

New Orleans is **COOKIN'**

The New Orleans Culinary scene that is like no other in the world! Whether you are a serious foodie or simply enjoy good food, New Orleans serves up a beautiful menu of experiences that invite you to feast on its culinary treasures. Learn about its history and the varied ethnic influences that have created its unique flavors. Enjoy tasting its varied cuisine and libations. Take a fun class and learn to prepare these delicious dishes in your own kitchen.

THE NEW ORLEANS CULINARY HISTORY TOUR

During this three-hour tour, you'll walk, talk and taste your way through the rich culinary history of New Orleans. Learn to appreciate the differences between Creole and Cajun cuisine, and get the story on all the ethnic influences that contribute to New Orleans cuisine as you enjoy sampling some of its most famous dishes: Seafood Gumbo, Red Beans & Rice, Beef Brisket with Creole Sauce, Pralines, Mini-Muffulettas and New Orleans Rum Cake.

THE NEW ORLEANS COCKTAIL TOUR

This walking tour takes you through the French Quarter's famous bars and restaurants to discover the famous "spirits" of New Orleans. From the Sazerac and Pimm's Cup to the Hurricane and Hand Grenade, you'll enjoy a different view of New Orleans through its history of fine dining and drinking. You'll be entertained with classic stories of the unique concoctions made famous here and the characters that brought them to life as you go behind the scenes of the oldest

restaurant in the city to visit the wine cellar and private dining rooms. This is culinary history...with a twist!

NEW ORLEANS SCHOOL OF COOKING

Learn the basics of Louisiana cooking in a way you'll never forget when you attend a New Orleans School of Cooking demonstration and lunch class. Creole/Cajun expert chefs teach New Orleans classic specialties such as Gumbo, Jambalaya and Pralines, seasoning them with history, tall tales and trivia. Fun is the primary ingredient in this kitchen with rich food and rich culture!

NEW ORLEANS COOKING EXPERIENCE

The New Orleans Cooking Experience immerses you in the wonders of the Louisiana kitchen and the pleasures of the New Orleans dinner party. Classes are small, spirited and fun. The teaching portion lasts about 2½ hours with the students joining the chef around the teaching island. Following class, everyone enjoys the four-course meal around a lively dining table. Classes are limited to 10 students and include the instruction and the meal, a complete recipe packet, wine service throughout class and the meal with all taxes and gratuities. The classes are taught in the kitchen of a charming late 18th Century Creole plantation house, the House on Bayou Road. The small, intimate atmosphere allows for maximum interaction with the teaching chef.

These are a delicious sampling of New Orleans epicurean experiences to enjoy on your next visit.



TOP: A New Orleans Cooking Experience Class. MIDDLE: New Orleans School of Cooking Chefs. BOTTOM: Historic Napoleon Bar in French Quarter.

Learn more and book tours or classes at TheCulturalTraveler.com or ShopAmericaTours.com. For information on all the culinary offerings of New Orleans, visit NewOrleansCVB.com.