

# Mardi Gras Party

## March 2011

### Menu:

Mini Shrimp Po'Boys with  
Remoulade Slaw

Chicken & Andouille Jambalaya

Bacon Braised Greens over  
Cheesy Grits

Lemon Buttermilk Beignets

Spiced Rum Hurricanes



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## Mini Shrimp Po' Boys with Remoulade Slaw

**makes 8**

### **for the remoulade slaw:**

3/4 cup mayonnaise  
2 tsp whole grain dijon  
2 tsp chopped capers  
1 scallion, finely sliced  
1 tbl chopped parsley  
Tabasco, to taste  
salt and pepper  
2 cups finely shredded cabbage

### **for the sandwiches:**

1 lb medium raw shrimp, peeled, cleaned, tails removed  
1 cup flour  
1 tsp lemon zest  
olive oil, as needed  
8 dinner rolls

### **\*\*\* Preparation \*\*\*\***

#### **For the remoulade slaw:**

Combine the mayo, mustard, capers, scallions, parsley in a small bowl and whisk together. Add Tabasco to taste and season with salt and pepper. Toss the cabbage with the remoulade to make a wet coleslaw mixture.

#### **For the sandwiches:**

Season the shrimp with plenty of salt and pepper. Mix the flour with the lemon zest.

Heat a large skillet over medium-high heat. Add a thick slick of olive oil to the pan. Toss the shrimp in the flour, shake off the excess and add to the hot pan and cook until browned on both sides and just cooked through -- remove from the pan.

Assemble sandwiches on the soft rolls with some of the shrimp and some of the slaw. Serve immediately.



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## **Chicken & Andouille Jambalaya**

**serves about 6**

10 boneless, skinless chicken thighs

salt and pepper

1 1/2 cups finely diced white onion

1/2 cup finely diced celery

1/2 cup finely diced green bell pepper

1/2 cup finely diced red bell pepper

1 tsp dried oregano

1 tsp dried thyme

2 tsp paprika

1/4 cup finely chopped garlic

10 oz diced andouille sausage

1 15-oz can diced tomatoes

3-4 cups chicken stock

cooked white rice, for serving

chopped parsley, for garnish

### **\*\*\* Preparation \*\*\*\***

Place a large pot or Dutch oven over medium-high heat. Add a drizzle of olive oil to the pan. Season the chicken thighs with salt and pepper and add to the pot in a single layer. Cook on both sides until browned and remove from pan (do in two batches if needed).

Add the onion, celery and bell peppers. Cook for about 5 minutes until soft. Add all of the spices and the garlic and cook for a couple minutes until very fragrant. Add the sausage, tomatoes and the chicken back to the pot. Add chicken stock to just cover. Bring to a boil, reduce heat and simmer for 20 minutes until chicken is fork-tender.

Serve over white rice topped with chopped parsley.



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## **Bacon Braised Greens over Cheesy Grits**

**serves 6-8**

### **for the greens:**

3/4 lb bacon, sliced into small pieces

2 cups sliced white onions

1/4 cup roughly chopped garlic

1/2 tsp cayenne

4 1/2 lbs chopped collard greens

4 cups chicken stock, (or water)

1/4 cup white vinegar

2 tbl honey

salt and pepper, to taste

### **for the grits:**

3 cups chicken stock, (or water)

1 tsp salt

1 cup regular grits, (NOT quick-cooking)

4 oz shredded cheddar

4 oz grated parmesan cheese

2 tbl butter

1/4 cup milk

2 eggs

### **\*\*\* Preparation \*\*\*\***

#### **For the greens:**

Heat a very large pot over medium-high heat. Add the bacon and cook until rendered. Add the onions and garlic and cook until soft. Add the cayenne and a couple pinches of salt. Add the greens, stirring as you go until they all fit in the pot. Add the stock and vinegar. Bring to a boil, reduce heat and simmer, covered, for about 1 hour until very soft.

#### **For the grits:**

Preheat oven to 375 degrees. Bring the stock and salt to a boil. Whisk in the grits, reduce heat and cook, stirring, until thickened. Remove from heat and stir in the cheeses and butter. In another bowl, whisk together the eggs and milk. Stir in the milk mixture. Butter a baking dish and pour in the grits. Bake for 35 minutes until golden and set.



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## Lemon Buttermilk Beignets

**makes about 24**

2 1/3 cup all-purpose flour

1/4 cup sugar

2 tsp baking powder

1/2 tsp baking soda

1/2 tsp salt

2/3 cup buttermilk

2 tsp melted butter

1 egg

1 tsp lemon zest

1 1/2 cups powdered sugar

vegetable oil, for frying

### \*\*\* Preparation \*\*\*\*

In a large bowl, whisk together the flour, sugar, baking powder, baking soda and salt. In another bowl, whisk together the buttermilk, melted butter, egg and lemon zest. Stir the egg mixture into the flour mixture and stir together to create a dough. Dump onto a floured counter and knead about 15 times to bring the dough together. Wrap in plastic and refrigerate for 1 hour.

Pour about 3-inches of oil into a deep pot and heat to 350 degrees.

Divide the dough in half and work with one half at a time. Roll out into a square about 3/4-inch thick. Cut into 2-inch squares.

Gently lower the squares into the oil and cook until golden and puffed. Remove and place on a paper towel. Immediately dust with plenty of powdered sugar and serve.



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## **Spiced Rum Hurricanes**

### **makes 4 drinks**

ice cubes  
4 oz key lime juice  
4 oz pineapple juice  
2 oz grenadine  
4oz passionfruit nectar or puree, (or Guava or Mango)  
2 cups spiced rum  
orange slices, for garnish

### **\*\*\* Preparation \*\*\*\***

Combine ingredients together in a pitcher. To serve, pour into a tall glass over ice and garnish with orange slices.