



# Mardi gras Gourmet

February 11, 2009

## Hostesses

Janet Benson Robyn Clever  
Betsy Kehoe Mary Jane Vitkovich

## Menu

Shrimp Cocktail  
Jambalaya  
Jalapeno Corn Muffins  
Pecan Praline Kings Cake

## Bubba Gump's Shrimp Cocktail

6 cups water  
2 T salt  
2 bay leaves  
1 lemon, halved  
1 stalk celery, cut into 3 inch pieces  
2 # unpeeled, medium size fresh shrimp  
4 cups shredded lettuce  
lemon wedges for garnish

Combine the first 5 ingredients in a dutch oven. Bring to a boil; add shrimp, and cook 3 to 5 minutes or until shrimp turn pink. Drain well; rinse with cold water. Chill. Peel and devein the shrimp.

Arrange the lettuce on individual serving plates. Top with shrimp and Bubba's cocktail sauce. Garnish with lemon.

Yield: 8 to 10 appetizer servings.

## Bubba's Cocktail Sauce

1 cup chili sauce  
1/3 cup lemon juice  
3 T prepared horseradish  
1 T Worcestershire sauce  
1/4 tsp hot sauce

Combine all ingredients. Cover and chill. Yield: 1 1/2 cups.

## Oysters Rockefeller

- 4 Dozen Oysters & Shells
- 1 Bunch Green Onions
- 1 Stalk Celery
- 1 Bunch Parsley
- 1/2 teaspoon anise seed
- 2 packages frozen spinach, cooked
- 1 1/2 pounds melted butter
- 1/2 Cup bread crumbs (toasted)
- 2 ounces Worcestershire sauce
- 1 ounce absinthe
- Salt & pepper to taste
- Cayene to taste

Grind all greens in a blender, using melted butter as liquid. Then add bread crumbs, Worcestershire, absinthe, salt, pepper and cayenne. Place oysters in half shells, and in pans filled with rock salt. Run in oven without sauce. When edges curl, remove, and pour water from each shell. Then cover each oyster with Rockefeller sauce and put back under broiler and brown slightly.

Serves 4

## Hush Puppies

- 1 Cup Cornmeal
- 1 teaspoon baker powder
- 1 teaspoon salt
- 1 teaspoon sugar
- 1 Cup flour
- 1 egg
- 3/4 Cup milk
- Dash of red pepper
- Chopped Green Onion tops
- 1 Tablespoon grated onion

Sift dry ingredients into bowl. Beat egg, add milk, and add this to cornmeal mixture. Add onion and red pepper. Drop by spoonful in hot oil (375 degrees) and fry until brown. Should you like a lot of crust, these may be patted flat. This makes approximately two dozen.

## Jambalaya

- 1 lb skinless chicken breast, cut into 1 inch pieces
- 1 large onion
- ½ cup diced celery
- ½ cup diced green pepper or red pepper
- 2 tablespoons minced garlic
- 3 1/3 cups of chicken stock
- 1 14 oz diced tomatoes
- 3 tsp cajun or creole seasoning
- 1 tsp dried thyme
- 1 ½ cup chopped andouille sausage (1 inch)
- 1 tsp Tabasco sauce
- 1 lb medium peeled and deveined raw shrimp
- 2 packages "mahatma" saffron rice

Sprinkle chicken with salt and pepper. Heat approximately ¼ cup olive oil, add chicken and sear until brown on all sides, approximately 4 minutes. Remove chicken. Add sausage and brown. Remove sausage. Add onions, celery, bell pepper, garlic, and stir approximately 8-10 minutes. Add tomatoes, stock, rice and Cajun seasoning to boil. Reduce heat to simmer, cover and cook approximately 10-12 minutes. Stir in thyme, Tabasco sauce, chicken and sausage. Add shrimp, cover and cook additional 5 minutes until shrimp are pink. Season with additional salt and pepper. Serves 6.

## Jalapeno Corn Muffins

\*from Gayle's Bakery Cookbook The Village Baker's Wife

1/2 cup (4 oz) unsalted butter, melted and cooled  
2 cups cornmeal  
2 cups all-purpose flour  
1/4 cu sugar  
2 tsp salt  
1 T baking powder  
3 large eggs  
2 cups heavy whipping cream  
1 cup fresh, frozen or canned corn  
1 cup stemmed, seeded and finely chopped red bell pepper  
1/4 cup plus 2 T stemmed, seeded, and finely chopped fresh jalapeno chilis  
3/4 cup grated sharp cheddar cheese

Preheat the oven to 400 degrees.

Butter the muffin pans (1 large or 2 small).

Melt butter and set aside to cool.

In a large bowl, combine the dry ingredients. In a separate bowl, whisk together the eggs, cream, and cooled butter. Add to the dry ingredients, mixing only until barely incorporated. A few dry spots remaining is fine. Don't overmix!

Scoop the batter into the muffin pans. Sprinkle with a few tsp of cheese. Place muffins on the center rack and bake for 16 minutes, or until slightly golden. Baking time will depend upon which size pans you choose.

Let the muffins cool in the pan on a wire rack.

## Pecan Praline Kings Cake

### Cake

- 2 1/2 cups cake flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup (2 sticks) unsalted butter, room temperature
- 2 cups sugar
- 4 large eggs
- 2 teaspoons vanilla extract
- 1 cup whole milk
- 1 1/2 cups chopped pecans

### Syrup

- 3 tablespoons water
- 3 tablespoons sugar
- 1 tablespoon bourbon

### Vanilla Cream Cheese Frosting

### Pecan Praline Topping

#### For cake:

Position rack in center of oven and preheat to 350°F. Butter two 9-inch-diameter cake pans with 2-inch-high sides. Line bottoms of pans with waxed paper; butter paper. Whisk flour, baking powder and salt in medium bowl to blend. Using electric mixer, beat butter and sugar in large bowl until fluffy. Add eggs 1 at a time, beating until well blended after each addition. Mix in vanilla. Beat in dry ingredients in 3 additions alternately with milk in 2 additions, beginning and ending with dry ingredients. Stir in chopped pecans. Divide batter between pans.

Bake cakes until tester inserted into center comes out clean and cakes begin to pull away from sides of pans, about 35 minutes. Cool cakes in pans on racks 10 minutes. If necessary, run small knife around pan sides to loosen cakes. Turn cakes out onto racks; peel off waxed paper. Cool cakes completely. (Can be prepared 1 day ahead. Wrap in foil and store at room temperature.)

#### For syrup:

Stir 3 tablespoons water and sugar in small saucepan over medium heat until sugar dissolves and mixture comes to simmer. Remove from heat. Stir in bourbon. Cool.

Using 9-inch-diameter tart pan bottom as aid, transfer 1 cake layer, flat side up, to platter. Brush some of syrup over top of cake. Spread 1 cup cream cheese frosting over top. Top with second cake layer, flat side up. Brush top and sides of cake with remaining syrup. Spread remaining frosting over top and sides of cake. Arrange Pecan Praline Topping all over top of cake, mounding slightly in center. (Can be made 1 day ahead. Cover with cake dome and refrigerate. Let stand at room temperature 1 hour before serving.)

## Mardi Gras Punch

**Author Notes:** This festive punch combines the traditional Mardi Gras colors of green, representing faith, gold symbolizing power, and purple denoting justice. It's equally delicious with or without the alcohol, just add more grape juice.

I personally prefer the flavor of the punch with ginger ale as opposed to lemon-lime sodas, but all work well.

**Ingredients:**

- 1 ice ring
- 1 40 ounces bottle grape juice (more if making ice ring)
- 1 48 ounces can [pineapple](#) juice (more if making ice ring)
- 2 liter bottle of [ginger](#) ale or lemon-lime soda
- 2 [oranges](#)
- 2 [limes](#)
- 1 fifth [Vodka](#) (optional)

**Instructions:** Slice [oranges](#) and [limes](#) in thin round slices. Set aside. Place ice ring in bottom of punch bowl, add juices, then soda and (if desired) [vodka](#). Float orange and [limes](#) slices on top and serve.

**Ice Ring Note:** Freezing an ice ring out of [pineapple](#) and/or grape juice, instead of water, keeps the punch from getting diluted as the evening wears on. I usually like to make a couple of rings in advance of the party, so I can freshen up the punch if needed.

From [www.fabulousfoods.com](http://www.fabulousfoods.com)



Clockwise from above:

Oysters Rockefeller

Shrimp Cocktail

Andouille Sausage in Puff Pastry

Pecan Praline Kings Cake

Jambalaya with Jalapeno Corn Muffin

