



Cajun in the City - Hosted by Chef Ken Conn (Cajun Ken)

Cajun Ken was born and raised in the deep south along the Gulf of Mexico in Mississippi and Louisiana. A family tradition of great tasting recipes and a love for city life gave this tugboat man his passion. For this southern boy heading to New York City seemed like a natural journey.

Cajun Ken shares his joy for cooking great tasting Cajun Style Food with his new friends up north and across the globe. It has been a treat passing along these southern meals as he pays homage to the recipes of the master, Justin Wilson, and his many years of cooking on television.

This First Season introduces viewers to Alligator Sauce Piquante, Jambalaya, Crawfish Boil, Fried Green Tomatoes, Special Red Snapper with Crawfish Corn Maque Choux, Creamed Oysters, Chicken I Don't Know and so much more.

Eleven Episodes of traditional Cajun meals with original recipes that everyone will be able to re-create at home. You won't want to miss the mouth-watering episodes.

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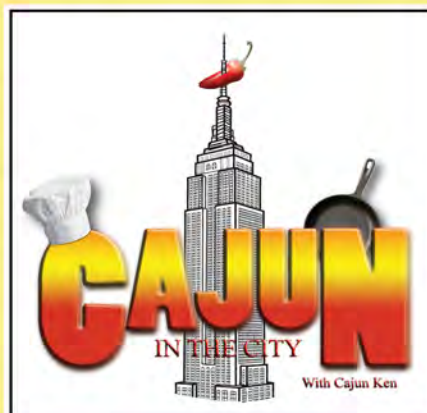
802 Newton #PH3

Seattle, WA 98109, USA

Phone: +1 206 285 2603

Email: info@johnmcleanmedia.com

Website: www.johnmcleanmedia.com



Cooking Programming
11 - Half Hours
High Definition

Cajun Cooking Programming - Grab some Great New Orleans Style Programs



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Cajun in the City - Hosted by Chef Ken Conn (11 half hours)

- Episode 101 - Creamed Oysters
- Episode 102 - Governors' Steak
- Episode 103 - Cajun Puppie and Coleslaw
- Episode 104 - Shrimp Pasta
- Episode 105 - Chicken I Don't Know
- Episode 106 - Jambalaya and Fried Green Tomatoes
- Episode 107 - Cajun Eggplant with Potato Soup
- Episode 108 - Grilled Red Snapper with Crawfish Corn Maque Choux
- Episode 109 - Justin Wilson's Alligator Sauce Piquante
- Episode 110 - Boiled Traditional Crab and Shrimp
- Episode 111 - Crawfish Boil



Eleven Episodes of delicious traditional Cajun meals with original recipes that everyone will be able to at re-create at home. You won't want to miss the mouth-watering episodes.

PLUS: Justin Wilson "Looking Back Series" (5 half hours)

Five Episodes with the Cajun master Justin Wilson filmed in New Orleans 1971. These are the only HD digital programming copies available. A classic cooking show with humor & always tasty Cajun cooking. The episodes have a new introduction by Justin Wilson, filmed in 1997, added to the New Orleans cooking show treasure.



- Episode 101 - Seafood Master
- Episode 102 - Bread Master
- Episode 103 - Cajun Meats & Potatoes
- Episode 104 - Oysters and Crabs
- Episode 105 - In the Bag Chicken



Cooking Programming

**16 Half Hours - 11 Cajun in the City / 5 Justin Wilson
High Definition**