

SPICY CRAB BISQUE

SERVES 12

Active time: 30 mins. Total time: 45 mins

- 4 tablespoons unsalted butter
- 1 white onion (small finely chopped)
- 6 celery ribs (finely chopped)
- 6 scallions (thinly sliced)
- 2 bay leaves
- ¼ cup all-purpose flour
- 5 cups low-sodium chicken broth
- 2 tablespoons mashed roasted garlic
- 3 cups whole milk
- 2 tablespoons dry sherry
- 1 tablespoon ketchup
- 1 teaspoon tomato paste
- ¼ teaspoon smoked paprika
- ⅛ teaspoon cayenne pepper
- 1 pinch of ground cloves
- 1 pinch of ground mace
- 1 pinch of freshly grated nutmeg
- 1 cup heavy cream
- ½ tablespoon Tabasco (to 1)
- Salt
- Freshly ground pepper

***2 pounds lump crab or Dungeness crabmeat (jumbo)

***Instead of crab we will be using scallops for the dinner

DIRECTIONS:

•In a large soup pot, melt the butter. Add the onion, celery, scallions and bay leaves and cook over moderate heat until softened, 5 minutes.

Stir in the flour and cook, stirring, for 2 minutes.

Gradually whisk in the chicken broth and bring to a boil.

Simmer, stirring occasionally, until the broth is thickened and the vegetables are very tender, 15 minutes.

•Add the roasted garlic and milk; bring to a simmer. Stir in the sherry, ketchup, tomato paste, paprika, cayenne, cloves, mace, nutmeg, cream and Tabasco and bring to a simmer. Season with salt and pepper.

***If using crab, add the crab; simmer until hot. Discard the bay leaves.

*** If using scallops instead of crab, sear the scallops in butter. Discard bay leaf, spoon hot bisque into bowls, then top with 2 or 3 scallops each.

**GRILLED VEGETABLES with
LEMON-MUSTARD VINAIGRETTE**

Serves 8

VINAIGRETTE:

3 Tablespoons red wine vinegar
2 Tablespoons minced onion
1 garlic clove, minced
1 Tablespoon chopped Italian parsley
1 Tablespoon chopped chives
1 Tablespoon chopped basil
1 Tablespoon chopped dill
1 Tablespoon Dijon mustard
1 Tablespoon lemon juice

3/4 cup extra virgin olive oil

VEGETABLES:

20 asparagus spears, 5-inch length
8 green onions, green tops trimmed.
(Or red onion slices)
4 medium zucchini, cut lengthwise 1/4
to 1/3 inch thick slices
2 large ears corn
**4 medium heads Belgium endive
**2 small heads radicchio, halved thru
core
6 plum tomatoes, halved lengthwise

NOTES:

**1. Or - we slice romaine lengthwise
in quarters instead

2. This is a very forgiving recipe –
vegetables can be increased or
decreased

3. I think vinaigrette is too much, I use
about 1/2 the recipe and use the rest for
other salads

DIRECTIONS:

VINAIGRETTE:

Combine 1st 9 ingredients in medium
bowl.
Gradually whisk in oil, season with salt
& pepper.
Can be made 2 hours ahead, let stand at
room temperature. (Or refrigerate & let
stand at room temperature 2 hours
when ready to use).

Vegetables:

Prepare barbecue medium high heat.
Arrange all vegetables on baking sheet.
Lightly brush with olive oil, sprinkle
with salt & pepper

Grill, turning occasionally:

5 minutes: green (or red) onions.
8 minutes: asparagus, zucchini
10 minutes: Corn
2-3 minutes: lettuces cut side down
until slightly charred
3 minutes: tomatoes, skin side down

Cut asparagus, onions, zucchini into 1-
inch pieces, place in bowl. Cut corn
kernels off Cobb into bowl. Chop
lettuces into 1/2 to 3/4 inch pieces.
Coarsely chop tomatoes & add to bowl.

Can be made 2 hours ahead; let stand
room temperature.

Mix vinaigrette into vegetables.
Season with salt & pepper.

GUMBO

4 ½ quarts; Serves 8-10

Prep time: 30 minutes + time to make stock.

Total time: about 3 ½ hours

1 recipe Rich Chicken Stock, with reserved chicken meat

1 cup vegetable oil

1 cup all-purpose flour

3 medium onions, chopped

2 ribs celery, finely chopped

3 tablespoons minced garlic

1 green bell pepper, seeded and finely chopped

1/2 teaspoon cayenne pepper, plus more to taste

1 1/2 pounds smoked sausage (such as andouille), cut into 1/3-inch-thick rounds

2 or 3 shrimp per serving

1 1/2 teaspoons salt, plus more to taste

3/4 teaspoon freshly ground black pepper

1 bay leaf

1 bunch green onions, thinly sliced

1/3 cup chopped fresh flat-leaf parsley

Cooked white rice, for serving

Louisiana hot sauce, for serving

Filé powder, for serving (optional)

DIRECTIONS:

Make the Rich Chicken Stock and reserve the shredded chicken meat and broth as the recipe instructs. If using it the same day, let the broth cool before starting the gumbo.

With the oil and flour, make a roux the color of milk chocolate following these directions for Making a Roux.

Immediately add the onions, celery, garlic, bell pepper, cayenne, and sausage, and cook, stirring, until the vegetables are softened, 5 to 7 minutes. If the broth has cooled by this time, add it to the roux mixture along with the salt, black pepper, and bay leaf, and bring to a gentle simmer. Continue to simmer, skimming any foam or excess oil that comes to the top, until the sauce is flavorful and thickened to the desired consistency, and any trace of floury taste is gone, about 2 hours.

Add the chicken, green onions, and parsley to the gumbo and continue to simmer about 30 minutes longer. Don't stir too much or the chicken will fall apart into shreds. Adjust the thickness, if necessary, by adding water or more broth. Adjust the seasoning with salt and cayenne as needed.

Add shrimp just before serving and cook until pink.

Serve the gumbo in shallow bowls over hot white rice. Have the hot sauce and filé at the table for guests to use to their liking.

Note: In Louisiana, everyone has his or her own preference when it comes to gumbo thickness. This one is about middle of the road, which is the way I prefer it—not too brothy and not too thick. It is easy to adjust the thickness by using less broth for a thicker gumbo and/or adding more for a thinner consistency.

RICH CHICKEN STOCK

Makes 4 quarts

Prep time: 15 minutes. Total time 1 ½ hrs

One 4- to 5-pound chicken
2 quarts store-bought chicken stock or
low-sodium chicken broth
2 quarts water
2 medium onions, quartered
2 carrots, roughly chopped
2 ribs celery, roughly chopped
4 cloves garlic, smashed
4 sprigs fresh thyme
5 or 6 fresh parsley stems
2 bay leaves
1/2 teaspoon salt
1/4 teaspoon freshly ground black
pepper

DIRECTIONS

Rinse the chicken well under cool running water and remove the neck, gizzard, heart, and liver from the cavity if present.

Place the chicken in a large stockpot or Dutch oven along with any parts (except the liver; it can give the stock a bitter taste), and cover with the stock and water. Add the remaining ingredients. Bring to a boil, partially cover, and reduce the heat to a simmer. Cook for 1 hour; at that point, the chicken should easily pull away from the bones.

Using tongs, remove the chicken from the stock and set aside until cool enough to handle.

Strain the cooking liquid through a fine-mesh strainer lined with cheesecloth, discarding the vegetables. Pull the chicken meat off the bones, discarding the bones, skin, and any fat. Shred and reserve the meat, and refrigerate until needed.

Cool the stock, then store in an airtight container in the refrigerator for up to 4 days or the freezer for 6 months.

MR. B's BREAD PUDDING

Serves 12

- 3/4 lb light airy French bread
cut into 1 1/2-inch-thick slices
- 1 cup dark raisins
- 2 dozen large eggs
- 1 1/2 quarts (6 cup) heavy cream
- 2 1/2 cups sugar
- 1Tbsp + 1 tsp cinnamon
- 1 tsp nutmeg
- 1/4 cup unsalted butter, chopped

Whiskey Sauce

- 1 cup heavy cream
- 1 cup whole milk
- 1/2 cup sugar
- 7 large egg yolks
- 1/2 cp Irish whiskey (or bourbon)

DIRECTIONS:

- * Preheat oven to 250 degrees
- *Arrange half of bread in 13x9-inch baking pan & sprinkle with raisins.
- *Arrange remaining half of bread over top.
- *In large bowl whisk together eggs, 2 cups sugar, 1 Tbsp cinnamon, & nutmeg until smooth.
- *Pour half of custard over bread & gently press down bread.
- Let sit until bread soaks up custard, about 15 minutes (depending on bread).
- *Pour remaining half of custard over bread & gently press down.
- *In small bowl combine remaining 1/2 cup sugar & tsp cinnamon & sprinkle over bread.
- *Dot bread with butter & bake 1 1/2 to 2 hours or until custard is set.

Whiskey Sauce:

- In a medium saucepan, bring cream & milk to a boil.
- In a medium bowl, whisk together sugar & yolks until combined well & gradually whisk in hot milk mixture.
- Transfer mix to double boiler & cook over just simmering water, stirring gently but constantly with a rubber spatula or wooden spoon, until thick, about 12 minutes.

Pour sauce thru a fine sieve & stir in whiskey.

Serve sauce warm or cold. If chilling sauce let sauce cool completely before covering.

Can be covered & chilled up to 3 days.

Makes 2 1/2 cups sauce

