
Das Kreolische Kochbuch Illustrierte Landerkuchen

Die kreolische Küche
Hawker Fare
Creole Italian

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Die kreolische Küche University of Georgia Press
From chef James Syhabout of two-Michelin-star restaurant Commis, an Asian-American cookbook like no other—simple recipes for cooking home-style Thai and Lao dishes James Syhabout’s hugely popular Hawker Fare restaurant in San Francisco is the product of his unique family history and diverse career experience. Born into two distinct but related Asian cultures—from his mother’s ancestral village in Isan, Thailand’s northeast region, and his father’s home in Pakse, Laos—he and his family landed in Oakland in 1981 in a community of other refugees from the Vietnam War. Syhabout at first turned away from the food of his heritage to work in Europe and become a classically trained chef. After the success of Commis, his fine dining restaurant and the only Michelin-starred eatery in Oakland, Syhabout realized something was missing—and that something was Hawker Fare, and cooking the food of his childhood. The Hawker Fare cookbook immortalizes these widely beloved dishes, which are inspired by the open-air “hawker” markets of Thailand

and Laos as well as the fine-dining sensibilities of James’s career beginnings. Each chapter opens with stories from Syhabout’s roving career, starting with his mother’s work as a line cook in Oakland, and moving into the turning point of his culinary life, including his travels as an adult in his parents’ homelands. From building a pantry with sauces and oils, to making staples like sticky rice and padaek, to Syhabout’s recipe for instant ramen noodles with poached egg, Hawker Fare explores the many dimensions of this singular chef’s cooking and ethos on ingredients, family, and eating well. This cookbook offers a new definition of what it means to be making food in America, in the full and vibrant colors of Thailand, Laos, and California.

Hawker Fare HarperCollins

In Creole Italian, Justin A. Nystrom explores the influence Sicilian immigrants have had on New Orleans foodways. His culinary journey follows these immigrants from their first impressions on Louisiana food culture in the mid-1830s and along their path until the 1970s. Each chapter touches on events that involved Sicilian immigrants and the relevancy of their lives and impact on New Orleans. Sicilian immigrants cut sugarcane, sold groceries, ran truck farms, operated bars and restaurants, and manufactured pasta. Citing these cultural confluences, Nystrom posits that the

significance of Sicilian influence on New Orleans foodways traditionally has been undervalued and instead should be included, along with African, French, and Spanish cuisine, in the broad definition of “creole.” Creole Italian chronicles how the business of food, broadly conceived, dictated the reasoning, means, and outcomes for a large portion of the nearly forty

thousand Sicilian immigrants who entered America through the port of New Orleans in the nineteenth and early-twentieth centuries and how their actions and those of their descendants helped shape the food town we know today.

Creole Italian

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