

The editors of *Louisiana Cookin'* have teamed up with the Louisiana Seafood Promotion and Marketing Board, the Louisiana Department of Agriculture and Forestry, and the Louisiana Crawfish and Dairy Boards to bring a three-course Louisiana menu to your inbox every week.

## Crawfish Maison

Courtesy of Chef Brian Landry, Galatoire's Restaurant New Orleans and Galatoire's Bistro Baton Rouge

**A NOTE FROM BRIAN:** *If you're lucky enough to have some crawfish leftover from a crawfish boil, it's a great way to utilize that leftover crawfish. You can also serve this as an appetizer on an endive or artichoke leaf. If you are using leftover crawfish tails from a crawfish boil, the salad should be tasted before any additional seasoning is added.*

MAKES 6 SERVINGS

- 2 large egg yolks
- 2 tablespoons red wine vinegar
- 1 tablespoon Creole mustard
- 1 teaspoon fresh lemon juice
- 1 cup vegetable oil
- 1/4 cup nonpareil capers, drained
- 1/4 cup chopped scallions (green and white parts)
- 1 tablespoon chopped curly parsley
- dry crab boil to taste
- 1 pound fresh, peeled crawfish tails
- 1 small head of iceberg lettuce, washed, dried, and cut into thin ribbons
- 2 medium vine-ripened tomatoes, cored and cut into six 1-inch-thick slices

Combine the egg yolks, vinegar, mustard, and lemon juice in a food processor and process for 2 minutes. With the processor running, add the oil slowly in a thin stream and process until emulsified. Remove to a mixing bowl and gently fold in the capers, scallions, and parsley. Season with dry crab boil. Just before serving, gently fold in the crawfish tails. Divide the lettuce among 6 servings and top with a slice of tomato. Spoon the crawfish atop the tomato and serve. **LM**

## LouisianaMenu

featuring recipes by chef

► *Brian Landry*  
of Galatoire's Restaurant

- Crawfish Maison
- Trout Pecan
- Galatoire's Bread Pudding with Banana Sauce

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