

## Oyster Roast

SERVES 6



**8 lemons, halved**  
**8 dozen fresh Louisiana oysters**  
**Spicy Cocktail Sauce, (recipe follows)**  
**Garlic Butter Sauce, (recipe follows)**  
**Tarragon-Black Pepper Sauce, (recipe follows)**

1. Preheat grill to high heat (400° to 450°).
2. Place lemons, cut side down, on grill, and cook until browned, about 2 minutes.
3. Place oysters on grill, and cook until the shells barely open, about 10 minutes. Remove from grill; shuck using a towel or silicon oven mitt. (Oysters will be very hot.) Serve with Spicy Cocktail Sauce, Garlic-Butter Sauce, Tarragon-Black Pepper Sauce, and grilled lemons, if desired.

### SPICY COCKTAIL SAUCE

Yields about 1 cup

**½ cup ketchup**  
**¼ cup hot sauce**  
**2 tablespoons prepared horseradish, drained**  
**1 teaspoon fresh lemon juice**  
**1 teaspoon chopped fresh parsley**

1. In a small bowl, combine ketchup, hot sauce, horseradish, lemon juice, and parsley. Cover and refrigerate up to 1 week.

### GARLIC-BUTTER SAUCE

Yields about 1 cup

**½ cup unsalted butter**  
**2 garlic cloves, minced**  
**2 tablespoons chopped shallot**  
**1 tablespoon fresh lemon juice**  
**1 teaspoon kosher salt**  
**1 teaspoon chopped fresh thyme**

1. In a small saucepan, melt butter over medium heat; stir in garlic and shallot. Cook until soft and translucent, about 1 minute; stir in lemon juice, salt, and thyme. Keep warm until serving, or cover and refrigerate up to 3 days. Warm before serving.

### TARRAGON-BLACK PEPPER SAUCE

Yields about 1 cup

**½ cup mayonnaise**  
**¼ cup sour cream**  
**2 tablespoons white wine vinegar**  
**1 tablespoon chopped fresh tarragon**  
**1 teaspoon kosher salt**  
**1 teaspoon ground black pepper**

1. In a small bowl, combine mayonnaise, sour cream, vinegar, tarragon, salt, and pepper. Cover, and refrigerate up to 3 days.

## *Baked Oysters with Gremolata*

SERVES 6



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| <p> <b>4</b> slices thick-cut bacon, cut into<br/>             ½-inch pieces<br/> <b>½</b> cup thinly sliced leeks<br/> <b>1</b> teaspoon finely chopped garlic<br/> <b>½</b> cup white wine<br/> <b>2</b> teaspoons fresh lemon juice<br/> <b>½</b> cup heavy whipping cream<br/> <b>¼</b> teaspoon kosher salt         </p> | <p> <b>¼</b> teaspoon ground black pepper<br/> <b>½</b> cup fresh bread crumbs<br/> <b>2</b> tablespoons butter, melted<br/> <b>12</b> fresh Louisiana select oysters,<br/>             shucked<br/> <b>Gremolata (recipe follows)</b><br/> <b>Lemon wedges, for serving</b> </p> |
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1. Preheat oven to 425°. In a large skillet, cook bacon over medium-high heat until browned and crisp. Let drain on paper towels. In same pan with bacon drippings, add leek and garlic, and cook, stirring, until soft, 1 to 2 minutes.
2. Add wine and lemon juice, scraping any browned bits with a wooden spoon. Cook until reduced by half, 2 to 3 minutes; stir in cream, and cook until thickened, 3 to 4 minutes. Remove from heat, and stir in salt and pepper. In a small bowl, combine bread crumbs and butter.
3. Arrange ceramic oyster dishes on a small rimmed baking sheet, and add an oyster to each. Top with bacon and 1 tablespoon cream sauce. Cover with bread crumb mixture. Bake until crumbs are golden brown, about 10 minutes. Top with Gremolata, and serve with lemon wedges, if desired.

### **GREMOLATA** Serves 6

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| <p> <b>¼</b> cup finely chopped parsley<br/> <b>1</b> tablespoon fresh lemon zest         </p> | <p> <b>½</b> teaspoon minced garlic         </p> |
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1. In a small bowl, combine all ingredients. Use immediately.

## *Fried Oysters Over Creamed Spinach*

SERVES 6



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| <ul style="list-style-type: none"> <li>2 (6-ounce) bags baby spinach</li> <li>2 tablespoons canola oil</li> <li>2 cloves garlic, minced</li> <li>2 tablespoons heavy whipping cream</li> <li>2 teaspoons anise liqueur*</li> <li>1½ teaspoons salt, divided</li> <li>½ teaspoon ground black pepper, divided</li> <li>24 Louisiana oysters on the half shell</li> </ul> | <ul style="list-style-type: none"> <li>4 cups kosher salt</li> <li>1½ cups lightly-packed grated Parmesan cheese</li> <li>¾ cup panko (Japanese bread crumbs)</li> <li>1½ cups whole buttermilk</li> <li>2 cups yellow cornmeal</li> <li>¼ cup all-purpose flour</li> <li>¼ teaspoon cayenne pepper</li> <li>Vegetable oil for frying</li> <li>Lemon wedges, for serving</li> </ul> |
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1. In the work bowl of a food processor, pulse spinach, in batches, until finely chopped. In a large skillet, heat oil over medium-high heat. Add garlic; cook until lightly browned, about 1 minute. Gradually add spinach; cook until wilted, about 5 minutes. Remove from heat. Stir in cream, liqueur, ¼ teaspoon salt, and ¼ teaspoon pepper.
2. Preheat oven to 400°.
3. Remove oysters from shells, reserving oysters. On a rimmed baking sheet, add kosher salt. Add oyster shells, and fill shells with spinach mixture. Top with cheese and bread crumbs. Bake until lightly browned, 8 to 10 minutes.
4. In a shallow dish, add buttermilk. In separate dish, whisk together cornmeal, flour, cayenne, remaining 1 ½ teaspoons salt, and ¼ teaspoon black pepper. In a Dutch oven, pour oil to a depth of 2 inches, and heat over medium-high heat until a deep-fry thermometer registers 360°.
5. Dip oysters in buttermilk, letting excess drip off. Dredge oysters in cornmeal mixture, shaking off excess. Carefully place oysters into hot oil in batches. Cook until golden brown, 2 to 3 minutes. Drain on paper towels. Serve over spinach mixture, and sprinkle with additional salt, if desired. Serve with lemon wedges.

*Notes*

\*We used Pernod.

## Oyster Patties

MAKES 24



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| <ul style="list-style-type: none"> <li><math>\frac{3}{4}</math> pound bacon, chopped</li> <li>2 cups finely chopped yellow onion</li> <li><math>\frac{1}{4}</math> cup minced garlic</li> <li>6 tablespoons all-purpose flour</li> <li>1 quart fresh Louisiana oysters, drained (reserve oyster liquor)</li> <li>2 cups heavy whipping cream</li> <li>2 bay leaves</li> <li>1 tablespoon chopped fresh sage</li> <li>1 tablespoon chopped fresh thyme</li> <li><math>\frac{1}{4}</math> cup minced fresh flat-leaf parsley</li> </ul> | <ul style="list-style-type: none"> <li><math>\frac{1}{4}</math> cup grated Pecorino Romano cheese</li> <li><math>\frac{1}{2}</math> teaspoon cayenne pepper</li> <li><math>\frac{1}{2}</math> teaspoon ground black pepper</li> <li>1 teaspoon kosher salt</li> <li>24 (3-inch round) frozen puff pastry shells, cooked according to package directions, pastry tops reserved*</li> <li>Garnish: chopped green onion</li> </ul> |
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1. In a 12-inch skillet, add bacon, and heat over medium heat, stirring often, until crisp; let drain on paper towels. Transfer drippings to a heatproof measuring cup.\*
2. In the same skillet, add  $\frac{1}{2}$  cup bacon drippings, and heat over medium-high heat. Add onion and garlic, and cook, stirring often, until onion is lightly browned. Add flour, and cook, whisking constantly, until roux is tan. Whisk in 2 cups oyster liquor,\* cream, bay leaves, sage, and thyme. Bring to a boil over high heat, whisking constantly and scraping the bottom and sides of the skillet.
3. Add oysters, bacon, parsley, cheese, and peppers. Turn off heat, and stir until edges of oysters curl. Remove from heat; remove bay leaves, and season to taste with salt.
4. Fill shells with oyster mixture, and add pastry top; garnish with green onion, if desired. Serve warm.

**Notes**

*\*We used Pepperidge Farm Puff Pastry Shells. If bacon drippings do not yield  $\frac{1}{2}$  cup, add melted butter. If oyster liquor does not yield 2 cups, add chicken broth.*

## *Grilled Shrimp Po-Boy with Asian Slaw*

SERVES 6



2	tablespoons minced cilantro		large fresh Louisiana shrimp
2	tablespoons sesame oil	1	cup mayonnaise
2	tablespoons seasoned rice wine vinegar	1	tablespoon chile-garlic sauce*
2	tablespoons fresh lime juice	2	teaspoons whole-grain mustard
1	tablespoon soy sauce	1	teaspoon salt
1½	teaspoons sugar	6	(10-inch) loaves French bread, halved lengthwise and toasted
½	teaspoon seasoned salt		Asian Slaw, recipe follows
3	pounds peeled and deveined		

1. In a large resealable plastic bag, combine cilantro, sesame oil, vinegar, lime juice, soy sauce, sugar, and seasoned salt. Add shrimp and toss to coat. Refrigerate for 30 minutes.
2. In a small bowl, combine mayonnaise, chile-garlic sauce, whole-grain mustard, and salt.
3. Preheat grill to medium-high heat (350° to 400°). Remove shrimp from bag, discarding marinade. Grill shrimp until pink and firm, about 3 to 4 minutes per side.
4. Spread chile-garlic sauce mixture on top half of bread loaves. Place shrimp on bottom half of loaves. Top shrimp with Asian Slaw and top halves of bread. Serve immediately.

\* We used Sriracha.

### ASIAN SLAW

Makes 7 cups

¼	cup seasoned rice wine vinegar	½	(12-ounce) package broccoli slaw
¼	cup vegetable oil	1	medium red bell pepper, cut into thin strips
1½	teaspoons sugar	½	cup chopped green onion
1	teaspoon chile-garlic sauce*	4	radishes, thinly sliced
1	teaspoon seasoned salt	2	tablespoons chopped cilantro
½	teaspoon ground coriander		
4	cups shredded napa cabbage		

1. In a large bowl, whisk together vinegar, oil, sugar, chile-garlic sauce, seasoned salt, and coriander. Add cabbage, broccoli slaw, bell pepper, green onion, radish, and cilantro; toss until evenly coated.

## *New Orleans Barbecue Shrimp*

SERVES 4



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| <p>2 pounds jumbo or colossal fresh Louisiana shrimp, heads on</p> <p>7 cups cold water</p> <p>12 tablespoons unsalted butter, divided</p> <p>2 tablespoons finely chopped fresh rosemary leaves</p> <p>1½ teaspoons ground black pepper</p> | <p>2 teaspoons Cajun seasoning</p> <p>2 shallots, minced</p> <p>4 cloves garlic, minced</p> <p>¼ cup Worcestershire sauce</p> <p>¼ cup hot sauce</p> <p>2 tablespoons fresh lemon juice</p> <p>½ cup dark or amber beer</p> <p>2 loaves French bread, for serving</p> |
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1. Peel shrimp and devein, leaving tails on and reserving the heads and shells. Refrigerate shrimp.
2. In a small Dutch oven, add shrimp heads and shells, and cover with 7 cups cold water. Bring to a boil over medium-high heat. Reduce heat to medium, and cook, stirring occasionally, for 15 minutes. Skim any froth as it rises to the surface. Strain through a fine-mesh sieve into a bowl, and set aside. Reserve 1 cup shrimp stock. Remaining stock can be refrigerated up to 1 week or frozen up to 3 months.
3. In a large skillet, melt 5 tablespoons butter over high heat. Add rosemary, pepper, Cajun seasoning, shallot, and garlic. Cook, stirring constantly, until fragrant, about 1 minute. Add reserved stock, Worcestershire, hot sauce, and lemon juice. Add shrimp, and cook just until pink and firm.
4. Add beer, and cook 2 to 3 minutes more. Decrease heat to low, and add remaining 7 tablespoons butter. Gently stir as the butter melts into the sauce and the sauce is emulsified. Serve immediately with French bread.

## Shrimp Bisque

SERVES 6



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| ½ cup butter                           | ¼ cup brandy   |
| ¾ cup all-purpose flour                | 5 tablespoons tomato paste                               |
| ½ cup chopped yellow onion             | 1 teaspoon smoked paprika                                |
| ¼ cup chopped celery                   | 1 pound peeled and deveined large fresh Louisiana shrimp |
| ¼ cup chopped green bell pepper        | Garnish: dry sherry, chopped fresh parsley               |
| 2 cloves garlic, minced                | French bread   |
| ½ teaspoon Old Bay seasoning           |  |
| 2 cups half-and-half                   |  |
| 8½ cups Shrimp Stock, (recipe follows) |  |

1. In a large Dutch oven, melt butter over medium heat. Add flour and cook, stirring constantly, 6 minutes. Stir in onion, celery, bell pepper, garlic, and Old Bay. Cook, stirring constantly, 7 minutes.
2. In the container of a blender, combine onion mixture and half-and-half. Blend until smooth and return to Dutch oven.
3. Add Shrimp Stock, brandy, tomato paste, and smoked paprika. Bring to a boil over medium-high heat, then reduce heat and simmer 35 to 40 minutes. Add shrimp and cook until shrimp are pink and firm, 8 to 10 minutes. Garnish with a drizzle of sherry and chopped parsley, if desired. Serve with French bread.

### SHRIMP STOCK

Makes about 8½ cups

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|------------------------------------|--|
| 10 cups water                      | ¼ cup roughly chopped parsley leaves and stems |
| Shells from 5 pounds peeled shrimp | 2 teaspoons whole black peppercorns            |
| ¾ cup chopped yellow onion         | 1 teaspoon Old Bay seasoning                   |
| ½ cup chopped celery               |  |
| ½ cup chopped green bell pepper    |  |
| ½ cup dry white wine (optional)    |  |

1. In a stockpot, combine 10 cups water, shells, onion, celery, bell pepper, wine, parsley, peppercorns, and Old Bay. Bring to a boil over medium-high heat, then reduce heat and simmer, uncovered, 1 hour. Strain through a fine wire-mesh strainer, discarding solids. Refrigerated up to 3 days or freeze for 3 months.

*Note: Save shrimp shells in your freezer until you have enough for stock.*

## Grilled Whole Red Snapper

SERVES 4



Zest and juice of 1 lemon	½ cup pecan oil or grapeseed oil
10 sprigs fresh oregano, divided	1 (4- to 6-pound) Louisiana red snapper, scaled, gills removed, gutted, rinsed, and patted dry
5 cloves garlic, divided	1 lemon, sliced
½ teaspoon crushed red pepper	
½ teaspoon kosher salt	
½ teaspoon ground black pepper	

1. In the bowl of a food processor, combine the zest and juice of 1 lemon, leaves from 5 sprigs oregano, 2 cloves garlic, red pepper, salt, and black pepper; pulse to combine. With motor running, slowly pour in pecan oil, and pulse until combined. Set aside.
2. Score snapper on both sides with parallel slices cutting down to the bone, about two inches apart between the fins and the tail. Fill the fish's cavity with lemon slices, remaining 5 oregano sprigs, and remaining 3 cloves garlic.
3. Rub reserved herb mixture onto the snapper on both sides being careful of the dorsal fin, which can be very sharp. Cover, and refrigerate 1 to 2 hours.
4. Rub grill rack with pecan oil. Prepare grill for direct and indirect grilling, and heat to medium- high (350° to 400°). Place snapper over direct heat until it begins to char, 2 to 3 minutes per side. Carefully move snapper to indirect heat, and cover grill. Cook 4 to 7 minutes more, depending on the size of the fish and temperature of the grill. Carefully transfer snapper to a serving platter, and serve immediately.



## Blackened Alligator

SERVES 8



- 2 pounds Louisiana alligator tail meat, cut into 1-inch pieces
- 5 tablespoons Jay's Blackening Mix (recipe follows)
- 1 tablespoon canola oil
- White rémoulade (for serving)

1. Place a large cast-iron skillet over high heat until very hot, about 7 minutes. In a large bowl, add alligator meat, and toss with Jay's Blackening Mix.
2. Add canola oil to the skillet, and carefully add alligator in batches. Let cook until meat is blackened and releases easily, 2 to 3 minutes. When it releases, turn each piece, and cook 1 to 2 minutes more. Remove alligator from the skillet, and serve hot with white rémoulade.

### JAY'S BLACKENED MIX

Makes about 1 cup

- 3 tablespoons smoked paprika
- 2 tablespoons ancho chile powder
- 2 tablespoons granulated onion
- 2 tablespoons granulated garlic
- 2 tablespoons ground black pepper
- 1 tablespoons cayenne pepper
- 1 tablespoons ground white pepper
- 1 tablespoons kosher salt
- 2 teaspoons ground thyme
- 2 teaspoons ground oregano

1. In a medium bowl, combine all ingredients. Store covered for up to 1 year.

## *Mini Crawfish Cakes With Rémoulade*

MAKES 40



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| 2 | tablespoons unsalted butter      | 2 | large eggs   |
| 1 | cup chopped onion                | 1 | (16-ounce) package Louisiana crawfish tails, chopped |
| ½ | cup chopped green bell pepper    | 1 | cup panko (Japanese bread crumbs)                    |
| ½ | cup chopped red bell pepper      | ¾ | cup cornmeal   |
| 2 | cloves garlic, minced            | 3 | tablespoons melted unsalted butter                   |
| 1 | tablespoon fresh lemon juice     | 1 | roasted red bell pepper, minced                      |
| 1 | tablespoon chopped fresh parsley | 1 | cup sour cream                                       |
| 1 | tablespoon mayonnaise            | 1 | tablespoon chopped fresh basil                       |
| 1 | tablespoon Creole mustard        | ¼ | cup olive oil  |
| 1 | teaspoon salt                    | 3 | tablespoons vegetable oil                            |
| 1 | teaspoon chopped fresh chives    |   |  |
| 1 | teaspoon crushed red pepper      |   |  |
| ½ | teaspoon ground black pepper     |   |  |

1. In a large skillet, melt butter over medium heat. Add onion, and cook until translucent, 4 to 6 minutes. Add bell peppers, and cook until soft, 6 to 8 minutes. Add garlic, and cook until fragrant, about 1 minute. Remove from heat, and reserve.
2. In a large bowl, add lemon juice, parsley, mayonnaise, mustard, salt, chives, peppers, and eggs. Whisk to combine. Add reserved onion mixture, crawfish, bread crumbs, cornmeal, and melted butter. Gently combine with a rubber spatula. Using a 1-ounce spring-loaded scoop, form crawfish mixture into balls, then slightly flatten.
3. To make rémoulade: In the bowl of a food processor, combine roasted pepper, sour cream, basil, and olive oil. Pulse until combined and transfer to a small bowl. Set aside.
4. In a large skillet, heat 3 tablespoons oil over medium to medium-high heat. Working in batches, cook cakes 3 to 4 minutes, until golden brown and beginning to crisp. Using a fish spatula, flip cakes, and cook 2 to 3 minutes more. Remove from heat, and let cool on a wire rack. Serve with reserved red pepper rémoulade.

## Crabmeat and Smoky Sweet Potato Soup

SERVES 8



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|-----|--|-----|-------------------------------------|
| 4   | extra-large sweet potatoes (about 5 pounds)                      | 1   | tablespoon fresh lemon juice        |
| 4   | cups seafood stock   | 1/8 | teaspoon crushed red pepper         |
| 2   | cups heavy whipping cream  | 2   | tablespoons unsalted butter, melted |
| 3/4 | teaspoon kosher salt, divided                                    | 1   | tablespoon thinly sliced chives     |
| 1/2 | teaspoon ground cinnamon   |     |                                     |
| 1/4 | teaspoon ground nutmeg   |     |                                     |
| 1   | pound fresh Louisiana jumbo lump crabmeat, picked free of shells |     |                                     |

1. Prepare a smoker to 200°.
2. Smoke sweet potatoes 2½ to 3 hours. Let cool, and peel. In a large Dutch oven, combine sweet potatoes, stock, and cream. With an immersion blender, blend on high speed until smooth. Heat over medium heat, and add ½ teaspoon salt, cinnamon, and nutmeg. Strain mixture through a fine-mesh sieve into a large bowl; discard solids.
3. In a medium bowl, combine crab, lemon juice, red pepper, remaining ¼ teaspoon salt, butter, and chives. Divide soup among bowls and top with crabmeat mixture.

## *Crab Maison Crostini*

SERVES 4



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| <p>24 (1/2-inch slices) French bread<br/>(from 1 loaf)</p> <p>1 tablespoon vegetable oil</p> <p>1 teaspoon kosher salt, divided</p> <p>1 pound fresh Louisiana jumbo lump<br/>crabmeat, picked free of shells</p> <p>3/4 cup chopped celery</p> <p>1/2 cup mayonnaise</p> | <p>1/4 cup whole grain Dijon mustard</p> <p>3 tablespoons chopped capers</p> <p>2 tablespoons Champagne vinegar</p> <p>2 tablespoons chopped parsley</p> <p>1 teaspoon lemon zest</p> <p>1/2 teaspoon ground black pepper</p> <p>Garnish: micro arugula</p> |
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1. Preheat oven to 350°. Line 2 rimmed baking sheets with aluminum foil. Lay bread slices evenly on prepared pans. Drizzle oil over bread, and sprinkle evenly with 1/2 teaspoon salt. Bake until lightly golden and crispy, about 15 minutes. Let cool to room temperature. Store in an airtight container up to 3 days.

2. In a large bowl, gently combine crabmeat, celery, mayonnaise, mustard, capers, vinegar, parsley, zest, remaining 1/2 teaspoon salt, and pepper. Cover, and refrigerate up to 2 days. Spoon 1 tablespoon crab mixture on each crostini. Top with micro arugula, if desired.