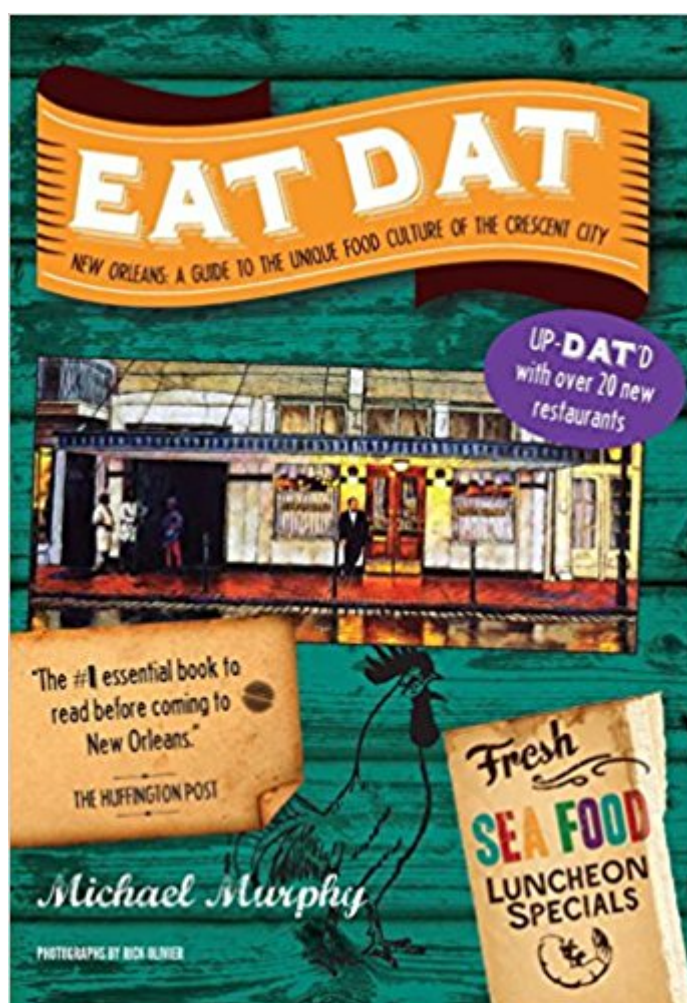


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# Eat Dat New Orleans: A Guide To The Unique Food Culture Of The Crescent City (Up-Dat-ed Edition)



## Synopsis

Completely revised and updated with brand-new restaurants, *Eat Dat New Orleans* is the ultimate guide to America's best food city. When Mario Batali was asked his favorite food city, he responded, "New Orleans, hands down." No city has as many signature dishes, from gumbo and beignets to pralines and po' boys, from muffuletta and Oysters Rockefeller to king cake and red beans and rice (every Monday night), all of which draw nearly 9 million hungry tourists to the city each year. In this fully revised and updated new edition, *Eat Dat New Orleans* celebrates both New Orleans's food and its people. It highlights nearly 250 eating spots—sno-cone stands and food carts as well as famous restaurants—and spins tales of the city's food lore, such as the controversial history of gumbo and the Shakespearean drama of restaurateur Owen Brennan and his heirs. Both first-time visitors and seasoned travelers will be helped by a series of appendices that list restaurants by cuisine, culinary classes and tours, food festivals, and indispensable "best of" lists chosen by an A-list of the city's food writers and media personalities, including Poppy Tooker, Lolis Eric Elie, Ian McNulty, Sara Roahen, Marcelle Bienvenu, Amy C. Sins, and Liz Williams. 75 Color Illustrations

## Book Information

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## Customer Reviews

Michael Murphy, a book publishing professional, has been a vice president at Random House, publisher of William Morrow, and founder of the literary agency Max & Co. By day two of his first visit to New Orleans in 1983, he knew he was home. He finally moved to New Orleans in 2009, and will never leave. Murphy is the author of *Eat Dat*, *Hear Dat*, and *Fear Dat*.

insightful guide to restaurants in New Orleans. A great help in deciding which fantastic restaurant in which to dine.

Great condition, great book!

Fun book! Quick look to find good eats!

I posted a review for the original version of this book when it came out. It was, at the time, the best book about food, specifically New Orleans food, that I had ever read. Then Mr. Murphy went and put out an updated version of it, which now occupies the top spot. The thing I appreciate most about this book is the honesty, and the love you can tell that went into it. Food review books can sometimes be as exciting as an oil change, but through his research, humor, and honesty, Murphy makes you want to read page after page, and get in your car and visit these places. Hopefully that was his goal. If you are planning a New Orleans trip, spend some time reading this before you go. You can thank me later.

This book is great! Very organized. Mr. Murphy gives his unabashed opinion and you'll benefit from it. We almost exclusively ate at restaurants he recommended and were not sorry. The curated restaurant lists by all-star New Orleans chefs is worth the price itself. I'm still dreaming about the beef debris po' boy I had at Killer Po' Boys (Murphy's #1 rated po' boy shop).

This is perhaps the best and most comprehensive review of New Orleans restaurants that I have read over the years. I lived in the area between 1976 through 1981, and usually return for visits at least once a year. Eat Dat has helped me find new places to experience and enjoy.

Great!

Get guide on food, very useful to our family.

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