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## In a While, Crocodile: New Orleans Slow Cooker Recipes

*Patrice Kononchek, Lauren Keller*

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**Patrice Kononchek, Lauren Keller : In a While, Crocodile: New Orleans Slow Cooker Recipes** before purchasing it in order to gage whether or not it would be worth my time, and all praised In a While, Crocodile: New Orleans Slow Cooker Recipes:

21 of 21 people found the following review helpful. great book!By PralineI am cajun and love to cook. I also love collecting cookbooks. I didn't think I would enjoy this particular book as much as we have but its seriously ~ its amazing!Super easy recipes for days when you don't feel like cooking but still want a good cajun meal. So far I have made the shrimp etouffee (a family fav), the jazzy jambalaya and the crabby chicken salad. The only bad part is there is no leftover after my family of 5 is done eating!Are there fancier creole recipes? Sure. That's not the point of this book. 5 minutes in the kitchen in the morning and by dinner time you have a great meal without all the fuss.4 of 4 people found the following review helpful. A new favorite cookbook!By South Lousiana Bayou GalI was born in Louisiana, left Louisiana, came back to Louisiana cuz there ain't no place on earth like it! I am a south LA Bayou gal and this cookbook has some really good recipes. Yes, the titles are a little "kitschy" but here in the swamp, we're using to being made fun of! One reviewer said "not too many set and forget recipes". Not true. If that reviewer thinks these recipes require too much effort, then they would do well to stay away from "Slow-Cooker Revolution". These recipes are true to New Orleans/south Louisiana taste buds and don't have too many steps. The recipes are easily adjusted for individual seasonings/taste and the ingredients are authentic and easy to find in just about any good-sized grocery store, even out of state. I consider myself a fairly accomplished cook and this cookbook is a new favorite in my collection as I really, really love my slow cooker!5 of 5 people found the following review helpful. Cooking my way through this bookBy Mom to 3I'm thoroughly enjoying this cookbook and I'm gradually cooking my way through it. Everything I've tried so far has been tasty and my family has given it a thumbs up. I don't know if the dishes are better

than their traditionally prepared counterparts in every situation, however, these are quick to prep, cook all day without any attention from me, and are ready at dinner time without any fuss. I cannot say the same for the traditionally cooked dishes that require hours at the stove. So I am a fan!

Many never seem to have the time to make good-quality meals for their families. A slow cooker is a great solution. In this convenient cookbook, favorite New Orleans recipes have been adapted for cooking in this popular appliance.

From the Back Cover AN EPICURIOS.COM SLOW COOKER CLASSICA COOKS BOOKS RECIPES  
FEATURED RELEASE “What a great cookbook with such a jazzy New Orleans flavor . . . It’s slow cooking Big Easy style!”—Anthony and Gail Uglesich, restaurateurs “I never knew you could make such a variety of dishes in a slow cooker! Patrice and Lauren have made New Orleans cooking something anyone can accomplish.”—Susan Spicer, winner of the James Beard Award and the Mondavi Culinary Excellence Award “New Orleans has always had a tradition of slow cooking. Great dish after great dish from the Creole-Cajun kitchen gets to be that way by spending time over low heat, letting the seasoning vegetables work magic and the spices do their delightful job. Lauren Keller and Patrice Kononchek are impressive in the way they take this New Orleans tradition, this authenticity, and use modern slow cookers to let busy people enjoy these world-famous flavors.”—John DeMers, cookbook author, radio host, and New Orleans native “Exceptional.”—Judy Walker, New Orleans Times-Picayune “Easy to use and brings the flavor of New Orleans into your kitchen and taste buds.”—Dad of Divas, .com Top 500 er “Beautifully and profusely illustrated . . . a culinary treasure. . . [A]n extraordinary and enthusiastically recommended addition to personal, family, and community library cookbook collections.”—Midwest Book These Southern sisters-in-law have distilled their love of good meals into this collection of New Orleans slow-cooker recipes. Patrice Keller Kononchek is a graduate of St. Mary’s Dominican High School and Spring Hill College. Lauren Malone Keller attended St. Martin’s Episcopal School and Loyola University New Orleans. Kononchek, Keller, and their families call New Orleans home. About the Author Patrice Keller Kononchek is a graduate of St. Mary’s Dominican High School and Spring Hill College. She loves event planning, crafting, and collecting slow cookers. Lauren Malone Keller is a graduate of St. Martin’s Episcopal School and Loyola University New Orleans. She enjoys photography and traveling with her family. Michael Palumbo is an award-winning photographer who produces high-impact photographs for a myriad of industries, including education, healthcare, theatre, architecture, and food. His work has appeared in publications such as GQ, Rolling Stone, and the Wall Street Journal. Palumbo is based in New Orleans.