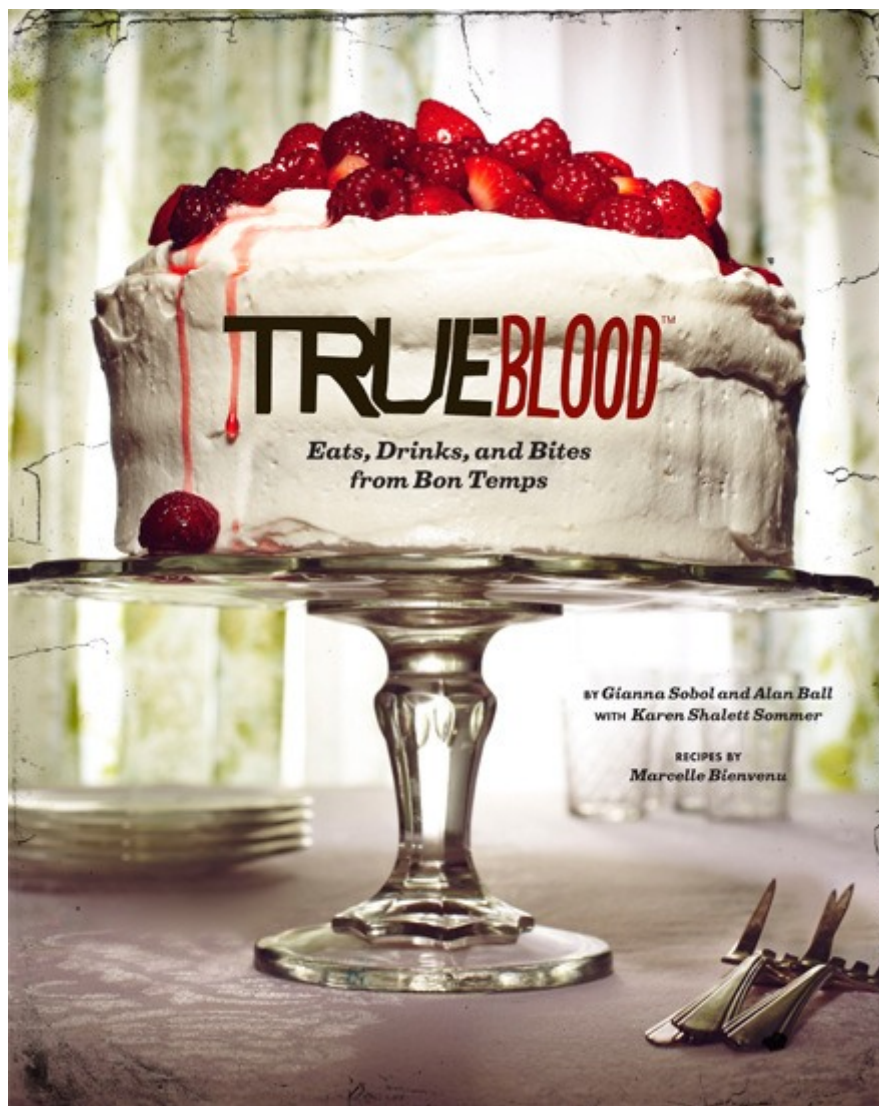


Cook the Book: 'True Blood'

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Anyone here still watch [True Blood](#) ? I was a fan for the first few seasons, but I couldn't really get behind the whole Eric-is-nice-now theme, so my viewings now take the form of rare vampire nostalgia. No matter your interest in the show, the new [True Blood](#) cookbook is worth checking out, especially for Halloween.

Food has always played a central role in the show: **Lafayette** almost always has his hands deep in a pot of gumbo, **Sookie** constantly craves her Gran's home cooking, and events like Tara's and Eggs's heart-stopping souffle feast align the act of debauchorous eating as a consistent theme.

The fact that [HBO](#) wanted to publish a cookbook was not terribly surprising. What is, however, surprising, is the quality of the recipes in the book (written by noted Cajun food writer [Marcelle Bienvenu](#)). Sure, you have to get past the cheesy introductions "written" by the characters and the gratuitous use of screen shots, but underneath all of the gloss are solid interpretations of Southern and Cajun cooking.

Oh, and there's plenty of "bloody" food.

We'll start off this week with a couple of heart pumping recipes perfect for October 31: the **Bon Temps Bloody Mary** and **Beautifully Broken Bisque**. Then we'll satisfy your sweet tooth with **Holy Hoecakes** (doused in maple syrup). To nurse a post-Halloween hangover, we'll make **Ruby Jean's Hash**, and then we'll finish out the week with Lafayette's famous **Gumbo Ya Ya**.

Win 'True Blood'

Thanks to the folks at Chronicle, we have five (5) copies of *True Blood* to give away this week. All you need to do is tell us about your favorite Halloween treat in the comments below.