



Appetizers





Hot Crab Dip

Gene Duhé

3 shallots, minced

1 stick butter

8 oz. cream cheese

1 lb. lump white crabmeat

Salt

Pepper

Original TABASCO® brand

Pepper Sauce

Sauté shallots in butter. Blend in cream cheese until smooth. Add crabmeat and season to taste.

Serve warm with crackers.

Personal Notes: This is so easy, yet so decadent!

Sausage-Philly Dip

Cynthia Beach

**1 lb. roll Jimmy Dean regular
sausage (not hot, mild,
maple, or sage)**

**16 oz. Philadelphia Cream
Cheese, cubed**

1 can Rotel tomatoes

Brown sausage and drain. There will be very little grease. In a small Crockpot, melt cream cheese in sausage and add tomatoes, including juice.

Keep warm in Crockpot. Serve with Frito Scoops or crackers. This is too heavy of a dip for plain chips.

Personal Notes: This was from my sister, Janice.



Garlic and White Bean Dip

Mike Lane

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| 3 tbsp. fresh chopped garlic | 2 tsp. chopped fresh basil |
| 2 tbsp. butter | 1 tsp. balsamic vinegar |
| 15-oz. can Great Northern Beans, well drained | 1 tsp. Dijon mustard |
| 1 ½ tsp. sea salt (or to taste) | Pinch white pepper |
| 1 ½ tsp. fresh lemon juice (not from concentrate) | |

Sauté garlic in butter until soft and slightly brown. Remove from pan and cool.

When garlic has cooled, place all ingredients in food processor and blend until smooth.

Jalapeno Black-Eyed Peas Dip

Chris Francis

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| 1 tbsp. butter | 1 lb. tasso, minced |
| 1 cup milk | 1 tsp. Cajun Power Spicy Garlic Pepper Sauce™ |
| 1 can Trappey's Jalapeno Black-Eyed Peas™ | Tony Chachere's Seasoning™ |

Melt butter in saucepan.

Add milk.

Add peas, tasso, and garlic sauce.

Cook down for 1-2 hours till mostly a paste.

Add Tony Chachere's™ for flavor and serve.



Taco Dip

William Stanczak

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| 1 6 oz. sour cream | 1 small can sliced black olives |
| 1 packet taco seasoning | (optional) |
| 1 can refried beans | Chopped green onions |
| 1 small can “Mexi corn” | Tortilla chips |
| 1 small bag shredded cheese of your choice | 1 jar salsa, heat of your choice |

Mix sour cream and taco seasoning and set aside. In a casserole dish, spread out the refried beans. Add corn over beans and spread sour-cream mix on top. Sprinkle on cheese, olives, and green onions. Serve with tortilla chips and with salsa on the side.

Texas Caviar

Ron Messa

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| 1 lb. dried or canned black-eyed peas | 1 cup chopped green onion |
| 2 cups Italian salad dressing | ½ cup minced jalapeno pepper |
| 2 cups diced green bell pepper | 1 tbsp. minced garlic |
| 1 ½ cups diced onion | Salt |
| | Pepper |

If using dried peas, soak for 6 hours or overnight. Drain and bring to a boil in fresh water. Cook for 40 minutes, then drain well. In a large bowl, blend peas with dressing and allow to cool. Add remaining ingredients. Chill for several hours to allow flavors to marry. Serve with tortilla chips.



Texas Caviar

Cynthia Beach

2 cans black-eyed peas, drained	½ cup vinegar
1 can black beans, drained	¼-½ cup olive oil
1 large onion, chopped	Fresh-chopped cilantro
1-2 large tomatoes, chopped	Chopped garlic
1 small can chopped green chilies or seeded chopped jalapeno pepper(s)	Dash cayenne

Mix all ingredients together, cover, and refrigerate. Ingredients can be increased or decreased according to personal preference. This is not an exact science. Serve with crackers or chips.

Personal Notes: I credit my friend MaryAnn Lavigne for this recipe. It's a great party snack.

Texas Torte

Frank Dungan

2 eggs, beaten	½ lb. grated sharp cheddar cheese
2 tbsp. flour	½ lb. grated Monterey Jack cheese
Pinch salt	
½ cup milk	
4-oz. can chopped green chilies (or hotter peppers if desired)	

Preheat oven to 350 degrees. To eggs, add flour, salt, and milk and beat. Add other ingredients and mix well. Place mixture in well-greased casserole dish and bake for 30-40 minutes. Remove from oven, cool, and cut into small squares.



Stuffed Jalapeno Peppers

Ron Messa

**1 pkg. Jimmy Dean pork
sausage**
8 oz. cream cheese
8 oz. shredded cheddar cheese

**1 large can pickled jalapenos,
halved (or use whole
jalapenos, halve lengthwise,
and discard seeds)**

Brown sausage and drain. Allow sausage to cool.

In large bowl, combine sausage, cream cheese, and cheddar cheese.

Fill jalapeno halves with mixture.

Serve jalapenos at room temperature, or if you prefer, chill in refrigerator prior to serving.

“Rats”

Jeffrey L. Danby

**Fresh jalapeños (as many as
you want to cook)**
Cream cheese

Montreal Seasoning
Bacon, uncooked

Cut jalapeños in half lengthwise, clean, and de-seed. Fill cavities of jalapeños with cream cheese and season with Montreal Seasoning. Wrap with bacon and secure bacon with toothpicks. Cook over medium-hot barbecue pit until bacon is done. I have never had any left over no matter how many I've cooked.

Personal Notes: These are called “Rats” because the stems of the peppers, when cooked, look like rat or mouse tails.



Spiced Pecans

Sandra Conner

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| 1 tbsp. butter | ½ cup Worcestershire sauce |
| 1 tsp. Original TABASCO®
brand Pepper Sauce | 1 tsp. salt |
| | 2 cups pecan halves |

Preheat oven to 300 degrees. Melt butter in skillet over low heat. Just when butter begins to bubble and before it turns brown, remove skillet from heat. Add TABASCO® brand Pepper Sauce, Worcestershire, and salt. Stir in pecans and mix well. Each piece should be well coated. Spread pecans on a baking sheet and toast for approximately 15 minutes. Stir once or twice during cooking. Drain on paper towels.

Flaming Grilled Duck

Robert Taylor

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| 4 ducks (all species will work) | 1 lb. pepper bacon |
| 1 cup soy sauce | ½ stick butter |
| ½ cup Italian salad dressing | ½ cup Grand Marnier |

Cut duck breasts lengthwise into thin bacon-size strips (as thin as possible). Marinate in soy sauce and Italian dressing for 24 hours, covered. Partially cook bacon, keeping it soft. Roll bacon and duck strips together and secure with toothpicks. Grill in skillet with butter for approximately 1 minute. Then put on grill until bacon is done (approximately 5 minutes). Do not overcook. Return to skillet on medium-high heat and add Grand Marnier. Cook for approximately 30 seconds. Light Grand Marnier and wait until flame goes out before serving.

Personal Notes: This is a wonderful appetizer. I haven't met a woman yet who didn't love it.



The “What Is This?” Appetizer

Frank Dungan

4 big duck breasts, deboned

5 tbsp. extra-virgin olive oil

**2 tbsp. fresh chopped or
smashed garlic**

2 tbsp. ground coriander

2 tsp. ground chili powder

2 tsp. cumin

1 tsp. sugar

Salt

Cracked black pepper

Green onions, chopped

Place 1 breast between 2 sheets waxed paper or plastic wrap and beat until very thin; repeat for all breasts. Mix all ingredients in plastic bag or glass dish and refrigerate a minimum of 4 hours or overnight, turning or shaking occasionally. These may marinate at room temperature for 2 hours to get the same effect as marinating in the refrigerator for 4 hours. Prepare *hot* grill. Remove meat from container and discard marinade. Place meat over hot fire for 2-3 minutes and flip. Repeat and remove. Slice duck breasts into small bite-size servings. You may then place toothpicks in them or serve them over toasted bread squares or crackers. Also may be served with a sour cream and dill or chive dip.

Personal Notes: Do not leave the grill when you are cooking this dish! We are always asked what the meat is and, of course, no one ever guesses duck!



Duck Pot Stickers

Mike Lane

8 oz. duck meat, minced or ground	½ tsp. sugar
2 oz. ground pork	1 tsp. cayenne
2 tbsp. chopped shiitake mushrooms	½ tsp. sesame oil
2 tbsp. chopped bamboo shoots	1 tbsp. cornstarch
1 egg	1 (10 oz.) pkg. dumpling wrappers
1 tsp. salt	Oil
1 tsp. rice wine	½ cup water or broth

Combine duck meat with pork, mushrooms, bamboo shoots, egg, salt, wine, sugar, cayenne, sesame oil, and cornstarch in a large bowl and mix well. Chill for 1 hour.

Spread chilled filling over center of each wrapper, bring up all edges to the middle, and “pleat” to create small dumpling-like purses or bags, making sure each wrapper is completely closed over the filling at the top.

Fry in a lightly oiled skillet until bottoms are brown. Pour in water or broth, cover skillet, and steam until water evaporates. (You may have to do this in batches in order to cook all the pot stickers.) Serve with soy sauce or a dipping sauce made of soy sauce, sesame oil, grated fresh ginger, and garlic.

Personal Notes: This recipe is dedicated to my business partner, Helmut. Helmut loves these pot stickers.



Jalapeno Dove Poppers

Blake Champion

2 cups Moore's™ marinade	Pickled jalapeno and/or sweet
2 cups Italian salad dressing	pepper slices
2 tbsp. liquid smoke	1 apple and/or pineapple (cut
1 dark beer	into small slices)
30 doves (breast plate removed	Hickory-smoked bacon
to give 2 equal halves)	

Mix Moore's, Italian dressing, liquid smoke, and beer in a large airtight bowl.

Stack $\frac{1}{2}$ dove breast, 1 slice pepper, 1 slice apple or pineapple, and $\frac{1}{2}$ dove breast (from bottom to top).

Wrap "sandwich" with $\frac{1}{2}$ slice bacon and insert toothpick to secure. Place all bacon-wrapped bites in marinade and refrigerate for 6-8 hours (shaking periodically to coat all pieces). Cook on medium-high grill for 3 minutes per side.

Serve with cold beer.

Personal Notes: Teriyaki marinade is also excellent, especially with sweet peppers and pineapple.



Dove Poppers

Frank Dungan

**Dove filets (meat removed
from breasts)**

Sweet onion

**Peppers of your choice (green,
red, yellow, or pickled
jalapeno)**

Bacon slices, halved

**Marinade of your choice, such
as Italian dressing or teriyaki**

The dove breast has 2 pieces of meat per side of the breastbone. Be sure to collect the lighter meat right against the bone with a paring knife as you remove the meat from the bone. This process also helps you to remove any shot that may be in the carcass. You can keep the carcass for stock for later.

Thinly slice onion and peppers. Place 1 slice onion, pepper, or both with 1 dove breast, roll up in 1 bacon slice, and secure with a toothpick. Marinate the poppers a minimum of 15 minutes. Grill over a hot fire and turn frequently. Cooking time will vary according to heat of grill, but they are usually done over a hot fire within 7-10 minutes.

Personal Notes: We love these as appetizers, and it's a great way to get friends and children involved in the kitchen! We find that the onion and pepper slices help keep the moisture content high so the meat does not dry out during cooking. Generally, if the bacon is well done, the birds will be overcooked. Lots of us unwrap them and discard the bacon!



Venison Arty Arts (aka “Hors d’Oeuvres”)

Chad Gilchrist

Venison backstrap, uncooked
Bacon strips, uncooked

Jalapeno peppers, sliced

Cut venison into bite-size chunks. Cut bacon strips in half. Place 1 piece meat and 1 slice jalapeno on the end of 1 bacon strip and roll it up. Stick a toothpick through the loose bacon end, the meat, and the jalapeno to hold it together. Repeat with remaining ingredients. Grill or bake until done.

Personal Notes: This is my mother’s favorite hors d’oeuvre. It is the best ever.

Baked Oysters

Bill Miller

1 sack oysters

Butter

Salt

Louisiana hot sauce

Pepper

Onion powder or salt-free

Dash™ table blend

Shuck and drain 36 oysters; reserve the rest for later use. Place shucked oysters in deep half of their shells. Sprinkle lightly with salt, pepper, and onion powder or Dash. Dot with butter, and splash with your favorite hot sauce. Place oysters on baking pan. Bake at 400 degrees for 10 minutes or until edges begin to curl.

Now go shuck and enjoy the rest of the oysters.

Personal Notes: Old Wives’ Tale: An oyster a day will keep the doctor away. Maybe, but a dozen or 2 don’t hurt.



Oysters in a Pan

Jeff Bruhl

1 stick butter	1 tbsp. Tony Chachere's
1 cup chopped onions	Seasoning™
½ cup chopped green bell pepper	2 tbsp. Worcestershire sauce
1 tbsp. chopped garlic	1 tbsp. hot sauce (or to taste)
1 cup chopped green onions	¼ cup all-purpose flour
¼ cup chopped celery (optional)	1 cup warm chicken stock (not
4-5 dozen raw oysters	cold!)

Melt butter in large cast-iron pan. Sauté vegetables until tender. Add oysters. Cook for several minutes on medium-high heat. Add seasoning, Worcestershire, and hot sauce. Add flour. Stir until thickened. Slowly add stock until gravy of desired thickness is formed. Serve over crackers or toasted French bread slices.

Personal Notes: The old saying in New Orleans is “don’t eat oysters in months that do not have an *r* in the name.” In the days before refrigeration, this was good advice. Since oysters have to be harvested so far from the dock, in the hot summer weather they would spoil before making it to market. Today, anytime of the year is oyster season. Look for Louisiana oysters. They are normally bigger and fresher. In the New Orleans and Baton Rouge area, seafood is shipped to anywhere in the U.S. Look for seafood on the Internet if you don’t live in the area.

This recipe is great as an appetizer when served with crackers or French bread. Also, the dish can be poured over pasta if enough gravy is made. You can make the sauce as thick as you like. Never use cold liquid when making any gravy or roux. It will ruin the bond between the flour and butter. Throw that out and start again.



Bayley's Original West Indies Salad

Charlie Gray

1 medium yellow onion, minced **4 oz. vegetable oil**
1 lb. fresh lump crabmeat **3 oz. cider vinegar**
Salt **4 oz. ice-cold water (the colder**
Pepper **the better!)**

Spread half of onions over bottom of large bowl. Cover with separated crab lumps. Add remaining onions. Season with salt and pepper. Pour oil, vinegar, and ice water over all. Cover and marinate for 12 hours. Toss lightly before serving. Serve on a bed of lettuce or on crackers as an appetizer.

Personal Notes: This recipe can be doubled.

Crab Mold

Lee Ferraro

8 oz. cream cheese **1 lb. mixed crabmeat, sifted for**
1 medium onion, minced **cartilage**
3 stalks celery, minced **1 box Original Town House**
3 cloves garlic, minced **Crackers™**
1 tsp. dry crab boil

Allow cream cheese to come to room temperature. In large bowl, place onion, celery, garlic, crab boil, and cream cheese. With your hands, mix all ingredients together completely. Fold in crabmeat until mixed well. Form into a ball on a large plate and chill for at least 1 hour. Arrange crackers around crab ball and serve.

Personal Notes: This is great for Super Bowl parties.



Crab Claw Mardi Gras

Lonnie Rodrigue

2-3 oz. olive oil	1 lb. crab claws
1 stick butter	2-3 drops liquid crab boil
1 onion, chopped	Hot sauce
½ cup chopped yellow bell pepper	Salt
¼ cup chopped celery	Pepper
3 tbsp. chopped garlic	4 oz. half-and-half
8 oz. fresh sliced mushrooms	2 green onions, chopped
2 bay leaves	1 tbsp. chopped parsley
	French bread for dipping

In a skillet, add olive oil and ½ stick butter. Sauté onions, bell pepper, celery, garlic, and mushrooms until greens start to clear and become tender. Add bay leaves, crab claws, and crab boil. Season with hot sauce, salt, and pepper. Simmer for 5 minutes. Add remaining butter, half-and-half, green onions, and parsley. Simmer for another 5 minutes.

Personal Notes: Serve in bowls, and don't forget the French bread!



Crab and Shrimp Puffs

Lee Ferraro

4 stalks celery, minced	Pepper
1 medium onion, minced	1 lb. mixed crabmeat, sifted for cartilage
2 tbsp. butter	1 lb. cooked peeled shrimp, diced
4 cloves garlic, minced	4 boxes frozen mini filo pastry cups, thawed
1 can cream of mushroom soup	
1 tsp. cayenne, more or less to taste	
Salt	

In a medium saucepan on medium heat, sauté celery and onions in butter until wilted. Add garlic and cook for another 3-4 minutes. Add soup (undiluted), cayenne, salt, and pepper and mix well. Fold in crabmeat and shrimp. Simmer for another 10 minutes. Set aside and let cool. The filo pastries come 15 to a box and are precooked. Once the mixture has cooled, put spoonful into each pastry cup and place on an ungreased baking sheet. Preheat oven to 350 degrees. Heat cups for 15 minutes and serve hot.

Personal Notes: These should be assembled in advance and refrigerated so that all you have to do is pop them in the oven. These are great half-time poppers.



Best Redfish Appetizer

Frank Dungan

Redfish “on the half-shell” (skin and scales still on 1 side of filet)

1 stick butter, melted

Garlic, either fresh or powder

Tony Chachere’s Seasoning™

Worcestershire sauce

Juice of 4 lemons

Original TABASCO® brand

Pepper Sauce

Topping Sauce:

2 cups sour cream

1 tbsp. prepared horseradish

2 tsp. lemon juice

¼ tsp. lemon pepper

Salt

Paprika

Chopped herbs (such as chives, dill, or parsley)

Place redfish “on the half-shell” on aluminum foil on grill over low fire or to the side of a hotter fire. Mix butter, garlic, Tony Chachere’s™, Worcestershire, lemon juice, and TABASCO® brand Pepper Sauce. Pour on just enough of this sauce to cover fish so you can baste it again later if desired.

Add smoking wood such as oak, pecan, hickory, or mesquite to fire in order to start smoking process. Close cover and allow to smoke for 30 minutes. Baste fish again and close cover. Fish is done when white, flakes with a fork, and pulls away from skin (about 1 hour). Refrigerate fish.

Mix Topping Sauce ingredients. Serve fish and sauce on crackers, Melba toast, or toasted buttered bread!

Personal Notes: When I mention “chilled, smoked fish appetizer,” I get some crazy looks. Therefore, I just call it my Best Redfish Appetizer!



Mango Salsa de Cristobal

Chris Vasold

4 mangos

1 Pasilla pepper

1 red Serrano pepper

1 red onion

1 bunch cilantro

½ tsp. salt

Remove skin and pits from mangos and chop mangos into small cubes. Remove seeds from Pasilla pepper and cut pepper into pieces about same size as mango pieces. Next cut Serrano pepper in half lengthwise, remove half the seeds, and cut pepper halves into lengthwise strips about 1/8 in. wide. With a sharp knife, chop strips into 1/8-in. pieces. Cut onion into small dice. Next take cilantro, tightly fold over leaves a few times, and chop up 1 cup into pieces no bigger than 1/2 in. Mix together in a large bowl with salt and refrigerate for 3-4 hours, or overnight.

Personal Notes: This makes an excellent garnish for tuna and grouper or can be eaten with chips like the traditional salsas from Ole Mehico (or NYC).

The longer it sits, the better all of the flavors meld together.

Pasilla peppers are the size of bell peppers but much darker green and look as though someone let the air out of them. They are mild in taste with just a little bite to them. Serrano peppers are about 4 in. long and thin but much hotter than jalapeno peppers. The more seeds you leave in, the hotter the salsa.

The Serrano pepper is best cut while using a fork to hold it in place, or wear a disposable glove so you don't get the capsaicin from the pepper on your fingers. If you do get any on your hand and accidentally touch your eyes, you will probably have someone else cut the pepper the next time you make this.

Once you try this salsa, you will make it often. Everyone loves it and always wants the recipe. It can be spicy, so be sure to have plenty of your favorite cold beverage on hand.



Seven-Spice Tuna

Mike Lane

Sushi-grade albacore or yellowfin tuna filet

1 pkg. Japanese 7 spice (Shichimi Togarashi)

1 large pan ice water with ice cubes

1 bunch green onions

1 white onion

Ponzu Sauce:

1/3 cup soy sauce

1/4 cup lemon juice

1 tbs. rice-wine vinegar

Do not put any water on your tuna.

If you can get the cone-shaped pieces from the end of the tuna loin, they work great. If not, try to get a filet that is about 2 in. thick.

Store tuna in coldest part of refrigerator (without freezing) for a few hours.

If using the filet, cut into 2x2-in. strips.

Pour a thin layer of 7 spice on a dry cutting board.

Press or roll tuna in 7 spice, coating all sides. Try to get complete coverage.

Heat a large heavy-bottomed skillet until very hot.

Place a couple of coated tuna pieces in pan. Sear all sides of tuna. As each piece is seared, carefully pick up and place in ice-water bath. Repeat with remaining tuna. Let tuna sit in bath until cold again.

Remove cold pieces of tuna from bath and place on 3-4 layers of paper towels.

Once the pieces have dried, place on a clean and dry cutting board and slice thin pieces across the short side so that you end up with 2x2x¹/₁₆-¹/₈-in. pieces.

Fan them out on a cold dish.

Mince green onions. Cut onion in half and slice very thinly.

Garnish dish with green onions and onions.

Serve with small bowl of ponzu sauce for dipping.

Personal Notes: The outer edges of the seared tuna will be cooked, and the center will be raw. It makes a lovely presentation



and has a great taste! If you like sushi, you will love this dish.

You can order Japanese 7 spice from <http://gourmetsleuth.com> (keywords: “Shichimi Togarashi”).

Tuna Tataki

Mike Lane

Sushi-grade yellowfin tuna steaks, cut 2 in. thick

Black peppercorns, coarsely cracked

½ cup peanut oil

1 oz. sesame oil

2 oz. soy sauce

1 tbsp. grated garlic

1 tbsp. grated ginger

Five-spice powder

Pickled ginger

Do not put any water on your tuna.

If you can get the cone-shaped pieces from the end of the tuna loin, they work great. If not, try to get a filet that is about 2 in. thick.

Trim off all dark parts of tuna. If using filet, cut into 2x2-in. strips.

Put a generous layer of pepper on a dry cutting board.

Press tuna onto pepper, uniformly coating the entire tuna strip.

Place a couple of coated tuna pieces in a very hot pan (no oil). Sear all sides of tuna. After searing, carefully pick up each piece, place on a cold plate, and put in refrigerator to stop cooking process. Repeat with remaining tuna. Refrigerate for about 30 minutes.

Place on a clean and dry cutting board and slice thin pieces across the short side so that you end up with 2x2x¹/₁₆-¹/₈-in. pieces.

Fan them out on a cold dish.

Mix oils, soy sauce, garlic, grated ginger, and five-spice powder and chill.

Serve tuna slices with sauce and garnish with pickled ginger.

Personal Notes: The outer edges of the seared tuna will be cooked, and the center will be raw. It makes a lovely presentation and has a great taste!



Ceviche

Max Pace

**1 lb. good-quality red snapper,
wahoo, mahi, cobia, or firm
white fish**

Juice of 3 lemons

Juice of 3 oranges or limes

1 medium onion, thinly sliced

Salt

Pepper

Pinch cayenne

1 clove garlic, minced

1 hot pepper, minced

2 tbsp. chopped parsley

2 tbsp. chopped cilantro

Cut fish into julienne strips. Mix all ingredients in a gallon Ziploc™ bag. Place in refrigerator for 4 hours before serving. Enjoy!

Personal Notes: Ceviche is the perfect way to serve some of our native gulf fish such as wahoo, mahi, cobia, snapper, and tuna. Shrimp and scallops can also be used with the fish to make one of the tastiest dishes the taste buds have ever experienced. The flavor of the ceviche depends on the kinds of citrus juices used in the marinade. Each Latin American country has its own variations. In Mexico, they use more chili peppers and toasted tortillas. In Peru, ceviche is served with cold sweet potatoes. In Panama, ceviche is served with buttered crackers or in pastry shells. This is a very healthy way to enjoy some of our native seafood.



Poor Man's Ceviche

Vince Catalano

3-4 big sheepshead (freshly caught)
2 large onions
½ bunch cilantro
2 large tomatoes
1 ½ tsp. chopped garlic

½ green bell pepper
Salt and pepper or seasoning mix of your choice
8-12 limes
4 lemons

Filet sheepshead (after you've done it once or twice, it's not that hard). Cut filets into small, bite-size pieces, cutting out any blood-line. Mince all vegetables. (With cilantro, use only leaves and softer stems.) Mix vegetables with fish. Season to taste (Tony's™ or Morton's "Nature's Seasons"™ are good choices). Squeeze limes and lemons over fish and vegetables until covered with juice. Put in refrigerator for at least 6-8 hours, covered, stirring several times. Serve with tortilla chips, crackers, or even on a bed of lettuce as a salad.

Personal Notes: Most people will not want to try uncooked fish, especially sheepshead, but that's OK. It leaves more for you!

Shrimp Ceviche

Ron Messa

1 lb. cooked shrimp, peeled
2-3 tomatoes
3 Serrano peppers, seeded
½ small onion
3 tbsp. fresh cilantro
1 avocado
3 tbsp. olive oil

3 tbsp. vinegar
½ cup fresh lime juice
2 tsp. salt
Lettuce
Saltine crackers
Catsup (optional)
Hot sauce (optional)

Chop first 6 ingredients and place in medium bowl. Add next 4 ingredients and mix. Refrigerate. Serve in cocktail glasses over a leaf of lettuce and accompany with crackers. If desired, make a cocktail sauce with catsup and hot sauce.



Shrimp Mold

Bruce Hoffman

1 lb. fresh shrimp
2 cups mayonnaise
2 heaping tbsp. horseradish
1 onion, minced

Juice of 1 lemon
**1 capful liquid Zatarain's Crab
and Shrimp Boil™**
2 pkg. gelatin, dissolved

I use shrimp that I boil myself. I usually boil 2-3 lb. and just use the 1 lb. for the mold (use the rest with different sauces—catsup, lemon, and horseradish or mayonnaise, Louisiana hot sauce, and catsup). Don't forget to peel and devein, if you want. If you don't peel, the mold comes out real crunchy.

Now here's the thing with the mayonnaise in this mold. If you want to use the low-cal stuff, go ahead—no problem, maybe save a cal or two. It's your choice. I use it but still haven't lost any weight because of the mold. Maybe it's the drinks? You need 2 whole cups, so you can do half and half if it makes you feel thinner.

The coarse horseradish is the best. If you have to use that smooth stuff, it'll work, but . . .

Use a medium-sized onion. Don't use too much onion in this mold, but not too little either.

I always forget until after the smallest seed goes into the mixture, but an easy thing to do is squeeze the lemon over a strainer. That works if you remember. If not, don't lick your fingers after picking the seed out of the horseradish. Ouch!

I miss my mama when it comes to working with packets of gelatin. I still don't know how to dissolve these things. I read the instructions and do it that way, but the gelatin always seems to glob up while I'm dissolving it. Any hints?



OK, here's the deal. You *cannot* tell anybody about this ingredient. It's the best-kept secret of all of my recipes. Don't tell anyone. The best thing to do is tell your friends, "*Buy the book like I did.*" And you know I gotta help my brother-in-law. He's real cool and I am so happy for my sister. Welcome again to the family, Mike. Keep dem clubs swinging. Oh, I almost forgot to reveal the ingredient. Remember, it's a secret. It's a capful of liquid Zatarain's Crab and Shrimp Boil.

Here's how you mix it all together.

The key here is the shrimp. Ever have a shrimp mold and it tastes real good, but where's the shrimp? This is what I do. I use an electric chopper and twirl it a few times to break up the shrimp but not mash them. Leave little chunks. You can smash about $\frac{1}{4}$ - $\frac{1}{3}$ cup of them, but leave most in good-size little chunks.

Mix everything together. The gelatin is last. Then put into a mold. I use one of those metal mixing bowls and wipe the bowl down with olive oil before I put the mixture in. Put it in the fridge for a few hours, turn that sucker over on a dish, and dig in.

Personal Notes: Now this is a dish for post-Katrina, huh? Shrimp *Mold*.



Shrimp Remoulade

Kenny and Sheila Vincent

Shredded romaine lettuce	½ cup tarragon vinegar
Red onion or shallots, thinly sliced	2 tbsp. catsup
Jumbo shrimp, boiled and peeled	1 tbsp. paprika
Hard-cooked egg, sliced	1 tsp. salt
	½ tsp. cayenne
	1 clove garlic
	1 cup vegetable oil
Remoulade Sauce:	½ cup chopped green onions
4 tbsp. horseradish mustard	½ cup chopped celery

Prepare martini glasses with a bed of lettuce and onion or shallots. Top with shrimp.

Put all sauce ingredients in blender and mix until smooth. Drizzle sauce over shrimp and garnish with egg slices.

Bang Bang Shrimp à la Bonfish Grill

Rocke Roy

1 lb. fresh shrimp, peeled	Pinch cumin
Cornstarch	Baby spinach leaves
½-1 cup mayonnaise	Fresh lemon
Thai sweet chili sauce	
Tuong of Sriracha Hot Chili Sauce™	

Coat shrimp with cornstarch and set aside.

For sauce, mix mayonnaise, about 1 in. of the bottle of sweet chili sauce, about ½ in. of the bottle of hot chili sauce, and cumin. Shake shrimp in a colander placed in a plastic bag to remove most of the cornstarch. Deep-fry until light brown (*do not overcook!*). Drain shrimp on paper towels. Put shrimp in a bowl and stir in the sauce. Serve over a bed of baby spinach leaves.

Squeeze lemon over shrimp and spinach. Enjoy!



Personal Notes: Your taste may call for more sweet/hot chili sauce. To make as a main course, just add more spinach and shrimp and perhaps a quartered hard-cooked egg to each plate for color and content.

Coconut Orange Shrimp

Al Domescik

2 lb. large shrimp

Salt

Pepper

Cayenne

Shredded coconut

Olive oil

¼ cup white wine

½-¾ cup orange juice

Bread for dipping

De-head and peel shrimp; leave tails for easy dipping.

Season with salt, pepper, and cayenne to taste.

Spread a small handful of coconut on a baking sheet and toast in a 400-degree oven until lightly browned.

Sauté shrimp in a little olive oil. When shrimp are about half-cooked, add wine to pan and continue cooking. When shrimp are almost done, add orange juice and some of the toasted coconut. Stir well and finish cooking. Serve as an appetizer with the juice and some bread for dipping.

Personal Notes: This is one you have to try. In our house, this rarely makes it to the table. Once the fire is turned off, everyone is standing around the pan with bread in hand, and it just disappears. Even people who say they don't like coconut eat this up.



Honey Bacon-Wrapped Shrimp

Dewayne Kennison

- | | |
|---|--|
| 1 bottle Italian salad dressing | 1 pkg. thin-sliced bacon |
| 3 tbsp. liquid crab boil | 1 jar of your favorite sliced jalapenos |
| 1 tsp. pepper | Cream cheese |
| 1 tbsp. Cajun seasoning blend | 1 squeeze bottle honey |
| 2 lb. fresh shrimp (12-15 count) | |

Whisk Italian dressing, crab boil, pepper, and your favorite Cajun seasoning blend together in a bowl.

Peel and add shrimp to liquid mixture. Marinate for 30 minutes.

Cut slab of bacon in half. Remove seeds from jalapeno slices.

Combine 1 shrimp, 1 slice jalapeno slice, and 1 lump cream cheese. Then wrap together with 1 slice bacon. Once it is wrapped, insert a toothpick to hold it together. Continue until all shrimp have been wrapped.

Place bacon wraps on hot grill. Turn them occasionally to keep bacon from burning.

Once bacon is cooked, but not crispy, squeeze honey on wraps. Leave shrimp on grill for a few more minutes to allow honey to caramelize.

Personal Notes: This recipe makes 25-30 wrapped shrimp. This may sound like a lot but they won't last long. Double the amount for small parties.



Uncle Vic's Bacon-Wrapped Shrimp for Dummies

Vic Roy

3 lb. large shrimp (25 count)

1 lb. Richard's™ Cajun thick-sliced bacon

Virgin olive oil

1 tsp. crushed garlic

1 tsp. yellow mustard

2 tsp. lemon juice

Salt

Soy sauce

Tony Chachere's Seasoning™

Peel shrimp. Cut each bacon strip into 4 pieces at a 45-degree angle to make them longer (I use Richard's™ since I don't like sweet stuff). Wrap each shrimp in 1 piece bacon and push a toothpick through it. Optional: You can soak toothpicks in water to keep them from burning on grill, but if you do it right, toothpicks won't burn.

Now put bacon-wrapped shrimp in a wire basket so they won't fall through grill. Place them on grill on indirect heat (on end with no fire under it). Bacon will drip a lot of fat, and if there is any fire under it you better call 911 quick, 'cause you gonna burn your house down.

So let bacon-wrapped shrimp cook real slow. Maybe throw a few hickory chips on fire end of grill for sport.

Now make a little basting sauce in a small bowl with a couple of inches of oil, garlic, mustard, lemon juice, salt, and a few dashes soy sauce and Tony's. Stir this all up real good until it gets sort of thick, then brush it on bacon-wrapped shrimp while on the grill.

Cook shrimp until bacon is about crisp. Be patient; it takes about 1½ hours to cook bacon out over indirect heat. Turn occasionally to cook evenly.

Personal Notes: The trick is to cook bacon-wrapped shrimp very slowly on totally indirect heat. If you get frisky, they will burn up in a heartbeat.



Fluffy Fried Shrimp

Mike Lane

12 shrimp
3 egg whites

2 tbsp. flour

4 tbsp. cornstarch

1 tsp. white pepper

Peanut oil

Salt

Pepper

Cocktail sauce or chili sauce

Remove heads and shells from shrimp, leaving last segment with tails. Devein shrimp. Make 2 or 3 incisions in stomach sides of shrimp to straighten them.

Put egg whites in bowl and whisk until stiff.

Add flour, cornstarch, and white pepper and mix quickly.

Dip shrimp in batter and fry them in 300-degree oil until light brown. Do not overcook (shrimp cook quickly).

Salt and pepper to taste and serve shrimp with cocktail sauce or chili sauce.

Grilled Green Onions

Mike Lane

3 bunches green onions

½ cup olive oil

2 cloves garlic, minced

2 tsp. salt

¼ tsp. freshly ground black pepper

1 tbsp. Tony Chachere's Seasoning™

2 limes, quartered

Trim about 1 in. off of green end of onions.

In a shallow dish, combine oil, garlic, salt, pepper, and Tony Chachere's™. Add green onions. Stir to coat onions evenly. Cover dish and refrigerate at least 1 hour or overnight.

When ready to use, preheat barbecue grill. Remove onions from refrigerator. Drain onions and discard marinade.



Cook, turning often, for 4-6 minutes or until lightly browned on all sides. Remove from grill, squeeze lime juice over onions, and enjoy.

Mamaw's Homemade Pimento Cheese

Staci Warner

**1 block Cracker Barrel Sharp
Cheddar Cheese™**
1 small jar pimentos
1-2 cups real mayonnaise
(Mamaw used Hellman's™)

About ½ tsp. salt
About ½ tsp. pepper
Pinch sugar
Paprika

Let cheese sit out until it comes to room temperature and softens. Grate cheese and set aside.

Dump pimentos, juice and all, onto a glass plate and chop into small pieces with a biscuit cutter.

Put cheese, pimentos, and juice in a medium mixing bowl. Add 1 cup mayonnaise to start with and salt, pepper, and sugar. Stir around. Cheese will absorb mayonnaise, so more may need to be added at this point. Keep stirring for at least 3-4 minutes to mix well.

Place in a covered plastic dish and sprinkle top with paprika. Keep in refrigerator until ready to serve. Keeps for several days—if it lasts that long. Remove about 15-20 minutes before serving and allow to soften some. If it is too stiff, add a little more mayonnaise.

It is important to use only the Cracker Barrel cheese and real mayonnaise in this recipe, or results will not be as favorable. Recipe is simple to double or quadruple or more. Sometimes for a change I will use half sharp cheddar and half extra-sharp cheddar—*wow!*

Personal Notes: This one family recipe has been made more times than anyone in my family can remember. I don't think that anyone has ever actually written the recipe down before now. My mamaw used to make it by the washtub. She never grated her cheese but pushed it through a tea strainer with her thumb. The



cheese does mix better like that, but our more modern life allows us to grate it with great results. I have family members who live out of town and stay very busy in their lives. If I want to see them or they want to see me, we will stop what we are doing to drive 2 hours for a “pimento-cheese rollover” (we actually call it a “min-ner-cheese rollover”!). I like it best on a soda cracker. My nieces only need one cracker—they just dip the cracker into the pimento cheese, lick it off of the cracker, and go back for more. They would use their finger if we let them. I have—ha ha!

In my family, this recipe has been used as a dip with chips or crackers, a snack, an appetizer, a side dish, a main dish, a dessert, and for bribing other family member(s) to visit. If you make it, you will enjoy it!