



CHARGRILLED OYSTERS

Founded in 1910, ACME joins the list of restaurants in New Orleans over 100 years old. The business relocated in 1924 to its present location in the French Quarter and in 1985 received an infusion of energy from New Orleans owner Mike Rodrigue. ACME is a sponsor of the New Orleans Oyster Fest and under the current leadership has expanded to 5 new locations with more on the way. ACME is an active participant in the Coalition to Restore Coastal Louisiana's Oyster Shell Recycling Program which recycles used shells to rebuild the oyster reefs and shorelines of Louisiana, just like our ancestors did.

Serves 2

Preheat grill to 350 degrees F and hold. In a large sauté pan over medium heat, melt

4 sticks of butter. Add **20 cloves fresh garlic**, puréed, **3 T fresh thyme**, **3 T oregano**, **2 T lemon juice**, freshly squeezed, **1 T Worcestershire sauce**, and **2 T Creole seasoning**. Cook 2 minutes and add **2 oz white wine**. Cook 1 minute and remove from heat. Cool for 3 minutes and pour into large mixing bowl. Add **24 shucked oysters** to butter mixture and rest for 5 minutes. Using extra-long tongs place **24 oyster shells** on the grill to heat slightly. Do not place arms or other body parts over grill as butter or other drippings will cause fire to flare and may result in serious burns. Using extra long tongs, move shells to edges of grill. Using extra long tongs, place 1 oyster in each shell. When oyster bubbles, using an extra-long spoon sprinkle with a mixture of **4 oz Romano** and **4 oz Parmesan cheese**. When cheese melts, remove using extra-long tongs and serve immediately with **French bread**.

WARNING: DO NOT PLACE ARMS OR OTHER BODY PARTS OVER GRILL AS BUTTER OR OTHER DRIPPINGS WILL CAUSE FIRE TO FLARE AND CAN RESULT IN SERIOUS BURNS. ALWAYS USE FIREPROOF TONGS OR SPOONS LONGER THAN THE DEPTH OF THE GRILL. ALWAYS USE SPECIALLY DESIGNED FIREPROOF BBQ TOOLS WHEN WORKING ON A GRILL.



ACME
OYSTER
HOUSE

New Orleans French Quarter,
Metairie, Covington, Baton Rouge,
Gulf Shores, Sandestin





FRIED CATFISH FILLETS

Adams Catfish House has been a family operation since 1979. Lila Adams is the matriarch. Son Dale Adams and his wife, Annie, also the operator and manager, co-own with Mom and Dale's brother Robert and his wife Lisa and daughter Treciah. Three generations are often at work at once! With the firehouse next door, Adams not only has a loyal following of Plaquemines firemen, law enforcement, military and government employees, but also draws from the rest of the West Bank, Orleans, Metairie, Lakeview and St. Bernard. For 12 years Dale has worked on the parish board to bring emergency health care to this underserved area. He succeeded with the opening of the new Plaquemines Medical Center in Port Sulphur, the only facility in the state to have three ER operating rooms. But that fits right in with Dale's other job, Pastor of Trinity Baptist Church in Harvey. Now you know why Adams is closed on Sunday.

Serves 6-8

Fill cold fryer with peanut oil as per appliance directions. Preheat peanut oil to 350 degrees F. In a large mixing bowl combine **1 1/2 c all purpose flour**, **1 1/2 c cornmeal**, **2 T coarse black pepper**, **1 t salt**, **1 T garlic powder**, **1 T onion powder**, **zest of 1 lemon** and mix. Rinse **2 lbs fresh raw farm raised catfish fillets** and dredge in meal mixture. Place fish in fryer and cook until firm, about 8 - 10 minutes. Drain and serve immediately.



ADAMS CATFISH HOUSE

West Bank/ Belle Chasse





CATFISH WITH CRAWFISH SAUCE OVER GRITS WITH KALE AND ANDOUILLE SAUSAGE

We are lucky in this town that the many ways of seafood continue to be explored creatively by new generations of emerging culinary talent, like Chef Edgar Caro of Basin Seafood & Spirits. While Crudo Bar, a raw bar, introduces emerging Peruvian, Colombian and other Latin seafood delicacies, Basin Seafood celebrates Louisiana Gulf seafood with hipster sensibilities and modern twists. Sometimes the old and new combine to create magic. Here Chef Caro shares his take on catfish -Cornmeal Crusted Catfish Fillet over Stoneground Yellow Grits with Braised Kale & Andouille and Creamed Crawfish Sauce. Like viewing an Old Master painting, this dish skips across my tongue in sheer happiness and dances right into my heart.

Serves 1

To make **Creamed Crawfish**, in a sauté pan over medium heat, sauté **2 T Trinity** [equal parts chopped green onions, chopped bell pepper and chopped celery] for 3 minutes. Add **2 cloves garlic**, chopped, and sauté for 20 seconds. Add **2 T crawfish tails**, season with **salt** and **pepper** to taste and sauté for 2 minutes. Lower heat to medium low, add **1 c shrimp stock** and simmer to reduce for 10 minutes. Finish sauce with **1/4 c heavy cream** and **1 T butter**. Reduce over low to desired consistency. Finish with **chopped parsley**. Correct seasonings if needed.

To make **Braised Kale and Andouille**, in a sauté pan over medium heat, sauté **2 T Trinity** [equal parts chopped green onions, chopped bell pepper and chopped celery] for 3 minutes. Add **2 cloves garlic**, chopped and sauté for 20 seconds. Reduce heat to low. Add **2 T chopped andouille sausage** and cook for 5 minutes on low. Add **1 c chopped kale**, season with **salt** and **pepper** to taste, and sauté for 3 minutes. Add **2 c chicken stock** and reduce by half over low heat, about 15 minutes. Finish by adding **1 T butter**.

To make **Catfish**, whisk together **1/2 c cornmeal**, **1/2 c corn flour**, and **2 T Creole seasonings**. In a second bowl make an egg wash by beating together **2 eggs** and **1/4 c milk**. Pat fish fillet dry. Dip into egg wash. Dip into corn meal mixture. Shake off excess flour and fry at 375 degrees F for 5 minutes.

To plate, place stone ground yellow grits prepared according to package directions in center of plate. Top with kale and a ndouille. Top with catfish. Top catfish with crawfish cream and garnish with microgreens.



BASIN
SEAFOOD
& SPIRITS

New Orleans/Magazine Street





TURTLE SOUP

Some restaurateur/chefs dream of franchising and some seek to build a wholly-owned empire, but they are mostly older. Some chefs seek network fame and some want national awards and accolades, but they are somewhat older as well. As I travel through restaurants, however, I am noticing a new trend in younger chefs. Younger chefs' dreams are not of increased consumer materialism, but of a simple life with time for children and the family. In my yuppie generation, men and women both worked constantly in an attempt to provide for our children the same lifestyle and material things that we had as children, that our post-WWII parents were able to provide to us on just one salary. It took two of us to keep up with what one salary provided in the 50's past. Younger chefs and their wives choose not to play the consumer games. They'd rather have less things and spend more time with

each other, perhaps as a reaction to parents who were never at home, always working. In many ways, they are wiser than we were. Justin LeBlanc is one such young chef. With his distinguished career including Peristyle, Wolfe's and the Executive Chef position at the Southern Yacht Club, he is clearly top drawer. He could go anywhere, but he chooses to see his kids go to sleep at 7 pm while producing a quality of food rarely seen in neighborhood restaurants. Chef LeBlanc has turtle soup on his menu both for dining in and take out. Turtle soup whenever you want it - how terrific is that!

Makes 6 quarts

Blanch and chop **1 head baby spinach**. In a large cast iron pot, heat **1 lb unsalted butter** and add **1 1/2 c all purpose flour**. Make a light brown roux. Add **1 large yellow onion**, small dice, to roux and caramelize. Add **2 bell peppers**, small dice, **8 ribs celery**, small dice, **2 T minced garlic** and **2 lbs of chopped turtle meat** and cook until vegetables are soft and translucent and turtle meat is entirely cooked throughout. Add **2 c sherry** and cook until alcohol reduces. Add **2 1/2 c fresh tomato purée**, **2 qts dark chicken stock**, **2 qts veal stock**, **2 T Creole spice**, **2 tsp dried thyme**, **2 tsp oregano**, **2 T worcestershire sauce**, **1 whole lemon**, seeded and puréed, and **1 T hot sauce**. Allow soup to simmer for 1 hour. Add **8 chopped hard boiled eggs** and **1 c chopped baby spinach**. Season with salt to taste and serve with **French bread**. Freezes well.





BORGNE

New Orleans/
Central Business District

Chef John Besh combines a love of his native Louisiana with an eye for chef talent in the kitchen. Borgne, a sonnet to Louisiana seafood, is under the helm of Besh protégé Brian Landry, a New Orleanian with a large and longstanding local family. Here Chef Landry puts a new twist on the classics Pompano Montgolfier and Pompano en Papillote by varying the fish to trout and creating Fish in a Bag. As a rule, most New Orleanians can find a connection to each other one way or another, so it is that Chef Landry's beautiful mom and I were high school classmates.

Serves 8

To make compound butter, place **5 whole gumbo crabs** in saucepot and break apart with food mallet. Add **2 lbs unsalted European-style butter, 1/2 tsp paprika, 1/8 tsp white pepper, 1/2 tsp salt, 1/4 tsp turmeric**, and heat on low. Simmer for 40 minutes, intermittently crushing shells with mallet. Remove from heat and rest for 10 minutes. Strain butter thru chinois into stainless bowl. Place bowl in second larger bowl of ice water to speed cooling. Whisk butter until it begins to solidify. Place butter in food processor and add **1/3 lb unsalted European-style butter**, cut into small pieces. Blend crab butter and fresh butter together. Remove from processor and reserve refrigerated. To caramelize onions, to a medium sauté pan, add **1/4 lb unsalted butter, 2 onions**, julienned, and **2 fennel bulbs**, julienned. Increase heat to medium-high heat and cook until onions begin to caramelize. Deglaze pan with **1/2 c water**. Remove from heat. Fold **16 c fresh spinach** into caramelized fennel and onions. Season with salt and pepper to taste. To prepare fish, season **8 speckled trout fillets** with **salt and pepper** to taste. Evenly divide **2 T chopped fresh tarragon** and the **zest of 2 lemons** among the 8 fillets. Reserve refrigerated. For each fillet fold one 14 x 20 sheet of parchment paper in half. Keep the fold facing you and cut out a half of a heart, using as much of the paper as possible. Place parchment on a baking sheet and unfold. Preheat oven to 400 degrees F. Place caramelized fennel, onion and spinach on one half of the heart. Top with fish fillet. Add **2 T crab butter** atop fish. Finish with **1/2 c red grape tomatoes**, halved. Fold other half of heart to cover fish. Starting at the top of the heart, make one inch consecutive folds around the edge of the heart until a sealed pouch is formed. Bake for 14 minutes. To serve place pouch on each plate, slice open the top and fold back the edges of the parchment.







OYSTERS ON THE HALF SHELL WITH CAVIAR

Third generation restaurateur Dickie Brennan's string of successes includes not only Bourbon House Seafood, but also the Palace Cafe, Tableau, and Dickie Brennan's Steakhouse. A nationally recognized industry leader, Dickie Brennan has served on the boards of the James Beard Foundation and the National Restaurant Association as well as numerous regional and local boards. In 2014 his restaurant group won the Innovator of the Year award from the National Restaurant Association.

Makes 1 cup

To make **Mignonette Sauce**, in a mixing bowl combine **3 T shallots, minced** and **2 T parsley, minced**. Add **3/4 T Creole mustard**, **3/4 c champagne**, **1/4 c rice wine vinegar** and whisk. Season with pinch each **salt** and **black pepper**. Refrigerate sealed.

Shuck **1 dozen oysters**. Top each with **1/4 T Mignonette Sauce** and **1/8 tsp black caviar**. Serve ice cold and immediately.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

BOURBON HOUSE SEAFOOD BY DICKIE BRENNAN

New Orleans/ French Quarter



