

Cajun In The Land Of Curry: A Culinary Odyssey Across Kerala and Louisiana

By Jordan Lacour

When I first heard about the similarities between Cajun and Kerala cuisine, I was intrigued. A native of Cajun country in Louisiana, I had always been proud of my culinary heritage. And Kerala, a state in southern India, is renowned for its rich and flavorful cuisine. But how could these two seemingly disparate cultures share so many culinary traits?



Cajun in the Land of Curry: 10 days in India by Jérôme Hillaire

★★★★☆ 4.9 out of 5

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I decided to embark on a culinary journey to explore this connection firsthand. I traveled to Kerala and spent weeks exploring its markets, cooking with local chefs, and tasting the vibrant flavors of the region. What I discovered was a fascinating story of cultural exchange and culinary innovation.

The story of the Cajuns began in the 1700s, when French settlers from the province of Acadia (now part of Canada) were expelled from their homeland by the British. These Acadians, who became known as Cajuns, settled in the bayous of Louisiana, where they developed a unique cuisine that blended their French heritage with the influences of the local Native American and African cultures.

Meanwhile, on the other side of the world, the state of Kerala was developing its own unique culinary tradition. Kerala is a melting pot of cultures, with influences from Arabia, Persia, China, and Europe. This has resulted in a cuisine that is incredibly diverse and flavorful.

So how did these two seemingly disparate cultures come to share so many culinary similarities? The answer lies in the spice trade. In the 16th century, Portuguese traders brought chili peppers to India. These peppers quickly became a staple in Kerala cuisine. And when the Cajuns were expelled from Acadia in the 1700s, they brought their love of chili peppers with them to Louisiana.

Over time, the Cajuns and the people of Kerala developed similar culinary techniques for using chili peppers. They both use chili peppers to create bold and flavorful dishes that are both spicy and complex. In addition to chili peppers, the Cajuns and the people of Kerala also share a love of other spices, such as garlic, ginger, and turmeric.

The result is two cuisines that are both vibrant and flavorful. Cajun and Kerala cuisine are both known for their use of bold spices, fresh ingredients, and hearty dishes. And while there are some obvious differences between the two cuisines (for example, Cajuns love pork and

shellfish, while Keralans prefer beef and chicken), there are also many surprising similarities.

In my book, **Cajun In The Land Of Curry**, I share the story of my culinary journey across Kerala and Louisiana. I explore the historical, cultural, and culinary connections between these two regions, and I share recipes for some of my favorite dishes from both cuisines. I hope that this book will inspire you to explore the vibrant world of Cajun and Kerala cuisine, and to discover the unexpected connections between these two distinct cultures.

Recipes

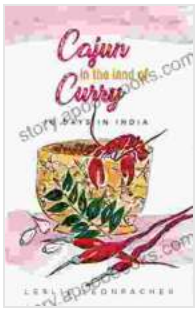
Here are a few recipes from **Cajun In The Land Of Curry**:

* **Kerala-Style Shrimp Curry** * **Cajun Jambalaya** * **Kerala Beef Fry** * **Cajun Red Beans and Rice** * **Kerala Parotta**

I hope you enjoy these recipes!

Image Alt Attributes

* **Chef Jordan Lacour cooking in Kerala:** Chef Jordan Lacour exploring the vibrant flavors of Kerala cuisine. * **A plate of Cajun jambalaya:** A hearty and flavorful dish that combines the best of Cajun and Kerala cuisine. * **A bowl of Kerala shrimp curry:** A delicious and aromatic curry that is perfect for a warm and comforting meal. * **A stack of Kerala parotta:** A flaky and flavorful flatbread that is a staple of Kerala cuisine. * **A group of people cooking together:** A celebration of the shared culinary traditions of Cajun and Kerala cuisine.



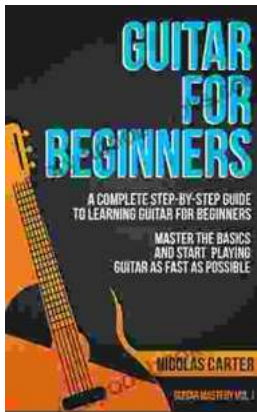
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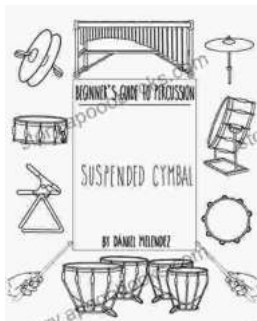
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