



# TREME™

STORIES AND RECIPES  
*from the*  
HEART OF NEW ORLEANS

LOLIS ERIC ELIE

Foreword by ANTHONY BOURDAIN / Preface by DAVID SIMON

Recipe Photographs by ED ANDERSON



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CHRONICLE BOOKS  
SAN FRANCISCO

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## **DEDICATION**

To the cooks of New Orleans, the women and men who tend the home fires; who shuck the oysters and stir the stock pots; who peel the potatoes and the shrimp before the chef arrives; who sell their pralines and calas and hot sausage sandwiches at second-line parades and church suppers; who tend the little patches of mustard greens and Creole tomatoes and fence-buttressed vines of mirlitons; who share their food with family and friends and neighbors and strangers and the members on the sick and shut-in list; who understood and taught us that red beans and rice is a taste of home, a sacramental dish, a statement of what is good and necessary about New Orleans, and a full-throated declaration about why rebuilding this city and its culture was and remains a matter of great urgency.

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