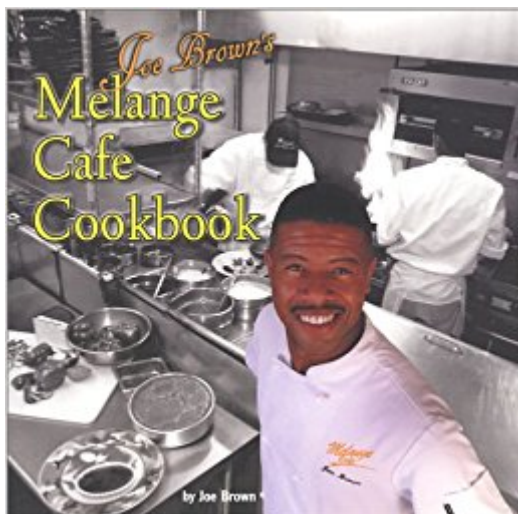


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Melange Cafe Cookbook



Synopsis

The youngest of ten children, Joe Brown was born to feed a crowd. And he does so nightly as chef/owner of Melange Cafe in Cherry Hill, New Jersey. His first cookbook, Joe Brown's Melange Cafe brings the restaurant's assertive and imaginative Louisiana-Italian cuisine into America's kitchens. The cookbook and the restaurant buzz with Big Easy spirit, Southern hospitality, and great food. Both loyal customers and new friends of Melange Cafe will be delighted to find the secrets behind the restaurant's most popular dishes 'Fried Oysters with Horseradish Mustard Reduction; Chicken, Red Beans, and Rice with France's Cheese Biscuits; Crawfish Salad with Tomato-Leek Vinaigrette; Smothered Chicken with Crawfish Mashed Potatoes; Pan-Smoked Tomato Crab Bisque; Lobster Gumbo; Seafood Jambalaya; Grilled Shrimp with Pecan Corn Crab Relish; Sweet Potato CrÃfme BrÃfÂ»lÃfÂ©e; Warm Chocolate Pudding Cake; and Joe's famous Crabmeat Cheesecake with Pecan Crust and Wild Mushroom SautÃfÂ© ' in Joe Brown's Melange Cafe Cookbook. All of the 100 original recipes in Joe Brown's Melange Cafe Cookbook feature clear directions, easy to find ingredients, and a casual, happy approach to cooking. Sepia-toned photos of Joe in action as well as personal anecdotes and stories capture the lively spirit of Melange Cafe and its crew.

Book Information

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Customer Reviews

"an instant ""kitchen Cook" favorite." -- Midwest Book Review, September 2002"this is food for foodies, described with great wit and charm and with a dazzling eye" -- January Magazine, September 2002Joe Brown knows what it takes to be a great chef. He cooks good food and has a good time. -- Jim Coleman, Host of NPR's National 'A Chef's Table'; and

host of PBS's national "Flavors of America";

The youngest of ten children, Joe Brown was born to feed a crowd. And he does so nightly as chef/owner of Melange Cafe in Cherry Hill, New Jersey. The crowd loves his food: a marriage uniting the heat of Louisiana cuisine with the passion of authentic Italian cooking. His first cookbook, Joe Brown's Melange Cafe Cookbook, brings Joe's assertive and imaginative Louisiana-Italian cuisine into America's kitchens. Both Joe Brown's Melange Cafe Cookbook and the restaurant buzz with Big Easy spirit, Southern hospitality, and simply fabulous food. All of the 100 original recipes in Joe Brown's Melange Cafe Cookbook feature clear directions, interesting but easy to find ingredients, and a casual, happy approach to cooking. Sepia-toned photos of Joe in action as well as personal observations capture the lively spirit of Melange Cafe. Loyal customers of Melange Cafe will be delighted to find recipes for the restaurant's most popular dishes in Joe Brown's Melange Cafe Cookbook: Pan Smoked Tomato Crab Bisque; Fried Oysters with Horseradish Mustard Reduction; Grilled Shrimp with Pecan Corn Crab Relish; Crawfish Salad with Tomato-Leek Vinaigrette; Seafood Jambalaya; Lobster Gumbo; Sweet Potato Crème Brûlée; and Joe's famous Crabmeat Cheesecake with Pecan Crust and Wild Mushroom and Onion Sauté. "My love of cooking comes from my mother, France, who was born in Tennessee," says Chef Brown, who at a young age learned to cook at his mother's side. While not a Southern cookbook, France's family background and her influential spirit inspire many dishes in Joe Brown's Melange Cafe Cookbook, including Chicken, Red Beans, and Rice with France's Cheese Biscuits; Smothered Chicken; Southern Fried Chicken with Collard Greens; Country Fried Catfish with Corn "Mock-Shoo;" and Knock Down Bourbon Bread Pudding. Others recipes combine classic Italian ingredients; basil, garlic, rosemary, olive oil, spinach, pasta; with full-flavored Louisiana culinary traditions. Joe's Louisiana and Italian fusion influence is most evident in Garlic Shrimp and Pasta; Crab Cakes with Tomato-Basil Concassé; Cheese Grit Cakes with Crawfish Creole Sauce; Crawfish Ratatouille with Seared Catfish; Veal Franchise with Crabmeat; Penne All Arrabiata; Risotto with Wild Mushrooms and Chicken Livers; Sweet Potato Chocolate Ravioli with Pecan Bourbon Sauce; Southern Chocolate Chip Sweet Potato Cannoli; and wonderful gumbo and jambalaya variations. Hearty recipes for soups, stews, and "one pots" are the heart of Joe Brown's Melange Cafe Cookbook. Rib-sticking recipes include Crawfish Potato Corn Chowder; Louisiana Sausage and Bean Soup; Roasted Red Pepper Tomato Bisque; Efo Fish Stew; Breaux Bridge Crawfish Touffée; and Louisiana Dirty Rice and Clams. Starters, party

foods, and salads include Crawfish Stuffed Wontons with Red Pepper Honey Mustard Reduction; Muffuletta Bruschetta; Steamed Crawfish; Not Really Barbecued Shrimp; Crab Cake Salad with Tomato-Basil Dressing; Lamb Salad with Brown's Balsamic Dressing; and Asparagus and Crab Salad. Entrees, such as Cajun Turkey with Dirty Rice Dressing; Pan Crusted Salmon with Honey Balsamic Reduction; Tasso-Stuffed Pork Chops; Grilled Rib-eye with Rosemary Jus with Garlic Mashed Potatoes and Caramelized Mushrooms and Onions; Crawfish Pasta in Tasso Cajun Cream; Citrus Chilean Sea Bass; and Crawfish Potpie, are robust and crowd pleasing, yet surprisingly simple to prepare. Joe has a sweet tooth, and it shows in the dessert recipes: But I Want Chocolate Cake; Chocolate Grand Marnier Cheesecake; Warm Chocolate Pudding Cake; Ricotta Cheese Pie with Flaky Crust; Tiramisu; Bananas Flamb  ; Pecan Bar Cookies; Chewy Pralines; and Joe Brown's Beignets. Named "Best Night Out with a Group, 1999" by Philadelphia magazine, Melange Caf   opened in 1995 with a focus on providing exceptional meals at moderate prices. Joe, a graduate of The Restaurant School in Philadelphia, has been featured in Cooking Light, Christian Science Monitor, Culinary Trends, Ebony, Black Enterprise, and many other magazines and newspapers. He has also appeared several times on The Food Network's "Ready, Set, Cook!" and Discovery's "Home Matters." Joe lives with his wife and son in Voorhees, New Jersey. When not in the kitchen, Joe coaches his son's football team.

If you miss being able to go to Melange Cafe as much as I do, you'll appreciate this cookbook. Many of his signature dishes are in this cookbook. I've already made the Chicken, Red Beans and Rice recipe and it was fantastic! The recipes are easy to understand and Joe's warm, personal style shines through with special tips and anecdotes about him and his family.

Once upon a time, this was my favorite restaurant here in Southern NJ! Chef Joe Brown may have closed up shop, but his delicious recipes live on! Book is in great condition! A++ Seller!

It was okay, maybe because I am well educated in creole cooking, it said with an italian twist, just expected more.

I have known Joe Brown since he was a little kid. I was at the restaurant and the food was fantastic. I have the cookbook he autographed for me. I use it on a regular basis and my wife loves the food I have been able to make from the cook book. I promise you will not have any regrets buying this

book.

Joe Brown is the owner and chef of the Melange Cafe in Cherry Hill, New Jersey. Joe Brown's Melange Cafe Cookbook is his debut effort to present his imaginative and inventive Louisiana-Italian cuisine to the American public at large. Comprised of more than one hundred recipes, Brown features easy-to-follow recipes that reflect his own casual and adventurous approach to cooking. From Curried Coconut Shrimp; Salmon and Caviar New Potatoes; Breaux Bridge Crawfish Etouffee; and Okra Soup; to Veal Franchise with Crabmeat; Pan Crusted Salmon over Wilted Spinach with Honey Balsamic Reduction; Sweet Potato Chocolate Ravioli with Pecan Bourbon Sauce; and Chocolate Grand Marnier Cheesecake, Joe Brown's Melange Cafe Cookbook will prove an instant, "kitchen cook" favorite.

Last night I went to Melange Cafe in Cherry Hill, NJ. The food was full of great flavors and the presentation was very appetizing. The fusion of the two cuisines are awesome. I am definitely going to return and try other items on the menu prepared by the masterful chef. I purchased the cookbook and the chef was kind enough to take the time and sign it for me. Thanks Joe for creating a great dining experience! I can not wait to prepare the dishes using the recipes from the cookbook.

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