, it isn't just another cookbook! I started reading it and couldn't put it down. My husband and I lived in New Orleans many years ago and were such fans of the book, *A Confederacy of Dunces*. This cookbook brought back so many memories of the city and the recipe collection is outstanding. For people who aren't familiar with *A Confederacy of Dunces* or New Orleans, this book will make you want to read the book and send you on a visit to The Crescent City. Congratulations Cynthia LeJeune Nobles!!

Ignatius was my kind of guy and this cookbook has elevated the hot dog to an art form. A cookbook with great recipes representing New Orleans cuisine (not only hot dogs). You can also read and learn about New Orleans lifestyle. Beautiful photographs - makes the dishes look like you can eat them right off the page. Recommended it to all my friends, especially those who don't live in Louisiana. Makes me want to go back and read the novel again.

One of the loveliest homages to a fictional character. The recipe are wonderful. The accompanying verbiage is a delightful that. After reading this cookbook I just had to pour some bourbon on ice and dream. If you have not visited the Big Easy, do so with this lovely book.

What a great way to "marry" the wonderful cooking of New Orleans with the classic, iconic book, "*A Confederacy of Dunces*." My family read the original right after it was published and have laughed about it, quoted it and recommended it for years. So, when the Cookbook came out, I gave it as gifts. The quotes from the original book printed on the page along with related recipes are hilarious, if you've read the original, and remind you of specific scenes, if you haven't read it in a while. I know this is a cookbook and readers will want reviews on the recipes, but I haven't received reports back

yet, nor have I tried them. However, I'm a mediocre cook, but love the variety of everything from cocktails to main dishes to desserts. There are several dishes that look easy enough for me and I will try them - like the "Triple-Chocolate Belchless Brownies", or maybe one of the hot dogs, although I'm sure Ignatius would say I couldn't possibly do it justice. :-)

Love this cookbook! Reminds me so much of growing up in New Orleans - DH Holmes, Russian Cake, as well as Doberge Cake. Even includes recipes for oyster patties and REAL French Bread! Absolutely fabulous! I've already purchased several for Christmas gifts - perfect!

Love this book!! Cynthia is a gifted writer and has blended great recipes and history to create a delightful book that is almost impossible to put down! It's so much more than just a cookbook- you'll feel like you've been to New Orleans and visited so many of the places that make up Ignatius Reilly's world. I loved her Delta Queen Cookbook and this book is just as satisfying!

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