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Chefs  
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**New Orleans Jazz**  
**Recipes**

## Pecan Molasses Vinaigrette

2 C Pecans  
3 C Oil blend (80% vegetable oil, 20 % olive oil)  
1 C Molasses  
2/3 C Cane vinegar (substitute apple cider or champagne if none available)  
1 t Cracked black pepper  
Kosher salt to taste

Combine pecans and oil in a sauce pot. Steep pecans over medium heat for 15-20 minutes to release the natural oil from the nuts. Allow to cool, then whisk in molasses, cane vinegar and cracked black pepper. Adjust seasoning with kosher salt.

Take the pecans reserved from the pecan oil, coat with sugar and creole seasoning to taste. Bake at 350 degrees approximately 10-15 minutes, stirring twice.

## Classic Shrimp Creole (recipe adapted from *Commander's Palace*)

1 large onion	2 green bell peppers
2 stalks celery	4 cloves garlic
2 dry bay leaves (1 if fresh)	2 Tbsp paprika
3-4 fresh tomatoes (creole or heirloom)	1 cup tomato juice or 1 tbsp pasta + water
4 tsp Worcestershire sauce	4-14 tsp Louisiana Style Hot Sauce (not Tabasco)
1.5 Tbsp cornstarch	1/2-1 cup stock or water
2-3 pounds shrimp, peeled and deveined	

1. Saute diced onions, celery, bell peppers, and garlic a couple of minutes in olive oil until they begin to get tender.
2. Add paprika, tomatoes, tomato juice, Worcestershire, and hot sauce. Stir and bring up to bubbly, reduce heat slightly and reduce by a fourth.
3. Mix cornstarch and a bit of water in a separate container to make a slurry, mix into Creole sauce, stirring until it reaches a boil and thickens. Adjust if necessary with a bit more cornstarch or stock.
4. The Creole sauce can be saved at this point, frozen for 6 months or used right away.  
To make the shrimp:

- Heat a cast iron or other very heavy pan on HIGH for 5-7 minutes. It will get very hot. Toss peeled shrimp with a bit of oil (any but olive oil) and blackening seasoning. Drop the shrimp into the pan, spread out and don't touch for a minute. There will be a good amount of smoke, this is normal. Flip the shrimp, let them blacken on the other side, and remove from pan. If serving immediately, add to hot Creole sauce. The shrimp will finish cooking in the sauce if they're larger. Serve in a bowl with white rice.

## Jambalaya

1 large onion	1 green bell pepper
3 ribs celery	6 cloves garlic
1 lb shrimp	1-2 lbs boneless dark meat chicken, in small pieces
3-5 dry bay leaves	Creole seasoning
2 28-ounce cans stewed tomatoes	1 cup chicken stock
Bunch green onions	1 lb andouille sausage
3 cups long grained rice	3-12 teaspoons Louisiana Style Hot Sauce (not Tabasco)
1 tsp paprika	¼ C Worcestershire

- Saute vegetables in oil or butter 5 minutes.
- Add shrimp, chicken, bay leaves, creole seasoning, bay leaves. Cook about 10 minutes, until chicken is almost done.
- Add stock, tomatoes, hot sauce, Worcestershire, paprika. Mix well.
- Add rice, mix well and let cook on low heat until rice is tender, about 30 minutes. Stir occasionally to make sure the rice isn't burning on the bottom. Add andouille with the rice if it is uncooked, after 20 minutes if it is cooked. Season with kosher salt, black pepper, and Creole Seasoning.
- The Jambalaya is finished when the rice is tender. Add more water in small increments if it's still tough when the mixture begins to dry out.
- Serve in a bowl garnished with chopped green onions.

## Gumbo Ya Ya

3-4 lbs boneless dark meat chicken	2.5 cups flour
1 cup oil	1 large onion, diced
3 ribs celery	1 large/2 medium bell peppers, diced
6 cups chicken stock	4 cloves garlic, minced
1 lb andouille sausage, chopped	4 cups cooked rice
parsley and/or green onion for garnish	12 oz bag okra (optional)

- Cut the chicken into bite-sized pieces. Season with creole seasoning and sprinkle or

- toss with flour.
- Heat oil in a large, heavy pot. Brown the chicken on all sides and remove (chicken doesn't have to be cooked through at this point).
  - Reduce heat to medium, whisk in 1 to 1.5 cups flour, as much as the oil can hold. Stir continuously until the roux is very dark brown, about 20 minutes.
  - Add chopped vegetables and cook until tender, about 10 minutes.
  - Add chicken stock, bring to a boil and add the chicken pieces. Simmer for 10 minutes to cook chicken through, then add andouille. Let simmer for another 5 minutes and season with Creole seasoning, kosher salt, black pepper, and a few shakes of hot sauce. Add okra and continue to cook another 5 minutes.
  - Adjust seasoning again and serve in a bowl with cooked rice. Garnish with green onions and/or parsley.

## New Orleans Bread Pudding

1.5 cups sugar	1 tbsp vanilla extract
1 stick butter, softened	12 slices 1" thick French Bread (dry)
6 eggs, beaten	1 pint (2 C) half and half
1 tbsp cornstarch + water	¼ cup raisins (optional)
Heavy dash of cinnamon	

- Preheat the oven to 350 degrees.
- Cream the sugar and butter in a stand mixer or large bowl with electric mixer.
- Add beaten eggs, half and half, vanilla, and sprinkle of cinnamon.
- Pour the egg mixture into the pan and arrange slices of bread. Let them soak up the liquid for 5 minutes, then turn the bread over.
- Set the pan in a larger pan filled halfway with water (use a plant watering can once they are both in the oven to make this easier).
- Cover pudding with foil and cook 45 minutes, uncovering for the last 10 minutes to brown the top.

## Bourbon Crème Anglaise

3 egg yolks	½ - ¾ C sugar
1/2 tsp vanilla	1 pint half and half
1-2 tsp cornstarch + water	1 shot bourbon (optional but recommended)

- In a double boiler cook egg yolks until slightly firm, whisking frequently. Don't let them scramble.
- Remove yolks from heat. In a separate pot mix sugar, vanilla, cornstarch mixture, half and half, and bourbon. Pour the egg yolks in while whisking, then turn on the heat to medium.
- Stirring occasionally, bring the mixture up to bubbling. Adjust sugar level to taste, add more milk or cream for a thinner sauce.