

## Chef Walt Medeiros: Hurricane Recipe

Serves 1

### Ingredients

- 1 oz. light rum
- 1 oz. dark rum
- 4 oz. passion fruit juice
- 2 oz. orange juice
- ½ oz. fresh lime juice
- 1 tablespoon simple syrup
- 1 tablespoon grenadine
- Garnish: cherry and orange slice

### Directions

1. Shake all ingredients in a cocktail shaker with ice and strain into a hurricane glass filled with ice.
2. Garnish with a cherry and an orange slice.



## Café Du Monde Beignets

21 servings

A French Quarter tradition since 1862, Cafe Du Monde beignets are probably the most famous beignets in the world.

### Ingredients

- 3/4 cup warm water (105 to 110 degrees F)
- 1 1/4 teaspoons active dry yeast
- 1/3 cup granulated sugar
- 1/2 cup whole milk
- 1 egg, beaten
- 3/4 teaspoon salt
- 18 ounces (3 1/2 cups) all-purpose flour
- 2 tbsp vegetable shortening, melted
- Oil for frying
- Dust with powdered sugar



### Directions

1. Dissolve the yeast and sugar in the warm water in a large mixing bowl, or the bowl of a stand mixer. Let the solution sit for 15 minutes until it becomes foamy.
2. Whisk in the milk, egg and salt. Then mix in half of the flour with a large spoon. If using a mixer, use a paddle attachment on low to medium speed.
3. Mix in the shortening. Add the remaining flour and mix with the spoon until you can use your hands, then turn the dough out onto a floured board and knead just until smooth. Don't over-knead or the dough will get too tough. If using as mixer, swap out the paddle for your dough hook and knead just until the dough is smooth.
4. Place the dough in an oiled bowl covered with plastic wrap or a towel in a warm spot to rise for 1 hour. The dough will double in size.
5. Preheat 3 to 4 inches of oil in a pan or deep fryer to 370 degrees F.
6. On a heavily floured surface, roll out the dough until it is 1/4-inch thick. Use a pizza slicer or knife to cut the dough into 2 1/2-inch square pieces and fry 3 to 4 pieces at a time in the oil. Immediately after dropping the dough into the oil use a large spoon to gently splash hot oil over the top of each piece. after 30 to 45 seconds, flip all of the beignets over and continue to baste with the oil. After another minute or so, flip the beignets again, and continue to cook until the beignets are a deep golden brown. Continue flipping the beignets over to brown them evenly on both sides. After about 3 minutes, they should be done. Let them drain on a cooling rack or a paper towel-lined plate for a minute, until you can handle them.
7. Serve three beignets on a plate with a very heavy dusting of powdered sugar on top

## Chef Walt Medeiros: Shrimp n' Andouille Gumbo

Serves 6

### Ingredients

#### ROUX:

- ½ cup high heat oil, such as canola, vegetable or grape seed
- ½ cup all-purpose flour

#### GUMBO:

- 1 medium onion, diced
- 2 green bell peppers, diced
- 3 stalks celery, diced
- 6 cloves garlic, minced
- 3 bay leaves
- 8 ounces andouille sausage, sliced
- 2 tablespoons each: cajun seasoning and tabasco sauce (more or less to taste)
- 4 cups low sodium chicken broth
- 1 (14.5 ounce can) diced tomatoes and juices
- 1 lb raw shrimp
- 1 lb okra, sliced into 1-inch pieces
- 2 teaspoons gumbo filé
- white rice, for serving



### Directions

1. Heat the oil in a large Dutch oven or a heavy bottom pot over medium-high heat. Whisk in the flour until combined and smooth. Switch to a wooden spoon and continuously stir for 15 – 20 minutes or until the roux darkens to a deep copper color. Do not let the roux burn! (if you smell it burning, you will need to throw it out, clean the pot, and start over, unfortunately there's no saving burnt roux!)
2. Once the roux reaches that deep rich brown color, stir in the onions, bell peppers, and celery and continue to cook, stirring as needed so the vegetables don't stick. About 8-10 minutes or until the veggies soften. Add the garlic, andouille sausage and bay leaves. Continue to cook for an additional 1-2 minutes until the garlic is nice and fragrant.
3. Add the Cajun seasoning, tabasco sauce along with the chicken broth and diced tomatoes and bring to a high simmer before lowering the heat to medium-low, covering and simmering for 15-20 minutes.
4. Add the shrimp and okra to the gumbo, give it a stir and allow to continue to simmer for an additional 10 minutes or until the shrimp is opaque and the veggies have softened. Taste and season with salt and pepper as desired. Add the gumbo filé and stir. Remove bay leaves before serving.
5. Serve warm with white rice and sliced scallions on top.

## Chef Walt Medeiros: Louisiana Skillet Cornbread

Serves 8

### Ingredients

- 1 ½ tbsp unsalted butter
- 1 cup yellow cornmeal, preferably stone ground
- 1 cup all-purpose flour
- 1 Tablespoon granulated sugar
- 1 Tablespoon baking powder
- ½ tsp table salt
- 1 cup whole milk
- 4 tbsp (½ stick, 2 ounces) unsalted butter, melted
- 2 large eggs room temperature
- ½ cup cream-style sweet corn



### Directions

1. Preheat oven to 425° F. Add bacon drippings to 9-inch cast-iron pan. Place in oven to heat for 5 to 6 minutes.
2. While pan is heating, combine dry ingredients in a large bowl; set aside.
3. In a separate bowl, whisk milk and melted butter together. Add eggs and cream-style corn. Whisk until incorporated.
4. Add wet ingredients to dry ingredients, mixing only until all ingredients are incorporated.
5. Remove cast-iron pan from oven. Slowly pour in batter; smooth the top.
6. Bake for 25 to 30 minutes, or until the top is golden brown. Cut into wedges and serve with butter.

## Chef Walt Medeiros: Mini Corn n' Crab Cakes on Cheesy Grits

Serves 8

### Ingredients

#### For the corn and crab cakes:

- 8 oz. lump crabmeat, precooked
- 1/2 cup corn kernels
- 1/2 cup minced onion
- 1/4 cup minced red bell pepper
- 1 tablespoon olive oil
- 2 - 3 heaping tablespoons mayonnaise
- 2 teaspoons Old Bay
- 1/2 teaspoon granulated garlic
- 1 egg
- 1/2 cup soft bread crumbs
- Panko
- oil for frying



#### For the cheese grits:

- 1/2 cup corn grits or polenta - I like stone ground grits
- 2 cups chicken or vegetable stock
- 1 teaspoon salt
- 1 cup shredded white cheddar
- 1 tablespoon butter
- 1 tablespoon cream
- sweet red pepper relish (optional)

### Directions

#### For the corn and crab cakes:

1. Sauté the minced onion in olive oil over medium-high heat until translucent. Add the bell pepper and corn and sauté for another 5 minutes or until the pepper is soft. Set aside.
2. In a bowl, mix together the lump crab meat and sautéed veggies. Fold in the mayo, Old Bay and granulated garlic until everything is nicely mixed. Feel free to taste a little bit to check that you like the amount of seasoning and adjust as needed.
3. Crack the egg into a small bowl and beat slightly and then add to the crab mixture, stirring well. Gradually add the soft breadcrumbs and mix well.
4. Pour panko crumbs into a large shallow bowl.
5. Shape the mixture into 8 patties and dredge in the panko crumbs, slightly pressing them into the surface. Set each crab cake aside on another plate to rest while you make the rest. Once they are done, cover them with plastic wrap and let them sit in the fridge or you can fry them right away.
6. Heat oil in a large skillet and fry the crab cakes in batches until golden brown on both sides.

7. Serve on a bed of the cheese grits and top with a dollop of sweet red pepper relish.

**For the cheese grits:**

1. Place the corn grits, water and salt in a saucepan and bring to a boil. Lower the heat to medium-low and stir occasionally to be sure that it isn't going to stick and burn on the bottom. After 10 minutes, give a little taste to check for seasoning and add more salt if needed. I like to use homemade stock which has no salt in it, so I usually add a bit more salt. The grits will thicken up as you go. If you prefer looser, more runny grits, add more stock or water as you go.
2. After another 15 minutes, stir in the shredded cheese until it has melted, then add the butter and cream to taste. Set aside as you make the corn and crab cakes. You can quickly reheat them once you are ready to serve, or you can keep them over a very low heat as long as you check it frequently to make sure that it isn't scorching on the bottom. If you are really talented, you can make the corn and crab cakes as the grits are cooking.

## Chef Walt Medeiros: Blackened Catfish with Maque Choux

Serves 4

### Ingredients

#### Catfish

- 4 catfish fillets or skinless fillets of other fish (basa)
- 1/2 cup melted butter
- 1/2 cup Cajun seasoning

#### Cajun seasoning, mix together:

- 1 teaspoon black pepper
- 1/2 to 1 teaspoon cayenne pepper
- 1 teaspoon celery seed
- 2 tablespoons sweet paprika
- 1 tablespoon garlic powder
- 1 tablespoon dried thyme
- 1 tablespoon dried oregano

#### Maque Choux

- 2 tablespoons butter
- 1 small onion, chopped, about 1 cup
- 1 green pepper, chopped
- 4 cups corn kernels
- 1 cup cherry tomatoes, sliced in half
- Salt and Tabasco sauce to taste

### Directions

1. Make the maque choux first. Heat the butter in a sauté pan over medium-high heat, then add the onion. Sauté for 1 minute, then add the green pepper. Season and sauté for about 4-5 minutes, stirring often. Add the corn kernels and cook for another 10 minutes. Turn off the heat and cover while you make the fish.
2. Get a cast-iron frying pan hot over your hottest burner. Turn the stove fan on high, and open the windows nearby, as this creates smoke. Let the frying pan get hot for a good 3-4 minutes. While the pan is heating up, melt the butter and pour the Cajun spices into a shallow dish.
3. Dip the fish fillets in the melted butter, then dredge in the Cajun spices. Shake off any excess. Do this for as many fillets as will fit in the frying pan; Lay the fish down on the hot pan. It will sizzle up fiercely and smoke. This is normal. Let the fish cook this way for 2-3 minutes. Using a wide metal spatula, carefully flip the catfish fillets and cook on the other side for another 2-3 minutes.
4. When you flip the catfish, add the tomatoes and the Tabasco to the maque choux.



## Chef Walt Medeiros: Creole Collard Greens

Serves 6

### Ingredients

- 1 lb cleaned and stemmed collard greens
- 2 tsp butter
- 1 medium onion, chopped
- 2 garlic cloves, minced
- 8 cups rich chicken stock
- 1/2 tsp salt
- 1/8 tsp black pepper
- 1/4 cup apple cider vinegar

### Directions

1. Sort through collards and strip the leaves from and discard any overlooked stems.
2. Tear leaves into bite-size pieces. Rinse, drain and set aside
3. In a large pot, melt butter. Add onions and cook until tender, 3-5 minutes.
4. Add garlic and cook an additional 2-3 minutes.
5. Stir in chicken stock, collard greens and salt n pepper, bring to a boil.
6. Reduce heat to simmer, cover and cook until collards are tender, about half hour. Stir in vinegar and serve.





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## Chef Walt Medeiros: Bread Pudding with Bourbon Sauce

Serves 6

### Ingredients

#### Bread Pudding

- 4 large eggs
- 1 cup whole milk
- 1 cup whipping cream
- 1/4 cup sugar
- 1 teaspoon vanilla extract
- Pinch of salt
- 4 cups day-old bread with crusts, cut into 1/2-inch pieces
- 1/2 cup pumpkin and sunflower seeds



#### Bourbon Sauce

- 1/4 cup (1/2 stick) unsalted butter
- 1/2 cup sugar
- 3 tablespoons whipping cream
- 2 tablespoons bourbon
- Pinch of salt

### Directions

#### Bread Pudding

1. Butter 8-inch square baking dish. Whisk first 6 ingredients in medium bowl. Place bread and seeds in prepared dish. Pour milk mixture over and let stand 5 minutes. Push down bread into custard. Refrigerate 1 hour, pushing bread into custard occasionally.
2. Preheat oven to 375°F. Place bread pudding in large metal baking pan. Add enough boiling water to baking pan to come 1-inch up sides of dish with bread pudding. Bake until pudding is puffed and golden brown on top, approximately 45 minutes. Remove dish with bread pudding from water and cool slightly. Cut into squares. Serve bread pudding warm with sauce.

#### Bourbon Sauce

1. Melt butter in small saucepan over medium heat. Whisk in remaining ingredients. Simmer until thickened, whisking often, about 3 minutes. Cool slightly.