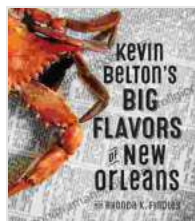


# Kevin Belton: Big Flavors Of New Orleans



## Kevin Belton's Big Flavors of New Orleans by Kevin Belton

★★★★☆ 4.8 out of 5

Language	: English
File size	: 23921 KB
Text-to-Speech	: Enabled
Enhanced typesetting	: Enabled
X-Ray	: Enabled
Word Wise	: Enabled
Print length	: 283 pages
Lending	: Enabled
Screen Reader	: Supported



Kevin Belton is the executive chef and owner of Big Flavors Of New Orleans. He is a James Beard Award-winning chef who has been featured in numerous publications, including The New York Times, The Wall Street Journal, and Food & Wine.

Belton was born in New Orleans and raised in the Tremé neighborhood. He began cooking at a young age, learning from his mother and grandmother. After graduating from high school, he attended the Culinary Institute of America in Hyde Park, New York.

After graduating from the Culinary Institute of America, Belton worked in several restaurants in New York City. In 2005, he returned to New Orleans and opened Big Flavors Of New Orleans. The restaurant quickly became a success, and Belton has been praised for his innovative Creole and Cajun cuisine.

In 2013, Belton was awarded the James Beard Award for Best Chef: South. He is the first African American chef to win this award.

Belton is a passionate advocate for New Orleans cuisine and culture. He is a member of the New Orleans Culinary & Hospitality Foundation, and he has served as a judge on the Food Network show "Chopped."

## **Big Flavors Of New Orleans**

Big Flavors Of New Orleans is located in the Warehouse District of New Orleans. The restaurant serves Creole and Cajun cuisine with a modern twist. The menu features dishes such as fried chicken with cornbread waffles, shrimp and grits, and oyster po'boys.

Big Flavors Of New Orleans has been praised for its delicious food and friendly service. The restaurant has been featured in numerous publications, including The New York Times, The Wall Street Journal, and Food & Wine.

## **Kevin Belton's Awards and Accomplishments**

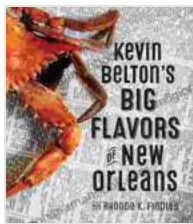
- James Beard Award for Best Chef: South (2013)
- Food & Wine Best New Chefs (2006)
- New Orleans Culinary & Hospitality Foundation Lifetime Achievement Award (2018)

## **Kevin Belton's Recipes**

Kevin Belton has shared some of his recipes with the public. Here are a few of his most popular recipes:

- Fried Chicken with Cornbread Waffles
- Shrimp and Grits
- Oyster Po'boys

Kevin Belton is one of the most acclaimed chefs in New Orleans. His restaurant, Big Flavors Of New Orleans, is a must-visit for anyone who loves Creole and Cajun cuisine. Belton is a passionate advocate for New Orleans cuisine and culture, and he is committed to sharing the flavors of his hometown with the world.



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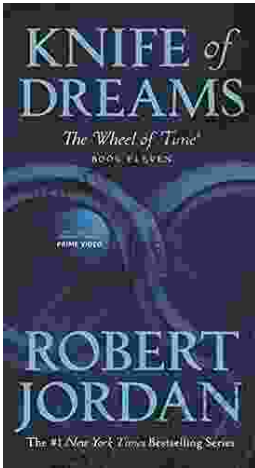
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