

## A Bagel To Make You Plotz With Joy

Posted by [Big Red Cotton](#) September 25, 2008 14:49PM

Sound the shofar New Orleans - there is a great bagel maker among us!

FYI: your girl Big Red is Jewish...and Black, which of course is glaringly obvious to anyone perusing this blog. That said, my one deep sorrow living in this near perfect culinary empire has been the dearth of good Jewish food. Oh how we Jews and FOJ's have suffered in silence for years since the storm without a real bagel macher.

A good bagel can heal a troubled community; can bring estranged lovers back together; end the energy crisis. A good bagel is a mitzvah in and of itself.



And Steve Himelfarb, owner of the [New Orleans Cake Cafe and Bakery](#) in the Marigny (in the former location of old La Spiga Bakery), is a good Jewish boy doing good things for the mouths, stomachs and souls of New Orleanians with his [famous baked goods](#).

As with anything, there are bagels and then there are *bagels*. And his "Everything Bagel" - my personal favorite - is all a bagel should be: crisp and chewy on the outside, fluffy and soft on the inside, just the right amount of big kosher salt flakes, tangy onion shavings, and poppy and sesame seeds...

### ***To die for!!***

I spoke with Steven earlier today and lavished deserved praise on him for his wonderful baked goods, after which he noted, "The reality is there aren't any good bagels made in the city. I grew up on bagels in New York...My chef Allison Gorlin is a great baker with a strong bread background. Together, we came up with a really good bagel recipe. I call ours the best bagel south of the Mason Dixie line."



challah and muffins

Oh, and it's not just their bagels my darlins... It's also their *challah*. Have you ever seen such a beautiful bread in your life? MY G-D! And their delicious soft cherry danish with real sour cherries. And other great home-style meals like their meatloaf sandwich, as well as the quintessential Jewish sandwich: Reuben on rye with thick slices of corned beef, homemade Russian dressing (OMG!) and sauerkraut all on homemade rye. And for a lagniappe - crunchy, garlicky homemade dill pickles!

*OY!!*

And for all you gentiles out there, fret not. There are plenty of ~~dietary law-breaking~~ pork and shrimp-eating opportunities here in the form of pulled pork sandwiches, shrimp and grits, and fresh baked biscuits and gravy with andouille sausage.

Enough already! Get yourself over to the New Orleans Cake Cafe and Bakery and enjoy a fresh baked bagel with a good schmear of cream cheese.



New Orleans Cake Cafe and Bakery

New Orleans Cake Cafe and Bakery  
2440 Chartres St  
New Orleans, LA 70117  
(504) 943-0010  
Wed - Sun 7 a.m. to 3 p.m.

<http://www.nolacakes.com/>

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