

Mardi Gras Recipes

Gumbo

Ingredients:

- 1 (2-3) pound whole chicken
- 3 tablespoons butter
- 2 medium onions, diced
- 1 cup chopped celery
- 2 medium bell peppers, de-seeded & diced
- 2 cups sliced okra
- 2 cloves garlic, minced
- 1 pound smoked Polish sausage, cut into 1" slices
- 1 cup diced smoked ham
- 1 (14-ounce) can diced tomatoes
- 1 (14-ounce) can diced tomatoes with peppers
- 1 (10-ounce) can Navy beans
- 1 tablespoon Old Bay seasoning
- 2 bay leaves
- 2 cups chicken stock
- 1 pound raw small shrimp, peeled, de-veined, and cleaned
- 4 cups cooked rice (optional)



Directions:

Wash chicken and place into a large Dutch oven. Cover with water plus about 2 inches. Bring to a boil over medium heat and simmer for about 2 hours. Remove chicken from water and set aside to cool. Add butter, onion, celery, bell pepper, okra, and garlic to chicken stock.

Pull chicken from the bone and add back to the stock. Add in Polish sausage and ham. Cook for about 10 minutes to allow all the juices to incorporate.

Pour in diced tomatoes and diced tomatoes with peppers. Smash Navy beans with a fork while in the can and then pour into the Gumbo along with Ole Bay seasoning and bay leaves.

Bring Gumbo to a boil and stir in additional chicken stock. Cook for 10-15 minutes and then stir in shrimp. Cook until shrimp has turned pink, about 5 more minutes. Remove bay leaves from the Gumbo and the Dutch oven from the heat. Serve Gumbo over rice (optional).

Virgin Hurricane Cocktail**Ingredients:**

2 cups passionfruit juice
1 cup pineapple Juice
1 cup orange juice
 $\frac{3}{4}$ cup lemon juice
1 cup carbonated water
Ice cubes
Pineapple wedges and maraschino cherries

**Directions:**

Combine the juices in a pitcher. Just before serving, stir in carbonated water. Pour into hurricane or highball glasses filled with ice. Garnish with pineapple wedges and cherries.

Muffuletta Sandwich

Ingredients:

1 cup pimento-stuffed green olives, crushed
½ cup drained Kalamata olives, crushed
1 clove garlic, minced
¼ cup roughly chopped pickled cauliflower florets
2 tablespoons drained capers
1 tablespoon chopped celery
1 tablespoon chopped carrot
½ cup pepperoncini, drained
¼ cup marinated cocktail onions
½ teaspoon celery seed
1 teaspoon dried oregano
1 teaspoon dried basil
¾ teaspoon ground black pepper
¼ cup red wine vinegar
½ cup olive oil
¼ cup canola oil
1 (1-pound) loaf Italian bread
8 ounces thinly sliced Genoa salami
8 ounces thinly sliced cooked ham
8 ounces sliced mortadella
8 ounces sliced mozzarella cheese
8 ounces sliced provolone cheese



Directions:

In a medium bowl, combine the green olives, Kalamata olives, garlic, cauliflower, capers, celery, carrot, pepperoncini, cocktail onions, celery seed, oregano, basil, black pepper, vinegar, olive oil, and canola oil. Mix together and transfer mixture into a glass jar. Cover jar or container and refrigerate at least overnight.

Cut loaves of bread in half horizontally; hollow out some of the excess bread to make room for filling. Spread each piece of bread with equal amounts olive salad, including oil. Layer bottom half of each loaf with ½ of the salami, ham, mortadella, mozzarella and provolone. Replace top half on each loaf and cut sandwich into quarters.

Cajun Corn Maque Choux

Ingredients:

- 1 small onion, chopped
- ¼ cup chopped green bell pepper
- 1 to 2 tablespoons olive oil
- 3 cups frozen shoe peg corn, thawed
- 2 plum tomatoes, diced
- ¼ pound andouille sausage, cooked and diced
- ¼ cup chopped green onion tops
- ¼ teaspoon salt
- ¼ teaspoon pepper



Directions:

Sauté onion and bell pepper in hot oil in a large skillet over medium heat 8 minutes or until tender. Add corn, tomato, and sausage; cook, stirring often, 15 minutes. Stir in green onions, salt, and pepper; cook 5 minutes.

Sausage Jambalaya

Ingredients:

- 2 tablespoons olive oil
- 1 ½ cups chopped onion
- ½ cup chopped green onion
- ½ cup chopped green pepper
- ¼ cup chopped fresh parsley
- 1 cup tomato sauce
- 1 teaspoon garlic, minced
- 1 cup dry white wine
- 1 ½ cups long grain rice (uncooked)
- Tabasco sauce
- Salt
- 1 pound smoked sausage, sliced thick



Directions:

In a large skillet, heat oil over medium heat and sauté the onions, green pepper, and parsley until the onions are clear. Stirring, add the tomato sauce, garlic, wine, rice, salt, Tabasco, sausage, and enough water to cover the rice by about 1".

Cook until most of the juice is gone. Reduce the heat to low, cover and simmer for 1 hour. Stir in green onion 3-5 minutes before it's done.

Bananas Foster**Ingredients:**

3 medium, ripe bananas

½ cup butter

1 cup firmly packed brown sugar

¼ cup banana liqueur

½ cup rum

Vanilla ice cream

**Directions:**

Cut bananas in half crosswise and then cut each half in half lengthwise. Melt butter in a large skillet over medium heat; add brown sugar, and cook, stirring constantly for 2 minutes. Add bananas to skillet, and remove from heat. Stir in liqueur and rum, and carefully ignite the fumes just above mixture with a long match or long multipurpose lighter. Let flames die down.

Return skillet to heat, and cook 3 to 4 minutes. Remove from heat. Serve banana mixture immediately over vanilla ice cream.

Creole Shrimp

Ingredients:

½ pound uncooked shrimp, peeled and de-veined
1 cup butter
Sliced lemons
3 tablespoons Worcestershire sauce
1½ tablespoons Creole seasoning
3 teaspoons pepper
1½ teaspoons minced chives
1½ teaspoons cider vinegar
½ teaspoon salt
½ teaspoon Tabasco



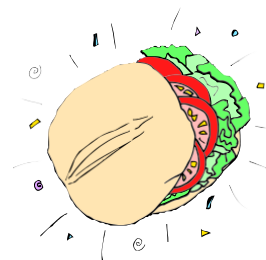
Directions:

Preheat oven to 400° F. Line the bottom of a 3-quart baking dish with the shrimp. In a saucepan bring the remaining ingredients to a boil over medium heat. Remove from heat and immediately pour over the shrimp. Bake for 20 minutes. Shrimp should be pink. Serve hot.

Catfish Po' Boy

Ingredients:

¼ cup yellow cornmeal
¼ cup flour
2 teaspoons Cajun seasoning
½ teaspoon salt
⅛ teaspoon cayenne pepper
½ cup buttermilk
3 tablespoons canola oil
4 catfish fillets
½ cup tartar sauce
4 soft French rolls, split
Lettuce
1 large beefsteak tomato, sliced



Directions:

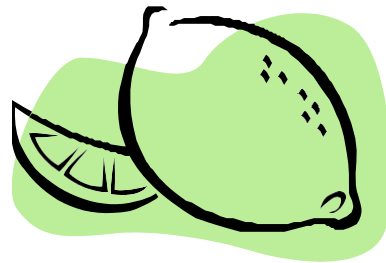
In a large re-sealable plastic bag, combine the cornmeal, Cajun seasoning, flour, salt, and cayenne. Place the milk in a shallow bowl. Dip a few pieces of fish at a time into the milk, and then place in bag; seal and shake to coat.

In a large nonstick skillet, cook catfish over medium heat in oil for 4-5 minutes on each side or until fish flakes easily with a fork and coating is golden brown.

Spread 2 tablespoons tartar sauce onto French loaf halves. Add lettuce and tomato slices. Transfer cooked fillets onto French rolls. Serve immediately.

Lime Chiffon Pie**Ingredients:**

$\frac{2}{3}$ cup boiling water
1 package (3 ounces) lime gelatin
Ice cubes
 $\frac{1}{2}$ cup cold water
1 cup Cool Whip topping
1 $\frac{1}{2}$ teaspoons lime zest
2 tablespoons lime juice
1 ready-to-use graham cracker crumb crust

**Directions:**

Add boiling water to gelatin mix in a large bowl; stir with a whisk for 2 minutes until completely dissolved; add enough ice to cold water to make 2 cups; add to gelatin and stir until ice is melted.

Stir in whipped topping, zest and juice; refrigerate for 15 to 20 minutes or until mixture is thick and will mound; spoon into crust. Refrigerate for 4 hours.

Red Beans and Rice

Ingredients:

1 pound dried red beans
7 cups water
1 green bell pepper, chopped
1 medium onion, chopped
4 celery stalks, chopped
3 garlic cloves, chopped
½ pound Andouille sausage, sliced
3 tablespoons Creole seasoning
Hot cooked rice



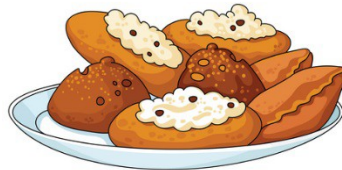
Directions:

Place first 8 ingredients in a 4-quart slow cooker. Cook, covered, at HIGH 7 hours or until beans are tender. Serve with hot cooked rice.

New Orleans Beignets

Ingredients:

1 (¼-ounce) envelope active dry yeast
1 ½ cups warm water
½ cup granulated sugar
1 cup evaporated milk
2 large eggs, lightly beaten
1 teaspoon salt
¼ cup shortening
6 ½ to 7 cups bread flour
Vegetable oil
Sifted powdered sugar



Directions:

Combine yeast, ½ cup warm water, and 1 teaspoon granulated sugar in bowl of a heavy-duty stand mixer; let stand 5 minutes. Add milk, eggs, salt, and remaining granulated sugar.

Microwave remaining 1 cup water until hot; stir in shortening until melted. Add to yeast mixture. Beat at low speed, gradually adding 4 cups flour until smooth. Gradually add remaining 2 ½ to 3 cups flour, beating until a sticky dough forms. Transfer to a lightly greased bowl. Cover and chill 4 to 24 hours. Turn dough out onto a floured surface; roll to ¼" thickness. Cut into 2 ½" squares.

Pour oil to depth of 2"-3" into a Dutch oven; heat to 360° F. Fry dough, in batches, 2 to 3 minutes on each side or until golden brown. Drain on a wire rack. Dust immediately with powdered sugar.

King Cake

Ingredients:

Cake:

½ cup warm water
4 ½ teaspoons active dry yeast
½ cup sugar, plus 2 teaspoons
4 ½ cups flour
1 teaspoon nutmeg
1 teaspoon cinnamon
2 teaspoons salt
Zest from one lemon
½ cup warm milk
5 egg yolks
½ cup butter, plus 2 tablespoons, softened
1 egg and 1 tablespoon milk beaten (for egg wash)
1 dried bean or ceramic baby



Filling:

½ cup brown sugar

¾ cup walnuts

½ teaspoon nutmeg

½ teaspoon cinnamon

Icing:

3 cups confectioners' sugar

¼ cup fresh lemon juice, strained

3 to 6 tablespoons water

Purple, green and yellow sanding sugar

Directions:

In a glass bowl, add ½ cup warm water and sprinkle with yeast and 2 teaspoons of sugar. Let stand for 5 minutes and stir until well mixed. Move to warm place and let sit for 10 minutes or until bubbly yeast has doubled in size.

In a large mixing bowl combine 3 ½ cups flour, ½ cup sugar, nutmeg, cinnamon, and salt and whisk. Stir in lemon zest. Create a well in the middle of the flour mixture and gently pour in yeast mixture, warm milk, and egg yolks.

Combine wet and dry ingredients until it forms a smooth dough. Add ½ cup softened butter, one tablespoon at a time, and combine until it can be formed into a soft ball.

Turn dough onto a lightly floured surface. Knead in up to another cup of flour, a tablespoon at a time, until dough is smooth, shiny and elastic.

Coat the inside of a large mixing bowl with butter. Place dough ball in bowl and turn to coat completely. Cover the bowl with a towel and place in a warm place for 1 ½ hours, until dough has doubled in size.

Turn dough onto a lightly-floured surface and punch down. Form dough into a tube shape about 14" long. Flatten dough and brush with softened butter. Sprinkle with sugar & spice nut mixture, leaving at least a ½" of dough on the edges. Fold dough lengthwise and pinch dough closed. Tuck bean or ceramic baby into dough seam.

Place dough on a parchment-paper-lined cookie tray and form a circle with the dough. Pinch edges to close circle. Cover dough circle with a towel and place in a warm place for 45 minutes or until dough circle has doubled in size.

Whisk together egg and 1 tablespoon of milk for egg wash. Brush top and all sides of dough circle with egg wash. Bake 375° F for 20 - 25 minutes or until golden brown. Allow cake to cool on wire rack until completely cooled.

To make the icing, whisk together confectioners' sugar and lemon juice with enough water to make glaze. When cake is completely cooled, drizzle glaze over the top of cake. While glaze is still wet, sprinkle colored sugars in 2" – 3" sections around the cake.

Shrimp and Okra Hush Puppies

Ingredients:

1 cup self-rising yellow cornmeal mix
½ cup self-rising flour
1 cup medium-size raw shrimp, chopped
1 teaspoon Creole seasoning
½ cup each, diced onion, red and green bell pepper, okra, celery
1 large egg, lightly beaten
¾ cup beer
Canola oil



Directions:

Stir together cornmeal mix and flour in large bowl until combined.

Sprinkle shrimp with Creole seasoning. Add shrimp, onion mixture, and okra to cornmeal mixture. Stir in egg and beer just until moistened. Let stand 5 to 7 minutes.

Pour oil to depth of 4" into a Dutch oven; heat to 350° F. Drop batter by level spoonfuls into hot oil, and fry, in batches, 2 to 2 ½ minutes on each side or until golden brown. Drain on a wire rack over paper towels; serve immediately.