

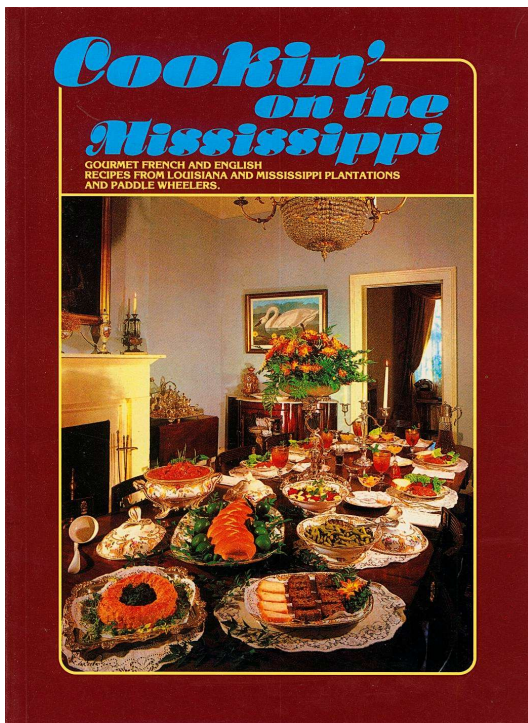
Patrimoines ~ Identités

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Index

Appetizers and Relishes

Creamy Orange Fruit Dip	8
Antipasto Platter	61
Escargots de Bourgogne	27
Fried Oysters in Fatty Shells	53
Hot Oysters in Fatty Shells	5
Hot Seafood Dip	44
Pickled Beets	15
Pickled Onions	24
Stuffed Mushroom Caps	24
Tartlets	44

Eggs

Eggs Benedict	36
Noodle's Deviled Eggs	32
Spinach Quiche	40
Swiss Baked Eggs	56

Soups

Bouillabaisse Soup	48
Hearts of Artichoke Soup with Oysters	10
Seafood Gumbo	34
Split Pea Soup	18
Vichyssoise Glace	27

Salads

Avocado Salad with Fruit	31
Avocado and Shrimp Salad	5
Asparagus Salad	10
Congee and Pineapple Salad	47
Creamy Cold Slaw	53
Curried Chicken-Almond Salad	51
Garden Salad	6
Mentored Green Beans	15
Spinach Salad	37
Tomato Aspic	56

Seafoods

Fried Louisiana Jumbo Shrimp	8
Crab Meat au Gratin	10
Crab Monte Carlo	34
Crawfish Pie	20
Filets of Trout with Crabmeat Sauce	3
French Fried Crab Fingers	11
Fried Catfish	53
Oysters Alexander	61
Oysters Johnny Reb	58
Red Snapper en Croûte	29
Seafood Crepes	27
Shrimp and Crab Stew	24
Shrimp Amand	24
Shrimp Creole	19
Shrimp Mousse	18
Shrimp Ma Ann	24
Shrimp Remoulade	58
Stuffed Shrimp	36

Poultry

Chicken Parisienne	31
Mississippi Fried Chicken	47
Roast Chicken on a Spit	20
Roast Wild Ducks	24

Meats

Chateaubriand Bouquetiere	34
Ham St. Louis	15
Hare Terrine	29
Musard Baked Ham	49
Pinner Rib	49
Roast with Creole Gravy	17
Smothered Pork Chops	49
with Fried Apples	43
Uncle Tobin's Creole Meatballs	6
Yorkshire Roast	54

Sauces and Dressings

Beurre Blanc	39
Bordelaise Sauce	44
Buttermilk Dressing	6
Excellent Homemade Mayonnaise	56
Hollandaise Sauce	2
Pappy Seed Dressing	49
Raspberry Sauce for Ham	37
Roux, Method for Making	6
Tartar Sauce	53
Vinaigrette Sauce	12
Whiskey Sauce	12

Vegetables

Musard Greens Cooked with Tasso	8
Broccoli-Rice Casserole	49
Broccoli with Lemon-Almond Sauce	38
Candied Cross-Cut Yams	54
Corn Pudding	54
Eggplant, Mushrooms Style	23
Fried Onion Rings	53
Glazed Yams	15
Popping John	43
Pumpkin Lafurche	23
Smothered Okra and Tomatoes	23
Stuffed Artichokes	2
Sweet Potato Casserole	42
Tomatoes Stuffed with Broccoli-Rice	2
Turnip Greens and Salt Pork	43
Turkey au Gratin	54

Rice and Pasta

Jeanette's Rice Pilaf	8
Chicken and Sausage Jambalaya	20
Jambalaya with Shrimp and Ham	24
Rice Dressing	16
Saffron Rice	5
Spaghetti al Burro	61

Breads

Crusty Skillet Cornbread	31
Banana-Put Bread	47
Biscuits Supreme	20
Brioche Dough	60
Eatley's Biscuits	24
Hush Puppies	49
Lemon Muffins	17
Orange Blossom Muffins	34
Popovers	15
Pumpkinseed Bread	29
Sponge Bread	49
Spider Cornbread	49
New Orleans French Bread	17

Desserts

Antipasto	61
Babas au Rhum	31
Blackberry Jam Cake	47
Blanc Manger	20
Bread Pudding Supreme	24
Brown Sugar Pound Cake	49
Cheese Cake	6
Chocolate Celeste	56
Chocolate Tarts	2
Coconut Pound Cake	37
Crepes Suzettes	49
Down in Dixie Bourbon Pie	38
Excellent Pie Crust	6
Fiesta Lemon Cake	53
French Lemon Pie	16
Grand Marnier Tarts	12
Grapesut Custard Pudding	49
Inge's Viennese Plum Dumplings	31
Italian Fruit Parfait	54
Lemon Tarts	31
Molasses Gingerbread	49
Molasses Blueberry Tart	38
Orange Snowball Delight	54
Pate a Choux	23
Peaches LaFite	15
Pecan Surprise Pie	23
Pineapple Fruit Basket	15
Perfect Pecan Pie	23
Phalines, Personage Style	23
Super Filling for Cream Puffs	23
Tofu	15
Yogurt Parfait	15

Drinks

Mint Julep	31
Peaches Malt	47
Ree's Coffee Punch	20

