

# Low Country Boil



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(Inspired by Theresia Binder)

### **Bloody Mary**

- 1/4 cup (2 ounces) tomato juice
- 1 1/2 ounces vodka
- 1 teaspoon Worcestershire sauce
- 3/4 teaspoon freshly grated horseradish
- 3 dashes hot pepper sauce, such as Tabasco
- 1 pinch salt
- 1 dash freshly ground black pepper
- Celery salt
- About 1 cup ice cubes
- Lime wedges

Pour some celery salt onto a small plate. Rub the juicy side of a lemon or lime wedge along the lip of a pint glass. Roll the outer edge of the glass in celery salt until fully coated. Fill with ice and set aside. Add the remaining ingredients and ice and shake gently. Strain into the prepared glass. Can make the Bloody Mary mix in advance if desired. Garnish suggestions: celery stick, bacon, shrimp, green olives, lime wedge, pickled okra, pickled string bean.

### **Remoulade Sauce a la New Orleans (Allrecipes.com)**

- 1 cup mayonnaise
- 1/4 cup chili sauce
- 2 tablespoons Creole mustard
- 2 tablespoons extra-virgin olive oil
- 1 tablespoon Louisiana-style hot sauce, or to taste
- 2 tablespoons fresh lemon juice
- 1 teaspoon Worcestershire sauce
- 4 medium scallions, chopped
- 2 tablespoons chopped fresh parsley
- 2 tablespoons chopped green olives
- 2 tablespoons minced celery
- 1 clove garlic, minced
- 1/2 teaspoon chili powder
- 1 teaspoon salt, or to taste
- 1/2 teaspoon ground black pepper
- 1 teaspoon capers, chopped (optional)

Mix together mayonnaise, chili sauce, mustard, olive oil, hot sauce, lemon juice, and Worcestershire sauce. Stir in scallions, parsley, olives, celery, capers, and garlic. Season with chili powder, and salt and pepper. Cover, and refrigerate.

### **Cheesy Corn Fritters (houseofyumm.com)**

- 3 cups of corn (fresh is best. Can use frozen or canned also)
- 1/4 cup chopped cilantro
- 1/4 cup chopped green onion
- 1 jalapeno diced (deseeded and membranes removed)
- juice from 1/2 a lime (about 1 tablespoon)
- 1 cup all purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon chili powder
- 2 eggs beaten
- 1/4 cup milk
- 1 and 1/2 cup shredded Monterey Jack Cheese
- 2 tablespoons extra virgin olive oil

Add the corn to a large bowl. If using fresh corn, cut all the kernels off the cob. If using canned or frozen check notes at bottom of recipe. Add in the diced green cilantro, green onion, diced jalapeno, and squeeze in the lime juice from 1/2 a lime.

In a small bowl add the flour, baking powder, salt, black pepper, chili powder and stir to combine. Pour the dry ingredients into the bowl with the corn. Stir to mix together. Pour in the beaten eggs, milk, and cheese. Stir to combine. Will be a thick batter.

Heat a pan over medium high heat, add a drizzle of olive oil, enough to coat the bottom of the pan. Place a scoop of the corn fritter batter, about a 1/4 cup amount, into the hot oil. Use a spatula to press the batter down to compact it, and press the sides in to help create a patty shape. Let the fritters cook in the oil for about 2-3 minutes, until the edges start to turn golden brown. Then carefully flip the corn fritters over to cook the other side. Once both sides are golden brown, remove from the pan and set on a tray lined with paper towels to absorb any extra oil. Season to taste with salt and pepper. Serve warm. They are excellent with a little sour cream, salsa, and a squeeze of lime juice.

If using canned corn, pat the corn dry with a paper towel prior to following the recipe. If using frozen corn, the corn should be thawed and patted dry with a paper towel.

### Creole Deviled Eggs

14 eggs, hard boiled and peeled  
½ cup mayonnaise  
½ cup sour cream  
1 ½ tsp Dijon mustard  
1 tsp fresh lemon juice  
¼ tsp black pepper  
½ tsp Creole seasoning  
1/3 cup crumbled cooked bacon  
2 T fresh chopped chives and more for garnish  
Paprika

Cut eggs in half. Remove yolks and mash. Add all ingredients and mix. Salt and pepper to taste. Top egg white halves with mixture. Garnish with paprika and chopped chives.

### Crawfish Boil

5 pounds crawfish  
5 pounds shrimp  
2 pounds andouille sausage  
3 pounds small red or other heirloom potatoes  
2 10 oz. packages pearl onions  
16 medium artichokes  
16 ears corn  
1 lb. Louisiana Crawfish Co. Seafood Boil per 15 lbs. of crawfish  
1 jar Louisiana Crawfish Co. Creole Seasoning

Fill a large pot with enough water to cover the crawfish. Add Louisiana Crawfish Co. Seafood Boil mix to the water. Bring water to a rolling boil. While water is coming to a boil, wash crawfish thoroughly with running water. Remove any that are crushed or dead.

Add crawfish to pot, return to boil, and boil for 2 minutes. Turn off fire and let crawfish soak for 15-20 minutes. Remove crawfish with a sieve. Place a 2" layer of crawfish in the bottom of an ice chest (or the shipping container), sprinkle evenly with Creole Seasoning, and continue to add layers until all crawfish are in the chest. Place the lid tightly on the chest and allow to steam for 15 minutes.

While crawfish are steaming, add potatoes and artichokes to boil pot. Small red potatoes and artichokes should go in first. Return to boil, wait 5 minutes then add onions and corn. Wait another 7 minutes, then add shrimp. Wait 3 more minutes, then drain the entire pot and serve on newspaper with the crawfish.

### **Maple Praline Cheesecake**

1/3 cup butter  
1/4 cup packed brown sugar  
1/4 teaspoon vanilla  
1 cup all-purpose flour  
1/4 cup finely chopped pecans  
2 8-ounce packages cream cheese, softened  
1 cup granulated sugar  
2 tablespoons all-purpose flour  
4 eggs  
1 cup half-and-half or light cream  
1/3 cup maple syrup  
1/3 cup finely chopped pecans  
Glazed Nuts (see note below for recipe)

**For Crust**, beat butter in a small mixing bowl with an electric mixer for 30 seconds. Add brown sugar and vanilla; beat until fluffy. Add 1 cup flour and pecans. Beat on low to medium speed just until combined. Pat dough onto bottom and 1 ½ inches up the sides of a 9-inch springform pan to form a firm, even crust. Bake in a 375° oven about 10 minutes or until lightly browned. Cool on a wire rack while preparing cheesecake filling.

**For Filling**, beat cream cheese, granulated sugar, and the 2 tablespoons flour in a large mixing bowl with an electric mixer until combined. Add eggs all at once. Beat on low speed just until combined. Stir in half-and-half or light cream, maple syrup and the 1/3 cup pecans.

**Pour** filling into the crust-lined pan. Place springform pan in a shallow baking pan on the oven rack. Bake in a 375° oven for 45 to 50 minutes or until center appears nearly set when shaken.

**Remove** springform pan from baking pan. Cool cheesecake in springform pan on a wire rack for 15 minutes. Loosen crust from sides of pan, and cool for 30 minutes more. Remove sides of the springform pan. Cool completely. Cover and chill in the refrigerator at least 4 hours before serving. Garnish with Glazed Nuts.

Makes 12 servings.

**Glazed Nuts:** Line a baking sheet with foil. Grease foil with butter; set aside. Combine 1 ½ cups pecan halves, ½ cup sugar, 2 tablespoons butter, and ½ teaspoon vanilla in a heavy 10-inch skillet. Cook over medium-high heat, shaking skillet occasionally, until sugar begins to melt. (Do not stir.) Reduce heat to low; cook until sugar is melted and golden brown, stirring frequently. Remove from heat. Use a well-buttered spoon to remove a few nuts at a time. Working quickly, separate the nuts on the foil. Cool completely. Cover tightly; store in a cool, dry place up to 1 month. Makes about 2 cups.

Cheesy Corn Fritters



Bloody Mary



Crawfish Boil:  
Crawfish  
Shrimp  
Andouille Sausage  
Corn  
Potatoes  
Artichokes



Onions  
Garlic



Maple Praline  
Cheesecake