



# Broiled Oysters

## Ingredients:

12 oysters, freshly shucked  
1/2 cup shredded parmesan cheese  
1/2 cup seasoned bread crumbs  
3 tablespoons melted butter  
1 tablespoon minced garlic  
Chopped parsley and lemon wedges for garnish

## Preparation:

- This dish can be made in a broiler on high, a very hot grill, or oven at 500 degrees.
- Infuse butter with garlic, but be sure not to burn the garlic
- Shuck oysters and lay out on pan. Top with cheese, bread crumbs, and garlic butter.
- Cook at very high heat for about 5 minutes. The goal is to brown the cheese quickly, but to barely cook the oysters.



# Seafood gumbo

## Ingredients:

1 lb. medium shrimp  
1 lb. lump crabmeat  
1 lb. sliced Andouille sausage  
1 cup diced onion  
1/4 cup diced celery  
1/3 cup diced green bell pepper  
1 cup diced tomato  
If available, 1 cup sliced okra  
1 tsp gumbo file powder  
1/2 cup chopped garlic  
1/4 cup all purpose flour  
1/4 cup butter  
1/4 cup vegetable oil  
1 qt shrimp (or seafood) stock  
1 sprig thyme  
1 bay leaf  
1 tbsp salt  
2 tsp cayenne pepper  
1 tbsp Worcestershire sauce  
hot sauce  
1/2 cup chopped green onions  
1/4 cup chopped parsley

## Preparation:

- Melt butter and oil together in deep saucepan or Dutch oven. Whisk in flour and cook over medium-low heat until it develops a deep chocolate color.
- Add trinity (onions, peppers, celery) and cook until softened.
- Whisk in hot stock, slowly at first to ensure it combines smoothly with roux. Whisk constantly to remove all lumps from the sauce. Add file powder, okra, tomato, garlic, thyme, and bay leaf and simmer 20-30 minutes, stirring occasionally. Season to taste.
- Just before serving, add crab meat and raw shrimp and cook until done – do not overcook the shrimp. Stir in green onion and parsley and serve over rice.

# Maque choux

## Ingredients:

4 ears corn  
1 diced red bell pepper  
1 diced onion  
1 minced jalapeno  
1 tablespoon butter

## Preparation:

- Roast (or grill) corn in husk until cooked – about 15 minutes at 400 degrees
- Saute peppers and onion in butter until soft, add corn and serve with rice



# Pecan Pie

## Ingredients:

### **For the dough:**

2 1/2 cups flour  
1 cup cold butter, cut  
into cubes  
1/2 cup ice water  
1 tbsp sugar  
1 tsp salt  
1 egg

### **For the filling:**

3 eggs  
1 cup sugar  
1 cup dark corn syrup  
1/2 cup melted butter  
1 shot bourbon (plus  
extra for the chef)  
1 tablespoon vanilla  
2 cups roughly chopped  
pecans

## Preparation:

### *For the dough:*

- Combine dry ingredients in mixing bowl or food processor.
- Cut or crumble in butter until pieces are pea-sized in flour.
- Add egg and water and mix just until dough forms – do not overmix.
- Wrap in plastic and chill for at least 1 hour.

### *For the filling:*

- Roll out pastry dough and tuck into 8 in. pie pan
- Combine all ingredients in a mixing bowl and pour into dough
- Bake at 375 for 45 minutes, or until crust is browned and filling is set