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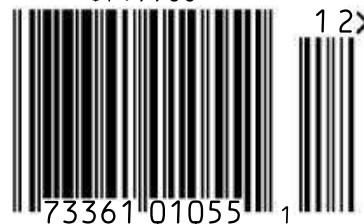
Classic Creole Christmas

COCONUT
CATHEDRAL
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page 59



Nov/Dec 2024 vol. 27, issue 6

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Photography Stephanie
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November/December 2024 Volume 27, Issue 6

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Gullah — 20 Celebration 25

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All the Trimmings

Towering bonfires. Midnight feasts. Candlelit carols. There are many special ways that Louisianians celebrate the holidays, and so many of them are centered around food. Throughout this issue, you'll find dishes and ideas to fill your family's season with joy.

If you're looking for some new appetizers to kick off your festive get-togethers, we've got you. The Savory Thumbprint Cookies work well with just about any pepper jelly, but we really enjoyed New Orleans' own Gracious Bakery's Creole Pepper Jelly for just the right amount of sweet and heat. (You'll find the cookies on page 42 and the jelly on page 79 as a part of our gift guide.) I already know the Louisiana Hot Shrimp Po' Boy Sliders and Cajun Boucherie Board will be making the rounds at my holiday parties this year (and you can find them on pages 42 and 38, respectively).

For those of you who have followed *Louisiana Cookin'* for a while, you'll know that we like to try our hand at taking traditional dishes and giving them a fun, fresh spin. This year, we tackled the turducken. This storied bird-inside-a-bird-inside-a-bird is the sort of thing folks typically buy instead of making themselves (because let's be real: who's got time to debone three whole poultries?), so we got our heads together to come up with a preparation that combined the turducken's rich and interesting flavor combination in a delivery that was more attainable for the home cook. Our Tur-Duck-Hen Casserole on page 64 combines duck breast and chicken thighs with smoked turkey breast and a cornbread stuffing for a one-dish main that's just plain delicious.

However you celebrate Christmas and the holidays, we hope you get to spend quality time with the people you love most and eat some memorable bites while seeing them.

Daniel Schumacher

Daniel Schumacher
EDITORIAL DIRECTOR, FOOD

Holiday Desserts

We continued with our creative interpretations in the Delightful Desserts feature (starting on page 51), where you'll find classic New Orleans flavors like bananas Foster and the Sazerac reimagined as stately cakes (look for them on pages 56 and 59, respectively). The thought behind the layered Bundt cake on the cover is a little more conceptual, where we pictured New Orleans' St. Louis Cathedral coated with a light dusting of snow. Realistic? No. Tasty? You bet!



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New + Interesting

CATCH UP ON ALL THE LATEST HAPPENINGS ACROSS THE BAYOU STATE, FROM MUST-SEE FESTIVITIES TO RESTAURANTS AND MORE

BY KAITLYN SHEHEE



Ono's Hawaiian Grill

SHREVEPORT

onohawaiigrill.com

This culinary gem started as a vendor at the Shreveport Farmers' Market, operating out of a mobile food truck, but has now established itself in a brick-and-mortar location in downtown Shreveport. Sione Maumalanga, Ono's owner, founded the concept in 2016 as a way to bring authentic Hawaiian cuisine to the community. The operation has evolved over the years, including the addition of a full-service bar, but it's still featuring many of the beloved dishes Ono's is known for and has served since its inception, including Loco Moco, Poke Bowl, and pork belly Bao Buns. Dining at Ono's is always a good time, so drop by and grab a taste of Hawaii in the Bayou State for a can't-miss experience.



Lâche Pas Boucherie GRAND COTEAU | boucherielachepas.com

Get ready for an unforgettable weekend (November 8–10) at the Lâche Pas Boucherie in historic Grand Coteau. Indulge in three days of mouthwatering Cajun cuisine and experience the vibrant culture of south Louisiana. Unplug from the outside world and its industrialized food chain, as all meals are provided and prepared on-site by local talent. Traditionally, a boucherie is a community coming together to harvest an animal, and this event keeps this communal tradition alive, complete with live musical performances by local artists.

SoLou

LAFAYETTE | eatsouloulafayette.com

Inspired by south Louisiana, as the name suggests, SoLou serves up food, drinks, and atmosphere that embody this special part of the state. You may already know and love the restaurant's first location in Baton Rouge, but many were excited to hear of its expansion to Lafayette later this year. The restaurant is a hit with many, and its modern take on comfort food and craft cocktails—don't skip happy hour!—in a chic setting is impressive and will make you want to come back time and time again. Grab classic dishes like chicken and waffles or shrimp and grits, and top off your meal with a fabulous dessert like Creole Cheesecake or White Chocolate Bread Pudding.





Acamaya NEW ORLEANS | acamayanola.com

This much-anticipated contemporary Mexican seafood restaurant from James Beard Foundation Award-nominated chef Ana Castro is sure to become one of your all-time favorites. Opened in partnership with Ana's sister, Lydia Castro, Acamaya is a celebration of their Mexican heritage, and the menu reflects that with choices like Bass Ceviche with chamoy and jicama and Hamachi "Al Pastor" Tostada with pineapple and tepache. The dishes here are exquisitely prepared and hit all the right notes. Even the restaurant's atmosphere channels the Mexican community. With the help of interior design firm Farouki Farouki and Kalimera Construction, they seamlessly pay homage to the elegance of Mexican culture through authentic design elements directly from Mexico City.

Tasty Tidbits



Oyster farmer and chef David Sorrells partnered with seasoned restaurateur Ben Herrera to open **Salt Revival Oyster Co.** earlier this year, which is one of a handful of tenants at the Cameron Alternative Oyster Culture Park, a project dedicated to producing boutique oysters using funds from the 2010 BP oil spill.

New **Crazy Johnnie's** to open in Metairie after extreme interest shown by fans of the original.

Old Metairie's **Parish Line Bistro Bar** has turned into a new concept called **Barcar** with a revamped menu and rooftop bar.

Chimes Restaurant & Tap Room, a Baton Rouge and LSU tradition serving patrons for more than 25 years, has expanded to Lafayette.

Beignet Fest

NEW ORLEANS | beignetfest.com

Located at the Festival Grounds in New Orleans City Park, this festival is a sweet sensation that you are going to want to put on your calendar. Bring your appetite and fill up on decadent beignets that range from the traditional light and fluffy sweet treats covered in confectioners' sugar to savory options filled with seafood, cheese, and more. This family-friendly fun day takes place Saturday, November 16, and is sure to be a hit with everyone in attendance. In addition to chowing down on beignets, you can feel good knowing you're supporting a good cause: The mission of the Beignet Fest Foundation is to celebrate and empower kids who have autism and their families. Grab your ticket to donate today.



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SPILLIN' THE BEANS



Copper Vine Wine Pub & Inn

NEW ORLEANS | coppervine.com

Designed in collaboration with Studio West, the Inn at Copper Vine is a celebration of local art and craftsmanship, from custom-designed, locally made fabrics and handcrafted furniture from New Orleans-based millworkers to bespoke art pieces. No two guest rooms are alike, and each one is a unique reflection of New Orleans' cultural tapestry. Formerly the attic space of the original 1800s building, the Inn's Terrace Suite is the property's crown jewel. Part rooftop bungalow, part downtown loft, it offers unexpected luxury with exposed brick chimneys, dormer windows transformed into plush reading nooks, a spacious wet room, a well-stocked kitchenette, and a lush rooftop terrace with panoramic views of New Orleans' downtown.

The Louisiana Holiday Trail of Lights

NORTH LOUISIANA | holidaytrailoflights.com

The Louisiana Holiday Trail of Lights formed in 1992 to enhance the holiday experiences for locals and visitors alike, running along I-20 and I-49 in north Louisiana. Festivities start in mid-November and run through the New Year and can be experienced in one day or a week. The cities are all within driving distance of one another, making the tour a convenient hour-long trip from any one city to its neighboring city. Visitors are encouraged to see the brilliant downtown and neighborhood lights, dine at local restaurants, dance at the festivals, and shop in all eight festive cities.

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Chef Chat

Aom Srisuk

Chef Aom Srisuk is making waves in New Orleans with her newest restaurant, Good Catch. After the success of her first restaurant in the States, Pomelo, Aom and her husband and partner, Frankie Weinberg, decided to take the leap and open Good Catch, a restaurant that's much bigger than their first project and focuses on Thai food with an emphasis on fresh seafood. We got in touch with Aom to learn more about her culinary journey and the splash she's making in New Orleans.

When did your love for cooking begin? As part of a Thai family, we have a very big family. And I remember, when I was young, I had to help Grandma prepare before she started cooking. We had to pick the chili and basil. We squeezed fresh coconut milk. I remember feeling like, "Oh, it's a lot of work." But at the same time, when Grandma cooked, everything together smelled so lovely. I really enjoyed eating and enjoyed the food so much, and I think that is the starting point of enjoying cooking.

What do you wish more people knew about Thai food? Thai food is very unique and exotic, and it's more than just pad Thai, drunken noodle, or a spring roll. We love to eat, and you can find food 24 hours a day in Thailand. I'm not even kidding—you can go there, and you will have, like, right in front of you, a cart of the noodle dish. Or, you know, like, you wake up at 5 in the morning, you will see a small breakfast place where they sell grilled pork with the sticky rice. I want to show more of what we have, not just the famous dishes that we're known for. 🍴



GOOD CATCH

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LONGTIME READER SHARES A
FAMILY-FAVORITE THANKSGIVING APPETIZER

STORY AND RECIPE BY KATIE SHIRKEY LEITHEAD | PHOTOGRAPHY BY JIM BATHIE | FOOD STYLING BY VANESSA ROCCHIO | STYLING BY COURTNI BODIFORD

I served my “Eat Well, Feel Well” version of the traditional Waldorf salad of my childhood to my family last Thanksgiving. Since the holidays can weigh you down a bit, everyone seemed to appreciate the lower fat and sugar content and just how fresh it was. Now, they request it at every family holiday dinner.

Kitchen Tip

Dressing can be made the day before and refrigerated. Add dressing just before serving. Cover and refrigerate dressing for up to 2 weeks.

Holiday Apple- and-Pear Salad Boats

MAKES 8 SERVINGS

- 6 **Granny Smith apples, cut into 1-inch cubes**
- 4 **red pears, cut into 1-inch cubes**
- 3 **tablespoons fresh lemon juice, divided**
- 1 **cup roughly chopped celery**
- ½ **cup minced green onion**
- ½ **cup roughly chopped walnuts**
- ½ **cup roughly chopped hazelnuts or pecans**

Honey Dijon Dressing
(recipe follows)

Large romaine lettuce leaves
Lemon wedges, to serve

1. In a large bowl, toss together apples, pears, and 2 tablespoons lemon juice to prevent browning. Add celery, green onion, all nuts, and half of Honey Dijon Dressing, tossing until combined. Refrigerate for at least 1 hour.

2. To serve, place lettuce leaves on a serving dish; spoon apple mixture onto leaves, and drizzle with remaining 1 tablespoon lemon juice. Serve with lemon wedges and remaining Honey Dijon Dressing.

Honey Dijon Dressing

MAKES 3 CUPS

- 1 **cup nonfat plain Greek yogurt**
- 6 **tablespoons pecan or avocado oil**
- 6 **tablespoons Dijon mustard**
- 6 **tablespoons honey-flavored allulose syrup**
- ¼ **cup fresh lemon juice**
- ¼ **cup apple cider vinegar**
- 1 **clove garlic, minced**
- 1½ **teaspoons ground black pepper**
- ¼ **teaspoon celery seed**
- ¼ **teaspoon curry powder**
- ¼ **teaspoon ground turmeric**

1. In a medium bowl, whisk together all ingredients until well combined. Refrigerate for at least 30 minutes. ✦





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Global Flavors & Community Spirit

A BELOVED BATON ROUGE CULINARY GEM ROOTED IN INTERNATIONAL TRADITIONS AND INFLUENCES

STORY BY DANIEL DUBUISSON | PHOTOGRAPHY BY COLLIN RICHIE

In Baton Rouge, Cocha isn't just a restaurant; it's a love letter to culinary creativity, global inspiration, and the powerful bonds of community. At the helm of this esteemed establishment is Saskia Spanhoff, who, alongside her husband, co-owner, and general manager, Enrique, has established Cocha as a beacon of flavor, sustainability, and cultural connection in Louisiana. But Saskia's culinary journey began long before they opened the doors to a restaurant of their own.

Born to Dutch parents, Saskia grew up in Louisiana in a home where food was not only sustenance but also a way of life. Her childhood was infused with a blend of eclectic flavors, cultures, and traditions, which left an indelible mark on her palate. From a young age, she developed a deep appreciation for the diversity of global and local cuisines. Her family's meals often became a tapestry of international flavors, where foods from all over the world were enjoyed with equal reverence.

"I knew and loved all the classic Louisiana dishes," she says, "but my dad also has a lot of friends from different backgrounds. One of his friends was Indian and another from Pakistan, and we'd go to dinners at their homes all the time. They'd serve us meals traditional to their cultures, so I was exposed to a lot of different types of food that way and because we traveled quite a bit."

An early love for diverse cuisine was born and never seemed to wane. The earliest days of Saskia's culinary career began when she was in college, taking jobs waiting

tables in restaurants and working the front-of-house. She held positions at several notable restaurants in Louisiana during those years before moving west after graduation and taking on a role with fellow Louisiana native Paul Fleming in the early days of his work at the helm of successful franchises like Ruth's Chris, Fleming's, P.F. Chang's, and more.

"I was one of his managers and also put his whole wine program together at the first Fleming's," she says. "I'm a sommelier as well, and they did 100 different wines by the glass there. That's when I segued more into the wine industry full-time and worked for a fine wine company as a wine specialist. I did that for 12 years but still held on to my connections in and knowledge of the restaurant industry."

After stepping away from the stress of that work, Saskia and Enrique began the first conversations that eventually led to opening Cocha. She first met Enrique when they both worked at Ruth's Chris in Scottsdale, Arizona. When they moved to California, he eventually left the kitchen line behind and went into the entertainment industry while Saskia was flexing her sommelier skills.

"The actress Enrique was working with passed away about the same time I was looking to take a break from my work," Saskia says. "We were coming back to Louisiana quite frequently to visit my family, and I felt that the food scene here in Baton Rouge was really lacking. As long as I can remember, I've always wanted to open a restaurant, and now, we've been open for almost eight years."

(continued on page 25)



Get There

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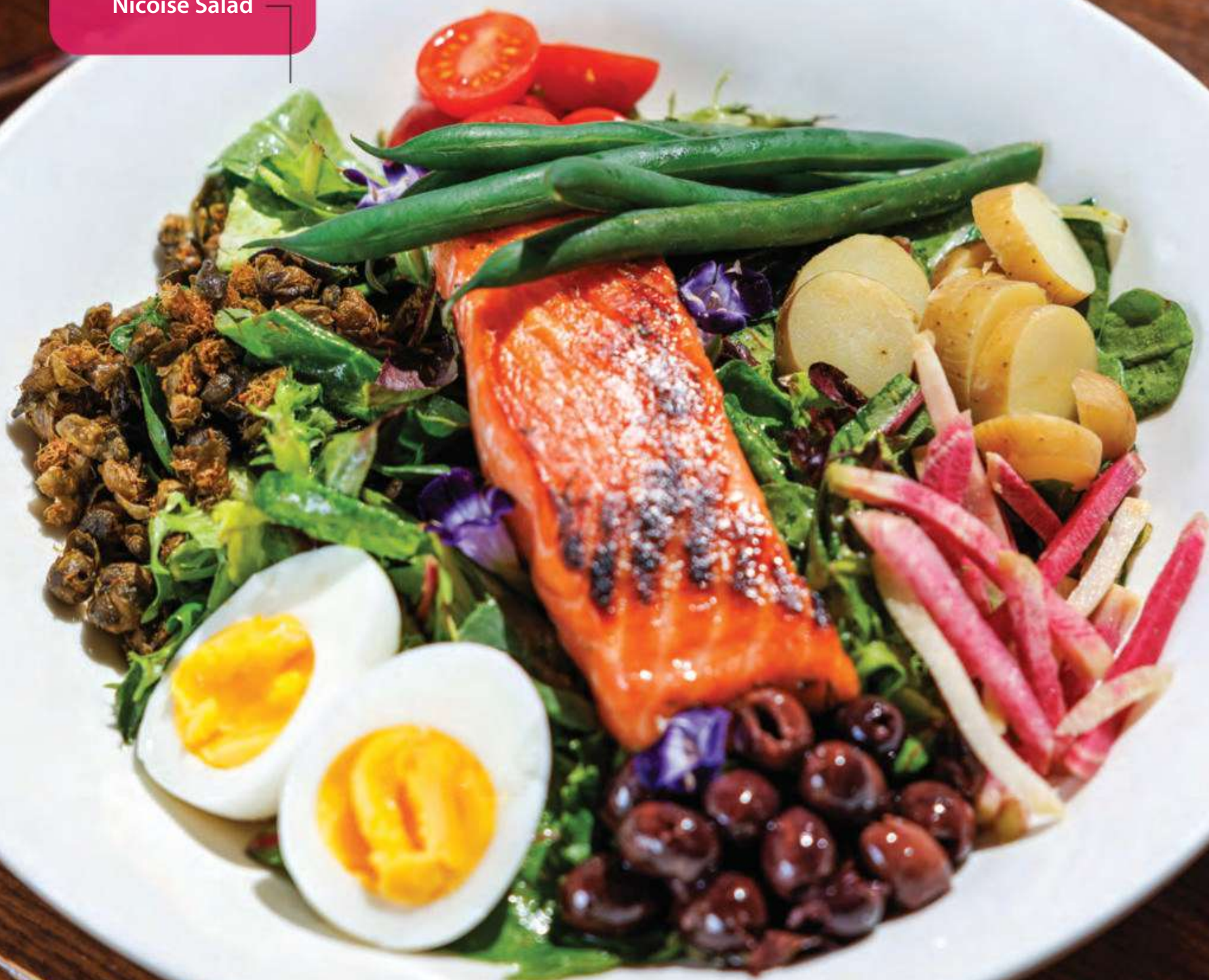
Dutch Baby

Cachapa

Confit Duck

Indonesian
Stir-Fried Noodles

Nordic Salmon
Nicoise Salad





THIS PAGE (Clockwise): Cocha's downtown Baton Rouge location; the light and hearty Honey Miso Bowl; Cocha's warm dining room. PREVIOUS PAGE: The colorful Nordic Salmon Nicoise Salad.

CHEF'S TABLE

In 2016, Saskia and Enrique took the leap of faith and opened Cocha in downtown Baton Rouge. The restaurant quickly gained a loyal following thanks to its farm-to-table philosophy and the team's ability to infuse every dish with soul and creativity. Opening downtown wasn't without its challenges, but the duo found success through their determination and deep community ties.

"We sold our home in California to put up the money to open the restaurant, which was a risk in itself," Saskia says. "This part of Baton Rouge has traditionally been a difficult market for restaurants, but we had a strong community around us to lean on and the confidence in our skills and ability to do this. The kitchen aspect of the restaurant was the only challenging bit because it wasn't my main background."

Despite this, Saskia embraced the daunting task, gradually becoming more and more confident in her kitchen prowess over time. That self-assurance, along with Enrique's own natural charisma and aptitude for the business side of things, made them a truly dynamic duo, dedicated to being hands-on managers and community members.

Their determination has paid off in spades, a victory Saskia credits to the city's loyalty to quality restaurants. "I think it's not such a bad place to open a restaurant once you can gain the trust of the clientele," she says. "It's a completely different thing than opening in a place like Los Angeles. People open up restaurants there, and they're the new hot thing—the fad of the moment. A year later, they're gone because people are bored and have an appetite for the newest and coolest thing."

The work of building and retaining loyalty all started by staying true to their backgrounds and love for international flavors. With inspiration from team members like Chef de Cuisine Nathan McHand, they're constantly infusing the menu with influence from places and cultures around the world.

Cocha's menu changes to reflect the Louisiana seasons, echoing its commitment to fresh, locally sourced ingredients. Depending on the time of year, diners might catch Indonesian influences to pay homage to the Southeast Asian nation's connection to the Netherlands' colonial history, nods to Enrique's Venezuelan heritage, and more.



The citrus- and hibiscus-infused Sunset in Bali cocktail.

"We work closely with our local farms and hunting community to see what might be coming to markets," she says. "Initially, I wanted to highlight the backgrounds of my husband and myself. I do an Indonesian stir-fry noodles dish for my dad and a savory twist on cachapas (a traditional Venezuelan dish) for my husband and his family. Those have become staples since day one, but other things have come and gone over the last eight years."

Looking ahead to the next eight years, Cocha's future remains bright. Saskia and Enrique have purchased the building where the restaurant currently sits as well as another space directly across the street, which they plan to turn into a community event space. They remain focused on fine-tuning their operations even more while continuing to offer innovative events like their Chef's Table dinner series. Cocha, with its ever-evolving menu and commitment to the community, shows no signs of slowing down, as Saskia and Enrique balance their passion for creativity with their desire to offer an inclusive, welcoming dining experience. ✨

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STORY AND RECIPES BY JEAN-PAUL BOURGEOIS | PHOTOGRAPHY BY JIM BATHIE | STYLING AND FOOD STYLING BY VANESSA ROCCHIO





“ A Louisiana satsuma has the power to heal family feuds while packing perfectly in your ‘bedon,’ so no matter what has you in the Bayou State, snatch you up a sack of satsumas and share the love this winter. ”

—JEAN-PAUL BOURGEOIS

LOUISIANA’S HUNTING AND FISHING SEASON

is now in full swing, and you can find many people of the state enjoying crisp cool fronts in the outdoors. Also during this time of year is Thanksgiving and Christmas, two of the biggest holidays in the US, and for many Louisianians, these holidays represent days well spent cooking, watching football, and getting to spend time with family members who may or may not be in our everyday circles. As someone whose life revolves around food, family, and the outdoors, this time of year is one that speaks deeply into the core of who I am. The weather, the outdoors, the holiday parties, extravagant dinners; give me all of it. It is also my wife’s birthday and our anniversary during the months of November and December. This season keeps me on my toes while giving me unbreakable bonds in the winter months.

As far as in-season fruits and vegetables go, typical mild winters support good crops of cruciferous vegetables such as broccoli, cauliflower, kale, and various greens like mustard, collard, and turnips. As great as those vegetables are, nothing gets me pumped like Louisiana

citrus, which usually starts up in November, finding full stride by December and January. Sure, oranges are great for juicing, but there is one particular type of citrus that I am after, and that is the satsuma mandarin. You might be thinking, “Yes, I love those seedless mandarins,” which you can find at any grocery store across the US. Satsumas are similar in appearance, with the same user-friendliness of the everyday mandarin at your grocery, but the two are not the same. Easy to peel, seedless, juicy, with a honeyed sweetness that can’t be replicated, the satsuma is one of Louisiana’s many treasures. Finding these blaze orange spheres of citrus euphoria is not that difficult. Once you get off major interstates and onto popular highways like Highway 90, River Road, and Highway 61, there is a good chance you will pass homemade signs signaling the sale of “sweet satsumas” and various other Louisiana citrus. This is your sign to pull over, pop a “U-ie,” or do whatever you need to do to get your hands on this fruit. Satsumas truly are the perfect road snack, but they also yield delicious recipes in the kitchen and under both flags of savory and sweet.



Jean-Paul launched *Duck Camp Dinners*, a digital video series about experiences at the camp. The successful series’ third season goes beyond duck hunting and expands into rabbit, squirrel, goose, deer, and hog hunting as well. Stream all episodes from your mobile devices at waypointtv.com.

IN SEASON

Duck à l'Orange

MAKES ABOUT 6 SERVINGS

(photo on page 27)

- 9 skin-on wild duck breasts*
- Kosher salt and ground black pepper, to taste
- 2 tablespoons bacon drippings
- 1 pound chopped bacon
- 2 cups quartered fresh mushrooms
- 2 cups diced yellow onion
- 2 cloves garlic, minced
- 2 cups fresh orange juice
- 2 cups duck or chicken stock
- 6 satsumas (seedless mandarins), peeled and left whole
- 1 ounce vinegar (apple cider, distilled, white, or red), plus more to serve if desired
- 1 dried bay leaf
- 1 cup sliced green onion
- Hot sauce (optional)
- Steamed long-grain white rice, to serve

1. Season duck on both sides with salt and pepper.
2. In a large cast-iron pot over medium-high heat, add bacon drippings and duck breasts in a single layer, skin side down. (Do this in batches, if necessary, to reduce crowding.) Cook, turning occasionally, until fat is rendered and duck is browned on all sides. Remove duck from pot, and set aside. Reserve drippings in pot.
3. In the hot drippings, add the bacon, and cook over medium-high heat, stirring occasionally, until bacon is cooked but not crispy. Remove from the pot, and set aside, reserving drippings in the pot.
4. Add mushrooms to the pot, and cook, stirring occasionally, over medium-high heat for about 10 minutes. Remove and set aside. Reserve drippings in the pot.
5. Add yellow onion and garlic to the pot, and cook over medium-high heat, stirring occasionally, until

- browned and onions begin to turn golden on the edges. Increase heat to high, and add orange juice, stock, satsumas, vinegar, and bay leaf along with the reserved duck, bacon, and mushrooms. Season lightly with salt and pepper. Stir until ingredients are mixed well together. Bring the mixture up to a boil, cover with a lid, and reduce to a simmer. Cook until duck begins to become tender, about 1½ hours, depending on species, size, and freshness of ducks.
6. Remove the lid, and cook gently, stirring softly and occasionally, being careful not to break down the ducks. Use a cooking spoon or ladle to remove any excess grease. Reduce the liquid for another 30 to 45 minutes until gravy is thickened.
 7. Finish dish with green onion and splash of vinegar or hot sauce (if using), and season with salt and pepper. Serve over rice.

*Six domestic duck legs can be substituted.



Duck Camp Dinners

SEASON 3
NOW STREAMING

waypointtv.com



Satsuma Vinaigrette

MAKES ABOUT 2¼ CUPS

- ¾ cup fresh satsuma juice
- ¼ cup fresh orange juice
- 2 tablespoons Dijon mustard
- 2 tablespoons white verjus
- 2 tablespoons Champagne vinegar
- 1 tablespoon honey
- 1¼ teaspoons salt
- 1 teaspoon Microplaned shallot
- ½ teaspoon cracked black pepper
- 1 cup extra-virgin olive oil

1. In a mixing bowl, whisk together juices, mustard, verjus, vinegar, honey, salt, shallot, and pepper. Slowly whisk in oil. Cover and refrigerate until serving, up to 5 days.



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Satsuma Syrup

MAKES ABOUT 2 CUPS

- 14 ounces sugar
- 11 ounces water
- ¼ vanilla bean, split lengthwise, seeds scraped and reserved
- ¼ star anise pod
- 1 pinch salt
- 7 satsuma segments
- 2 cups fresh satsuma or orange juice
- 2 teaspoons cornstarch
- 1 pinch citric acid*

Serve with ice cream, biscuits, pancakes, or waffles

1. Bring sugar, 11 ounces water, vanilla bean and seeds, anise, and salt to a boil over high heat. Add satsumas to the pot. Cook for 3 minutes. (Do not overcook.) Strain, reserving satsumas and liquid.
2. Reserve ½ cup liquid. Add the rest of the liquid back to the satsumas, and let sit until room temperature and then refrigerate until cold.
3. Bring orange juice and reserved ½ cup liquid to a simmer, and cook for 8 to 10 minutes until thickened. Bring to a boil, and add cornstarch. Whisk for 2 minutes; strain. Add acid, and cool. Serve over ice cream, biscuits, pancakes, or waffles. ✦

**If you don't have citric acid, you can finely crush a vitamin C tablet.*

LOUISIANA COOKIN' WITH CHEF JEAN-PAUL

Visit [youtube.com/louisianacookin](https://www.youtube.com/louisianacookin) to watch Jean-Paul prepare his takes on new and classic Louisiana dishes.



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Louisiana Christmas Traditions

LE RÉVEILLON & BONFIRES ON THE MISSISSIPPI

STORY BY CHEF JOHN D. FOLSE AND MICHAELA D. YORK | RECIPE BY CHEF JOHN D. FOLSE
PHOTOGRAPHY BY JIM BATHIE | FOOD STYLING BY KATHLEEN KANEN | STYLING BY MAGHAN ARMSTRONG

Le réveillon (the awakening), the morning feast following midnight Mass on Christmas or New Year's Eve, is an age-old custom inherited by Louisiana Creoles from their European ancestors. Réveillon was a time of family reunion and thanksgiving, which began early in the evening with family members converging on households for hours of conversation. Around 11 p.m., church bells began to ring, inviting families to stroll through the French Quarter to St. Louis Cathedral for Christmas Mass. A man might miss any service during the year, but he would be certain to join his family for midnight Mass at Christmas.

Christmas Eve was recognized as a day of fasting and abstinence by most Catholics. By the end of midnight Mass, the Creoles were hungry and ready to celebrate with a réveillon feast. Family members returning from church were greeted with an elaborate meal of daube glacé, chicken and oyster gumbo, salmis or game pies, egg dishes, sweetbreads, soups and soufflés, grillades, grits, hominy, homemade breads, crystallized fruits, fruitcake, and lavish desserts such as croquembouche. Wine, brandy, eggnog, and New Orleans coffee always graced the Creole table, emulating what might have been found on the tables of France during that same hour.

In rural south Louisiana, le réveillon was celebrated in more humble circumstances. Folks gathered at the house of the family matriarch or patriarch to walk the levee lit with bonfires to celebrate midnight Mass. Many believed that the bonfire tradition was inherited from French and German ancestors long past. Every December 24, the bonfire tradition reemerges as children await the arrival of Papa Noël. While there are many riches on the holiday table, perhaps one of the most unique is Venison Rossini, complete with foie gras and black truffles.



On Louisiana's Northshore in Bush, you'll find Backwater Foie Gras Company, a small-scale farm producing duck and foie gras.
backwaterfoiegras.com

Chef John D. Folse is an entrepreneur with interests ranging from restaurant development to food manufacturing, catering to culinary education. Similar recipes can be found in *After the Hunt* (Chef John Folse & Company), coauthored by Michaela D. York.

Venison Tournedos Rossini

MAKES 2 SERVINGS

This French steak dish is said to have been named after the Italian composer Gioachino Rossini. A lover of great food, he frequented the restaurants of Paris and often visited the kitchens and greeted the chefs. Today, I turn to this classic dish using fresh duck foie gras from Backwater Foie Gras Company in Bush. You are in for a treat!

- 4 (3-ounce) venison or beef fillets
- Kosher salt and ground black pepper, to taste
- ¼ cup veal stock
- 1 tablespoon truffle juice
- 1 teaspoon chopped black truffles
- 3 tablespoons butter, divided
- 1 tablespoon vegetable oil
- 4 slices French bread, trimmed to shape of fillets
- 4 (1-ounce) slices fresh Backwater Foie Gras

2 tablespoons Madeira wine
Garnish: thin slices black truffle

1. Season fillets with salt and pepper.
2. In a small bowl, stir together stock, truffle juice, and chopped truffles.
3. In a large skillet, melt 1 tablespoon butter with oil over medium-high heat. Add bread, and cook until lightly browned on both sides. Remove from skillet.
4. Add 1 tablespoon butter to skillet. Increase heat to high, and add fillets; cook for 4 minutes per side for rare, 5 minutes per side for medium-rare. Remove fillets from skillet, and keep warm.
5. Add foie gras slices to skillet, and cook over high heat for 30 to 45 seconds per side. Remove from skillet, and keep warm with fillets. Discard all fat from skillet.

6. Add wine to hot skillet, scraping browned bits from bottom of skillet with a wooden spoon. Add stock mixture, and bring to a quick boil; remove from heat. Stir in remaining 1 tablespoon butter to create a silky sauce. Season to taste with salt and pepper.
7. To serve, arrange 2 bread slices in center of each plate. Top each with 1 fillet and 1 foie gras slice, and garnish with truffle slice, if desired. Spoon sauce on top and onto plate. Serve hot. ♣





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PHOTOGRAPHY BY JIM BATHIE | RECIPE DEVELOPMENT BY IZZIE TURNER | FOOD STYLING BY VANESSA ROCCHIO | STYLING BY COURTNI BODIFORD





Crispy Crab Cake Bites with Lemon Tartar Sauce

MAKES 12

- 1 (8-ounce) container lump crabmeat, picked free of shell
- 1½ cups panko (Japanese bread crumbs), divided
- 2 large eggs, divided
- 2 tablespoons sliced fresh chives
- 1 teaspoon lemon zest
- 2 teaspoons fresh lemon juice
- 1 teaspoon Dijon mustard
- ½ teaspoon Creole seasoning
- ¼ cup olive oil

Lemon Tartar Sauce (recipe follows), to serve

Garnish: fresh arugula, lemon zest, sliced fresh chives

1. In a medium bowl, gently stir together crabmeat, ½ cup bread crumbs, 1 egg, chives, lemon zest and juice, mustard, and Creole seasoning until just combined. Shape mixture into 12 patties (about 1½ tablespoons each).
2. In a small bowl, whisk remaining 1 egg. In a shallow dish, place remaining 1 cup bread crumbs. Dip patties in egg, and dredge in bread crumbs. Refrigerate for 30 minutes.
3. In a large nonstick skillet, heat oil over medium heat. Add patties, and cook until golden brown, about 3 minutes per side. Serve with Lemon Tartar Sauce. Garnish with arugula, lemon zest, and chives, if desired.

Lemon Tartar Sauce

MAKES ABOUT ¾ CUP

- ½ cup mayonnaise
- 1 tablespoon minced cornichon
- 1 tablespoon sliced fresh chives
- 1 teaspoon lemon zest
- 1 teaspoon fresh lemon juice
- ⅛ teaspoon kosher salt

1. In a medium bowl, stir together all ingredients until smooth. Refrigerate until ready to serve.

Crawfish Queso Fundido

MAKES 8 TO 10 SERVINGS

(photo on page 40)

- 2 tablespoons unsalted butter
 - 1 medium yellow onion, diced
 - 1 green bell pepper, diced
 - ½ cup diced celery
 - 1 clove garlic, minced
 - ½ teaspoon kosher salt
 - 1 (16-ounce) package cooked crawfish tails, drained and patted dry
 - 1 (12-ounce) package Oaxaca cheese, shredded
 - 4 ounces Monterey Jack cheese with peppers, shredded
 - 1 teaspoon Creole seasoning
 - ¼ cup roughly chopped pickled jalapeños
 - ¼ cup pico de gallo
 - 2 tablespoons chopped fresh cilantro
 - 2 tablespoons sliced green onion
- Warm tortilla chips, to serve

1. Preheat oven to 350°.
2. In a medium Dutch oven, melt butter over medium heat. Add yellow onion, bell pepper, celery, garlic, and salt. Cook, stirring occasionally, until softened and lightly caramelized, 10 to 15 minutes. Transfer to a large bowl, and stir in crawfish, cheeses, and Creole seasoning. Return mixture to Dutch oven, and cover with lid.
3. Bake for 15 minutes. Uncover and bake until melted and bubbly, 15 to 20 minutes more.
4. In a medium bowl, combine jalapeños, pico de gallo, cilantro, and green onion. Spoon mixture on top of cheese dip, and serve with warm chips.

Cajun Boucherie Board

MAKES 6 TO 8 SERVINGS

- 1 tablespoon vegetable oil
 - 1 pound boudin sausage
 - 12 ounces andouille sausage
 - 8 ounces chicken pâté*
 - 1 (7-ounce) block smoked Cheddar cheese, sliced
 - 1 (7-ounce) block sharp white Cheddar cheese
- Pickled red onions, pickled okra, pickles, giardiniera, Creole mustard, cane syrup, pork rinds, rice crackers, and flatbread crackers, to serve

1. Preheat grill to medium-high heat (350° to 400°), or heat a cast-iron grill pan with 1 tablespoon oil over medium-high heat. Add boudin and andouille, and cook, turning occasionally, until browned on all sides and an instant-read thermometer inserted in center registers 165°, 7 to 10 minutes. Remove from grill or pan, and let stand for 5 minutes before slicing.
2. Arrange boudin, andouille, pâté, and cheeses on desired cheese board. Serve with onion, okra, pickles, giardiniera, mustard, cane syrup, pork rinds, and crackers.

*Use hog's head cheese if available.





We always have a jar of this **Creole Pepper Jelly** on hand. Check it out in Louisiana's Best on page 79.



Savory
Thumbprint
Cookies
PAGE 42



Crawfish
Queso Fundido
PAGE 38

Note

For extra-hot sliders, toss shrimp to coat in hot sauce mixture.



Louisiana Hot Shrimp Po' Boy Sliders

MAKES 8

Vegetable oil, for frying

- 1 cup all-purpose flour
- 1 teaspoon kosher salt
- 1 teaspoon Creole seasoning
- ½ teaspoon ground black pepper
- ¼ cup whole buttermilk
- 1 large egg
- 1 pound peeled and deveined jumbo fresh shrimp
- ½ cup hot sauce
- 2 tablespoons unsalted butter, melted
- 2 teaspoons honey
- Mayonnaise, shredded iceberg lettuce, sliced tomato, and pickles, to serve
- 8 French bread rolls*, split and toasted

1. In a medium stockpot or Dutch oven, pour oil to a depth of 1½ inches, and heat over medium heat until a deep-fry thermometer registers 350°.
2. In a medium bowl, whisk together flour, salt, Creole seasoning, and pepper. In a small bowl, whisk together buttermilk and egg. Working in small batches, dip shrimp in buttermilk mixture, letting excess drip off; dredge in flour mixture to coat.
3. Fry shrimp in batches until golden brown, 2 to 4 minutes. Remove from oil using a slotted spoon, and let drain on paper towels.
4. In another medium bowl, whisk together hot sauce, melted butter, and honey. Drizzle half of mixture over shrimp. (See note.) Layer shrimp, mayonnaise, lettuce, tomato, and pickles on rolls. Serve with remaining hot sauce mixture.

*Remove some of the bread from the center of the rolls to make more room for the fillings.

Savory Thumbprint Cookies

MAKES 16

(photo on page 39)

- 1¼ cups all-purpose flour
- 1 tablespoon sugar
- ½ teaspoon kosher salt
- ½ teaspoon chopped fresh thyme leaves
- ½ cup unsalted butter, softened
- 4 ounces sharp Cheddar cheese, shredded
- 4 ounces sharp white Cheddar cheese, shredded
- 1 large egg
- 1 jalapeño, seeded and minced
- 4 tablespoons pepper jelly, divided

1. Line 2 rimmed baking sheets with parchment paper.
2. In the work bowl of a food processor, pulse flour, sugar, salt, and thyme until combined. Add butter, cheeses, egg, and jalapeño; pulse until a dough forms.
3. Using a 1½-tablespoon spring-loaded scoop, scoop dough onto prepared pans. Roll each scoop into a smooth ball. Using a floured rounded teaspoon, press down center of each ball. Refrigerate until firm, about 30 minutes.
4. Preheat oven to 350°.
5. Divide 3 tablespoons jelly among centers of cookies (about ½ teaspoon per cookie).
6. Bake until golden, 12 to 15 minutes. Let cool completely on pans. Divide remaining 1 tablespoon jelly among centers of cookies. Serve warm or at room temperature. Store in an airtight container for up to 1 week. ✦





BEST *Dressed*

THANKSGIVING- AND CHRISTMAS-READY
CASSEROLES WORTH A SECOND HELPING

PHOTOGRAPHY BY JIM BATHIE | RECIPE DEVELOPMENT BY IZZIE TURNER
FOOD STYLING BY VANESSA ROCCHIO | STYLING BY DONNA NICHOLS



Holiday Rice Dressing
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Creole Shrimp and
Mirliton Dressing

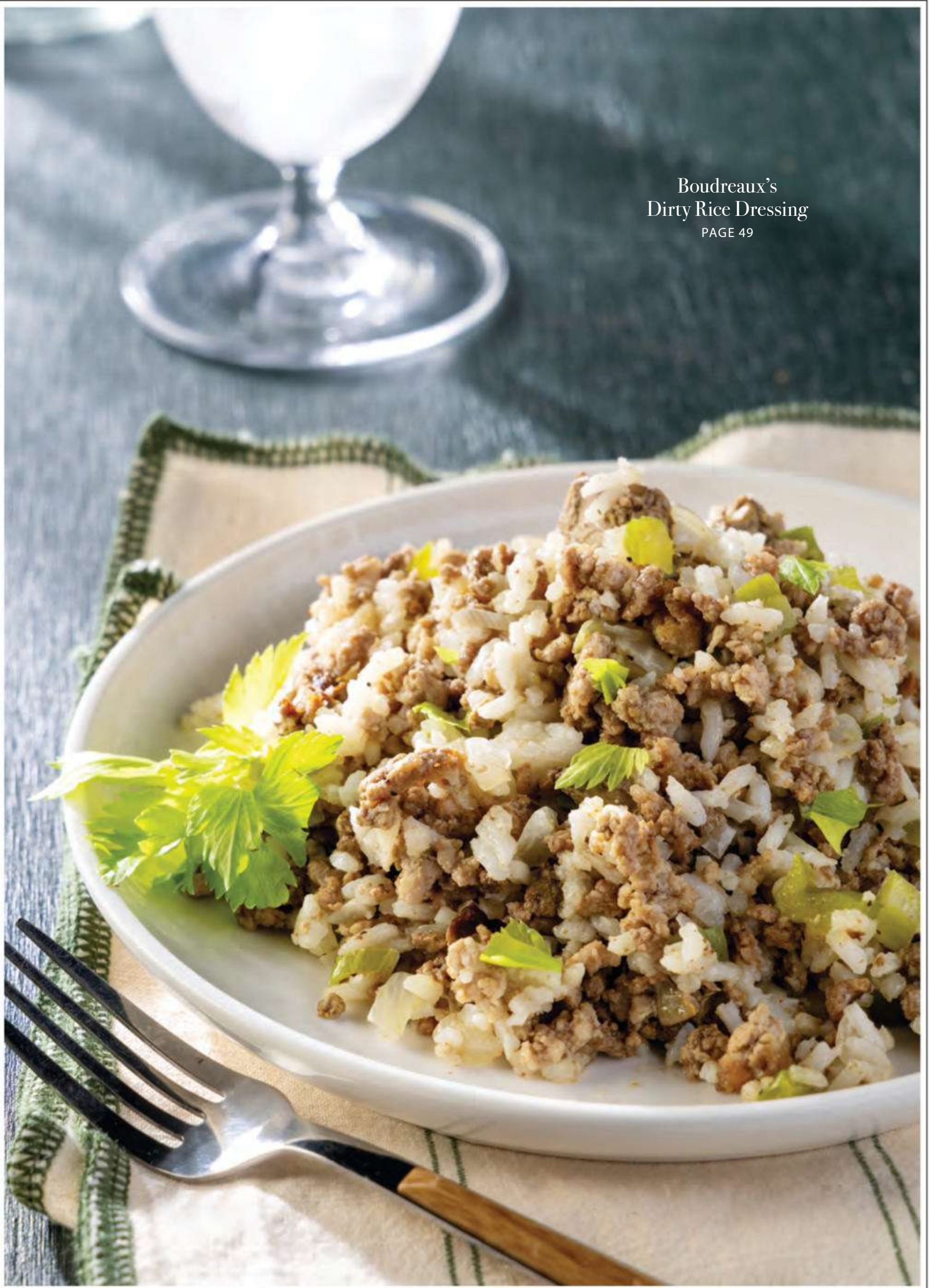
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Tasso and
Sausage Dressing
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Boudreaux's
Dirty Rice Dressing
PAGE 49





Smoked Oyster
Dressing
PAGE 50

Creole Shrimp and Mirliton Dressing

MAKES 10 TO 12 SERVINGS

(photo on page 45)

- 1 pound peeled and deveined large fresh shrimp
 - 2 teaspoons Creole seasoning, divided
 - 2 tablespoons unsalted butter
 - 1 cup chopped yellow onion
 - 2 cloves garlic, minced
 - 2 mirlitons, seeded and cubed (about 4 cups) (peeled if desired)
 - 1 teaspoon kosher salt
 - 2 cups chicken broth
 - 1 cup heavy whipping cream
 - 2 large eggs, lightly beaten
 - 1 (16-ounce) loaf crusty bread, cubed
 - 1 (8-ounce) container crabmeat, picked free of shell
- Garnish:** Creole seasoning, chopped fresh parsley

1. In a medium bowl, combine shrimp and 1 teaspoon Creole seasoning.
2. In a 12-inch cast-iron skillet, melt butter over medium heat. Add yellow onion and garlic, and cook, stirring occasionally, until tender and aromatic, 5 to 7 minutes. Add mirliton and salt, and cook, stirring occasionally, until lightly tender, 7 to 10 minutes. Remove from heat.
3. In a large bowl, whisk together broth, cream, eggs, and remaining 1 teaspoon Creole seasoning. Stir in mirliton mixture and bread. Let stand for 20 minutes.
4. Preheat oven to 350°.
5. Fold shrimp and crab into mirliton mixture, and return to skillet. Cover with foil.
6. Bake for 25 minutes. Uncover and bake until golden brown and set, about 20 minutes. Garnish with Creole seasoning and parsley, if desired.

Tasso and Sausage Dressing

MAKES 10 TO 12 SERVINGS

(photo on page 46)

- 2 tablespoons unsalted butter
 - 1 pound hot ground pork sausage
 - 1 (8-ounce) package tasso, chopped
 - 2 cups chopped yellow onion
 - 2 cups chopped leeks (white and light green parts only) (washed thoroughly)
 - 1 cup chopped celery
 - 1 cup chopped green bell pepper
 - ½ cup sliced green onion
 - 2 cloves garlic, minced
 - 2 tablespoons poultry seasoning*
 - 1 tablespoon chopped fresh thyme
 - 1 teaspoon kosher salt
 - 2 cups chicken broth
 - 5 large eggs, lightly beaten
- Buttermilk Cornbread** (recipe follows), crumbled (about 8 cups)
- Garnish:** sliced green onion

1. Preheat oven to 350°. Spray a 3-quart baking dish with cooking spray.
2. In a large skillet, melt butter over medium heat. Add sausage and tasso, and cook, breaking meat up with a spoon, until browned and crumbly, 10 to 12 minutes. Add yellow onion, leeks, celery, bell pepper, green onion, and garlic; cook, stirring occasionally, until softened, 5 to 8 minutes. Remove from heat, and stir in poultry seasoning, thyme, and salt until combined.
3. In a large bowl, whisk together broth and eggs until well combined. Gently stir in sausage mixture and crumbled Buttermilk Cornbread. Spoon mixture into prepared pan, pressing to level mixture. Loosely cover with foil.
4. Bake for 30 minutes. Uncover and bake until golden brown and set, 20 to 30 minutes more. Garnish with green onion, if desired.

*We used Magic Seasoning Blends Poultry Magic.

Buttermilk Cornbread

MAKES 1 (10-INCH) LOAF

- ½ cup unsalted butter, diced
- 2 cups yellow cornmeal
- 1 cup all-purpose flour
- 1 tablespoon baking powder
- 1 tablespoon sugar
- 1½ teaspoons kosher salt
- 2½ cups whole buttermilk
- 2 large eggs

1. Preheat oven to 425°. Place a 10-inch cast-iron skillet in oven to preheat, at least 15 minutes.
2. Place butter in skillet, and return to oven to melt.
3. In a large bowl, whisk cornmeal, flour, baking powder, sugar, and salt.
4. In a small bowl, whisk together buttermilk and eggs. Add buttermilk mixture to cornmeal mixture, stirring just until combined. Slowly add melted butter, stirring until well combined. Pour batter into preheated skillet.
5. Bake until golden brown and a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool in skillet for 5 minutes. Invert cornbread onto a wire rack, and let cool completely.

Boudreaux's Dirty Rice Dressing

MAKES 10 TO 12 SERVINGS

(photo on page 47)

- 1 tablespoon vegetable oil
 - 1 pound lean ground pork
 - 1 pound lean ground beef
 - 1 pound chicken livers, trimmed and finely chopped
 - 2 tablespoons unsalted butter
 - 1 tablespoon Creole seasoning
 - ½ teaspoon kosher salt
 - ¼ teaspoon crushed red pepper
 - 1 cup chopped yellow onion
 - 1 cup chopped green bell pepper
 - ½ cup sliced green onion
 - ½ cup chopped celery
 - 3 cloves garlic, minced
 - 6 cups cooked long-grain white rice
 - 2 cups chicken broth
- Garnish:** fresh celery leaves

1. Preheat oven to 375°.
2. In a large braiser or shallow Dutch oven, heat oil over medium heat. Add pork and beef, and cook, breaking meat up with a spoon, until browned and crumbly, 10 to 12 minutes. Add livers, and cook, stirring occasionally, until no red remains, 5 to 7 minutes. Add butter, Creole seasoning, salt, and red pepper. Add yellow onion, bell pepper, green onion, celery, and garlic, and cook, stirring occasionally, until slightly softened, about 5 minutes. Transfer to a large bowl, and stir in rice and broth. Return to braiser or Dutch oven, and cover with lid or foil.
3. Bake 15 minutes. Uncover and bake until liquid is absorbed and dressing is lightly browned, about 15 minutes more. Garnish with celery leaves, if desired.

Smoked Oyster Dressing

MAKES 10 TO 12 SERVINGS

(photo on page 48)

- 2 tablespoons unsalted butter, cubed
 - 4 slices thick-cut bacon, chopped
 - 1 cup chopped yellow onion
 - ½ cup chopped celery
 - 3 cloves garlic, minced
 - 2 tablespoons chopped fresh parsley
 - 2 teaspoons kosher salt, divided
 - 1 teaspoon chopped fresh thyme
 - 1 teaspoon chopped fresh rosemary leaves
 - ¼ teaspoon crushed red pepper
 - 1 (12-ounce) loaf French bread, cubed (about 8 cups)
 - 3 cups chicken broth
 - 1 cup heavy whipping cream
 - 2 large eggs
 - 1 (8-ounce) container shucked fresh oysters, drained and roughly chopped
 - 1 (3.75-ounce) package smoked oysters, drained
- Garnish: fresh rosemary, fresh thyme, fresh parsley

1. Lightly spray a 2-quart baking dish with cooking spray.
2. In a large skillet, melt butter over medium heat. Add bacon, and cook, stirring occasionally, until browned and crisp, 7 to 10 minutes. Add onion, celery, and garlic, and cook, stirring occasionally, until softened, 7 to 10 minutes. Remove from skillet, and place in a large bowl. Stir in parsley, 1 teaspoon salt, thyme, rosemary, and red pepper. Add bread cubes, tossing until combined.
3. In another large bowl, whisk together broth, cream, eggs, and remaining 1 teaspoon salt. Pour evenly over bread mixture, and gently stir until combined. Fold in all oysters. Transfer to prepared pan. Cover with plastic wrap, and let stand at room temperature for 30 minutes.
4. Preheat oven to 350°.
5. Discard plastic wrap, and cover casserole with foil.
6. Bake for 25 minutes. Uncover and bake until golden brown and set, 20 to 25 minutes more. Garnish with rosemary, thyme, and parsley, if desired.

Holiday Rice Dressing

MAKES 10 TO 12 SERVINGS

- 4 tablespoons unsalted butter, divided
- 1 (16-ounce) package sliced fresh baby portobello mushrooms
- 1 cup chopped yellow onion
- ½ cup chopped celery
- 3 cloves garlic, minced
- 2 cups diced mirliton
- 2 cups cooked long-grain white rice
- 1 cup cooked black or purple rice
- 1 cup chopped toasted pecans
- 1 cup dried cranberries or dried cherries
- 1 cup vegetable broth
- ¼ cup chopped fresh parsley
- 1 teaspoon kosher salt
- 1 teaspoon chopped fresh sage

- 1 teaspoon chopped fresh rosemary
 - ½ teaspoon black pepper
- Garnish: toasted pecans, chopped fresh parsley, pomegranate arils

1. In a large skillet, melt 2 tablespoons butter over medium-high heat. Add mushrooms, and cook, stirring occasionally, until tender, 7 to 10 minutes. Remove from skillet.
2. In same skillet, melt remaining 2 tablespoons butter over medium heat. Add onion, celery, and garlic, and cook, stirring occasionally, until just tender, 5 to 7 minutes. Add mirliton, and cook, stirring occasionally, until tender, 7 to 10 minutes.
3. Preheat oven to 350°. Lightly spray a 2-quart baking dish with cooking spray.
4. In a large bowl, stir together mushrooms, onion mixture, all rice, pecans, dried cranberries, broth, parsley, salt, sage, rosemary, and pepper until well combined. Transfer to prepared pan, and loosely cover with foil.
5. Bake for 15 minutes. Uncover and bake until liquid is absorbed, about 10 minutes. Let stand for 15 minutes before serving. Garnish with pecans, parsley, and pomegranate arils, if desired. ✦



DELIGHTFUL



DESSERTS

A SWEET FESTIVE SEASON AWAITS WITH THESE
DECADENT CAKES AND TARTS ON DECK

PHOTOGRAPHY BY JIM BATHIE | RECIPE DEVELOPMENT BY VANESSA ROCCHIO
FOOD STYLING BY KATHLEEN KANEN | STYLING BY COURTNI BODIFORD





Chocolate
Orange Pecan Tart
PAGE 60

Orange Custard

MAKE 6 TO 8 SERVINGS

- 1 large navel orange, divided
 - 4 cups heavy whipping cream
 - 1 cup sugar
 - 8 large egg yolks
- Orange Brittle (recipe follows)

1. Preheat oven to 300°.
2. Heat a medium skillet over medium heat.
3. Using a sharp knife, peel orange, making sure there is no white pith. Using sharp knife, segment orange, making sure segments do not have pith on them. Place orange segments in hot skillet, and cook, turning each piece occasionally, until charred. Remove segments from skillet, and reserve. Add peel to skillet, and cook until charred.
4. In a 3-quart saucepan, combine charred peel, cream, and sugar. Cook over medium heat, stirring occasionally, until bubbles begin to form around sides of pan. (Do not boil.) Remove from heat, and let stand for 10 minutes.
5. In a large bowl, whisk egg yolks until smooth.
6. Using a fine-mesh sieve, strain hot cream mixture over yolks, whisking constantly; discard solids.
7. In a large roasting pan, place a 2-quart baking dish. Pour yolk mixture into baking dish. Pour enough hot water into roasting pan to come halfway up sides of baking dish.
8. Bake until custard is set and trembles slightly when shaken, 40 to 50 minutes. Remove baking dish from water bath, and transfer to a wire rack; let cool for 30 minutes. Cover and refrigerate until set, about 4 hours, or up to 3 days. Serve with orange segments and Orange Brittle.

Orange Brittle

MAKES ABOUT 8 SERVINGS

- 1¾ cups plus 2 tablespoons sugar
- ¾ cup light corn syrup
- ½ cup water
- 1 tablespoon orange zest



1. Spray a large rimmed baking sheet with cooking spray.
2. In a medium saucepan, combine sugar, corn syrup, and ½ cup water. Cook over medium heat, stirring constantly, until sugar dissolves. Bring to a boil over medium heat, without stirring; cook until a candy thermometer registers 300° (hard

crack stage) or a small amount of syrup dropped into cold water forms hard, brittle threads, about 10 minutes. Remove from heat, and stir in orange zest. Immediately pour into prepared pan, and tilt pan in all directions until syrup is very thin. Let cool completely. Break into pieces just before serving. Serve immediately.



Banana Fosters Cake

MAKES 1 (9-INCH) CAKE

- 1 cup unsalted butter, softened
- 1 cup granulated sugar
- 1 cup firmly packed light brown sugar
- ½ cup mashed banana (about 1 large banana)
- 4 large eggs
- 3½ cups cake flour
- 1 tablespoon baking powder
- ½ teaspoon kosher salt
- 1 cup whole milk
- ¼ cup dark rum

Rum Brown Sugar Frosting
(recipe follows)

Bananas Foster Filling (recipe follows)
Brûléed Bananas (recipe follows)

1. Preheat oven to 350°. Spray 3 (9-inch) round cake pans with baking spray with flour.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Beat in mashed banana. Add eggs, one at a time, beating well after each addition.
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk and rum, beginning and ending with flour mixture, beating just until combined after each addition. Divide batter among prepared pans, smoothing tops if necessary.
4. Bake until a wooden pick inserted in center comes out clean, 15 to 20 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.
5. Place 1 cooled cake layer on a serving plate. Spread about ⅓ cup

Rum Brown Sugar Frosting on top. Using a slotted spoon, place half of bananas from Bananas Foster Filling on frosting, and drizzle 3 tablespoons sauce from Bananas Foster Filling on top. Place second cake layer on top. Spread about ⅓ cup frosting on top. Using a slotted spoon, place remaining bananas from filling on frosting, and drizzle 3 tablespoons sauce from filling on top. Top with remaining cake layer. Reserve 1 cup frosting; spread remaining frosting on top and sides of cake.

6. Transfer reserved 1 cup frosting to a pastry bag fitted with a large open star piping tip (Wilton 1M). Holding tip close to top of cake, pipe 8 swirls. Top cake with Brûléed Bananas, and drizzle with desired amount of remaining sauce from filling.

Rum Brown Sugar Frosting

MAKES ABOUT 6 CUPS

- 1½ cups unsalted butter, softened
- 1 cup firmly packed light brown sugar
- 1 pound confectioners' sugar
- ¼ cup dark rum

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until creamy, stopping to scrape sides of bowl. Gradually add confectioners' sugar and rum, beating until combined. Beat until smooth and fluffy.

Bananas Foster Filling

MAKES ABOUT 5 CUPS

- 1½ cups firmly packed light brown sugar
- ½ cup unsalted butter, cubed
- ¾ teaspoon ground cinnamon
- ½ cup banana liqueur
- ½ cup dark rum
- 4 slightly underripe large bananas, sliced crosswise ½ inch thick

1. In a large saucepan, stir together brown sugar, butter, and cinnamon. Cook over medium heat, stirring frequently, until sugar dissolves, 5 to 7 minutes. Stir in liqueur and rum. Cook, stirring occasionally, until thickened, 20 to 25 minutes. Reserve ½ cup sauce. Stir banana slices into remaining sauce. Let cool completely.

Brûléed Bananas

MAKES ABOUT ½ CUP

- 1 large banana, sliced crosswise ¼ inch thick
- ¼ cup sugar

1. Coat banana slices with sugar, and place on a baking sheet. Using a handheld kitchen torch (see Kitchen Tip), carefully brown sugar until caramelized, about 15 seconds per slice. Use immediately

Kitchen Tip

If you don't have a kitchen torch, broil banana slices under broiler until sugar is caramelized, 1 to 2 minutes.

Cover Recipe

Coconut
Cathedral Cake
PAGE 59



Note

However beautiful,
holly is not edible.



Coconut Cathedral Cake

MAKES 1 (9-INCH) CAKE

(photo on page 57)

- 2 cups unsalted butter, softened
- 3 cups granulated sugar
- 4 large eggs, room temperature
- 6 cups cake flour
- 2 teaspoons baking powder
- 1½ teaspoons kosher salt
- 1 (13.66-ounce) can unsweetened coconut milk
- ⅓ cup sour cream
- 1 teaspoon vanilla extract
- 1½ cups finely chopped sweetened flaked coconut, divided
- ¼ cup confectioners' sugar
- 1 to 2 tablespoons whole milk
- 4 tablespoons white sanding sugar, divided

Coconut Buttercream (recipe follows)

Rum Whipped Cream (recipe follows)

Garnish: sugared rosemary, fresh sage, holly leaves (see note on page 57), fresh small cranberries

1. Preheat oven to 325°.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and granulated sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
3. In a medium bowl, whisk together flour, baking powder, and salt. In a small bowl, whisk together coconut milk, sour cream, and vanilla. With mixer on low speed, gradually add flour mixture to butter mixture alternately with coconut milk mixture, beginning and ending with flour mixture, beating just until combined after each addition. Fold in ½ cup flaked coconut.
4. Generously spray a 9-cup Nordic Ware Vaulted Cathedral Bundt Pan with baking spray with flour. Spoon 7 cups batter into prepared pan.
5. Spray a 9-inch round cake pan with baking spray with flour. Spoon remaining batter into prepared cake pan. Tap pans on a kitchen towel-lined counter several times to settle batter and release any air bubbles.

6. Bake cake pan until a wooden pick inserted in center comes out clean, about 25 minutes, and Bundt pan until a wooden pick inserted near center comes out with just a few moist crumbs or an instant-read thermometer inserted near center registers 205°, 55 minutes to 1 hour. Let round cake cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Let Bundt cake cool in pan for 20 minutes. Loosen cake from center of pan using a small offset spatula. Invert cake onto a wire rack, and let cool completely. Cover cooled cakes with plastic wrap, and refrigerate for 1 hour or up to overnight.
7. Using a serrated knife, trim bottom of Bundt cake to level if necessary. Place Bundt cake on a baking sheet.
8. In another small bowl, whisk together confectioners' sugar and whole milk. Using a pastry brush, lightly brush mixture onto Bundt cake, and immediately sprinkle with 2 tablespoons sparkling sugar to coat top and sides of cake. Let stand until sugar is set, about 10 minutes.
9. Place round cake on a cake stand or cake plate. Spread Coconut Buttercream on top and sides of round cake. Place Bundt cake in center of round cake.
10. In a small bowl, stir together remaining 1 cup flaked coconut and remaining 2 tablespoons sparkling sugar. Press coconut mixture into sides of round cake. Garnish with sugared rosemary, sage, holly (see note on page 57), and cranberries, if desired. Sprinkle any remaining coconut mixture around bottom of cake as desired. Serve with Rum Whipped Cream.

Coconut Frosting

MAKES ABOUT 1¾ CUPS

- ½ cup unsalted butter, softened
- 3 cups confectioners' sugar
- 3 tablespoons whole milk, plus more if needed
- ¼ teaspoon kosher salt
- ½ teaspoon coconut extract

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium-low speed until smooth. Gradually add confectioners' sugar, milk, and salt, beating until combined; scrape sides of bowl. Increase mixer speed to medium, and beat until fluffy, stopping to scrape sides of bowl. Beat in coconut extract. (Add more milk if frosting is too thick to spread.)

Rum Whipped Cream

MAKES ABOUT 2 CUPS

- 1 cup cold heavy whipping cream
 - 2 tablespoons confectioners' sugar
 - 1 tablespoon dark rum (see Kitchen Tip)
1. In a medium bowl, beat all ingredients with a mixer at high speed just until stiff peaks form. Serve immediately.

Kitchen Tip

You can substitute rum with ½ teaspoon vanilla or coconut extract.

Sazerac Cake

MAKES 1 (9-INCH) CAKE

(photo on page 58)

- 1 cup unsalted butter, softened
 - 2 cups sugar
 - 4 large eggs
 - 3 cups cake flour
 - 1 tablespoon baking powder
 - ½ teaspoon kosher salt
 - 1 cup whole milk
 - 2 teaspoons orange zest
 - 2 teaspoons vanilla extract
 - 1 teaspoon aromatic bitters*
- Cherry Bourbon Filling (recipe follows)
- Bourbon Swiss Meringue Frosting (recipe follows)

1. Preheat oven to 350°. Spray 3 (9-inch) round cake pans with baking spray with flour.

2. In a large bowl, beat butter and sugar with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.

3. In a medium bowl, stir together flour, baking powder, and salt. Gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating at low speed just until combined after each addition. Stir in orange zest, vanilla, and bitters. Divide batter among prepared pans, smoothing tops if necessary.

4. Bake until a wooden pick inserted in center comes out clean, 23 to 25 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.

5. Place 1 cooled cake layer, bottom side up, on a cake plate. Spread half of Cherry Bourbon Filling on top. Place second cake layer on top of filling, and spread remaining filling on top of cake layer. Top with remaining cake layer, bottom side up. Wrap cake in plastic wrap, and refrigerate overnight.

6. Unwrap cake, and place on a serving plate. Spread Bourbon Swiss Meringue Frosting on top and sides of cake. Using a handheld kitchen torch, carefully brown frosting.

**We used Angostura Aromatic Bitters.*

Cherry Bourbon Filling

MAKES 2½ CUPS

- 8 large egg yolks
- 1 cup sugar
- ½ cup unsalted butter, melted
- ½ cup rye bourbon*
- 2 (8-ounce) packages dried tart cherries
- 2 teaspoons vanilla extract
- 1 teaspoon aromatic bitters

1. In a heavy-bottomed saucepan, whisk together egg yolks, sugar, melted butter, and bourbon. Cook over medium-low heat, whisking constantly, until a candy

thermometer registers 160°, about 4 minutes. Remove from heat, and stir in cherries, vanilla, and bitters. Let cool completely, about 30 minutes, stirring occasionally.

**We used Sazerac Rye.*

Bourbon Swiss Meringue Frosting

MAKES 4 CUPS

- 1 cup extra-fine granulated sugar or castor sugar
- 4 large egg whites, room temperature
- 2 tablespoons rye bourbon
- ½ teaspoon cream of tartar
- ¼ teaspoon kosher salt
- 1 teaspoon vanilla extract

1. In the heatproof bowl of a stand mixer, whisk together sugar, egg whites, bourbon, cream of tartar, and salt. Place bowl over a saucepan of simmering water, and cook, whisking frequently, until sugar completely dissolves and an instant-read thermometer registers 160°.

2. Carefully return bowl to stand mixer. Using the whisk attachment, beat at high speed until stiff peaks form, 6 to 8 minutes. Beat in vanilla. Use immediately.

Chocolate Orange Pecan Tart

MAKES 1 (9-INCH) TART

- 1½ cups cream-filled chocolate sandwich cookie crumbs (about 15 sandwich cookies)
- 4 tablespoons sugar, divided
- 2 tablespoons Dutch process cocoa powder
- ¼ cup unsalted butter, melted
- ½ cup chopped sweetened dried orange slices*
- ½ cup chopped toasted pecans
- 3 (4-ounce) bars intense dark chocolate, chopped
- 2 tablespoons unsalted butter, cubed
- 2 tablespoons light corn syrup

½ teaspoon fine sea salt

1½ cups heavy whipping cream

Garnish: sweetened dried orange slices, fresh rosemary, flaked sea salt

1. Preheat oven to 350°.

2. In a medium bowl, stir together cookie crumbs, 2 tablespoons sugar, cocoa, and melted butter. Press mixture into bottom and up sides of a 9-inch round fluted removable-bottom tart pan. Place pan on a rimmed baking sheet.

3. Bake for 10 minutes. Let cool completely.

4. In another medium bowl, combine chopped orange slices and pecans. Spoon half of mixture into bottom of prepared crust; reserve remaining orange mixture for garnish.

5. In a large bowl, place chocolate, butter, corn syrup, and fine salt.

6. In a small saucepan, bring cream and remaining 2 tablespoons sugar to a boil over medium-high heat. Remove from heat, and pour hot cream mixture over chocolate mixture. Let stand for 2 minutes; whisk until smooth. Pour chocolate mixture over orange mixture in prepared crust. Gently tap bottom of pan on counter to release any air bubbles, and smooth top with an offset spatula. Refrigerate until firm, at least 2 hours. Garnish with remaining orange mixture, orange slices, rosemary, and flaked salt, if desired. Refrigerate until ready to serve. Serve at room temperature. ✦

**We used Trader Joe's Sweetened Dried Orange Slices.*



GATHERINGS

A GRAND *feast*

CELEBRATE WITH THIS CLASSIC
LOUISIANA DISH REIMAGINED AS A SIMPLE
AND FLAVOR-PACKED CASSEROLE

PHOTOGRAPHY BY JIM BATHIE | RECIPE DEVELOPMENT BY IZZIE TURNER
FOOD STYLING BY VANESSA ROCCHIO | STYLING BY COURTNI BODIFORD





Tur-Duck-Hen
Casserole
PAGE 64

Kitchen Tip

Spiced Satsuma Syrup can be made ahead and refrigerated for up to 2 weeks.



Spiced Satsuma Bourbon Punch

MAKES 12 SERVINGS

- 2¼ cups bourbon, chilled
- 6 ounces fresh satsuma juice
- Spiced Satsuma Syrup**
(recipe follows)
- 3 cups sparkling water, chilled
- 3 cups clementine soda, chilled
- 2 ounces aromatic bitters*
- Garnish:** frozen satsuma slices, cinnamon sticks, whole star anise

1. In a large pitcher, stir together bourbon, satsuma juice, and Spiced Satsuma Syrup; refrigerate until ready to serve.
2. Before serving, add sparkling water, soda, and bitters to bourbon mixture, and stir until combined. Serve over ice, and garnish servings with satsuma slices, cinnamon sticks, and star anise, if desired.

*We used *Angostura Aromatic Bitters*.

Spiced Satsuma Syrup

MAKES ⅔ CUP

- ½ cup sugar
- 4 (½-inch) pieces satsuma peel
- ½ cup fresh satsuma juice
- 4 (½-inch) pieces orange peel
- ½ cup fresh orange juice
- 2 (½-inch) pieces lemon peel
- 2 tablespoons fresh lemon juice
- 4 black peppercorns
- 2 allspice berries
- 1 cinnamon stick
- 1 whole star anise

1. In a small saucepan, combine all ingredients. Bring to a boil over medium-high heat; reduce heat, and simmer, stirring occasionally, until sugar dissolves and mixture is slightly thickened, 5 to 7 minutes. Remove from heat, and let cool completely. Strain liquid, discarding solids. Refrigerate until ready to use.

Tur-Duck-Hen Casserole

MAKES 10 TO 12 SERVINGS

(photo on page 62)

- 2 teaspoons kosher salt, divided
- 2 duck breasts (about 8 ounces each)
- 1 cup chopped yellow onion
- ½ cup chopped celery
- ½ cup chopped green bell pepper
- 2 cloves garlic, chopped
- 1 tablespoon poultry seasoning
- 2 cups chicken broth
- 3 large eggs, lightly beaten
- 8 cups crumbled cornbread (non-sweet)
- 1½ pounds boneless skinless chicken thighs, cut into 1-inch pieces
- 1 pound smoked turkey breast, thinly sliced

Gravy, to serve

Garnish: fresh sage

1. Sprinkle ½ teaspoon salt all over duck, and place, skin side down, in a 12-inch cast-iron braiser. Cook over medium heat, without moving, until skin is golden brown and crisp, 7 to 10 minutes. Turn duck, and cook until browned, 7 to 10 minutes. Reserve drippings in pan. Let stand for 15 minutes; thinly slice.
2. Preheat oven to 375°.
3. In same pan, cook onion, celery, bell pepper, and garlic over medium heat, stirring occasionally, until softened, 5 to 8 minutes. Remove from heat, and stir in poultry seasoning and 1 teaspoon salt.
4. In a large bowl, whisk together broth and eggs until well combined. Gently stir in onion mixture and crumbled cornbread.
5. Sprinkle remaining ½ teaspoon salt all over chicken, and arrange in braiser in an even layer. Top with half of cornbread mixture. Place sliced duck in an even layer on top of cornbread mixture. Top with remaining half of cornbread mixture. Cover with lid.

6. Bake for about 30 minutes. Place turkey slices, slightly overlapping, on top of dressing; cover and bake until turkey is heated through and dressing is set, 15 to 20 minutes more. Serve with gravy, and garnish with sage, if desired.

TURDUCKEN HISTORY

The creation of the turducken (a turkey stuffed with a duck that is, in turn, stuffed with a chicken) is often credited to the famed Cajun chef Paul Prudhomme in the 1970s. Most home cooks (understandably) balk at the thought of deboning three whole birds, instead buying premade turduckens from butchers around Louisiana.





Smothered
Green Beans



Cracklin'
Cornbread Muffins
PAGE 68



Browned Butter Mashed Sweet Potatoes

MAKES 8 TO 10 SERVINGS

- ¼ cup unsalted butter
- 4 pounds sweet potatoes (about 4 large potatoes), peeled and cubed
- 2 cups chicken broth
- 2 teaspoons kosher salt
- ¼ cup heavy whipping cream
- ¼ cup chopped toasted pecans
- 2 tablespoons firmly packed light brown sugar
- ½ teaspoon ground black pepper
- ½ teaspoon fresh thyme leaves

1. In a medium stockpot or Dutch oven, melt butter over medium heat. Cook, whisking frequently, until golden brown and fragrant, 7 to 10 minutes. Transfer butter to a heatproof bowl.
2. In same pot, bring potatoes, broth, and salt to a boil over medium-high heat. Reduce heat, cover, and cook, stirring occasionally, until potatoes are very tender, 15 to 20 minutes.
3. Add cream to potatoes, and stir, mashing potatoes, until mixture is smooth. Stir in half of browned butter. Top with remaining browned butter, toasted pecans, brown sugar, pepper, and thyme.

Smothered Green Beans

MAKES 8 TO 10 SERVINGS

(photo on page 65)

- 4 slices thick-cut bacon, chopped
- 4 ounces chopped tasso
- 4 ounces chopped ham
- 1 cup diced yellow onion
- 2 cloves garlic, minced
- 4 cups chicken broth
- 1½ pounds fresh green beans, trimmed and cut into 2-inch pieces
- ½ teaspoon kosher salt
- ¼ teaspoon crushed red pepper
- ⅛ teaspoon ground black pepper
- Pepper sauce, to serve

1. In a medium Dutch oven, cook bacon over medium heat, stirring occasionally, until crisp, about 10 minutes. Remove bacon using a slotted spoon, and let drain on paper towels, reserving drippings in pot.
2. Add tasso and ham to drippings. Cook over medium heat, stirring occasionally, until lightly browned, 7 to 10 minutes. Add onion and garlic; cook, stirring frequently, until softened, about 2 minutes. Add broth, green beans, salt, red pepper, and black pepper. Bring to a boil; reduce heat to medium-low, cover, and simmer, stirring occasionally, until green beans are tender, about 45 minutes. Stir in bacon. Serve with pepper sauce.

Cracklin' Cornbread Muffins

MAKES 12

(photo on page 66)

- 1½ cups all-purpose flour
- 1¼ cups medium-grind yellow cornmeal
- ¼ cup sugar
- 2½ teaspoons baking powder
- 2¼ teaspoons kosher salt
- ¾ teaspoon baking soda
- ¼ teaspoon ground black pepper
- ¾ cup sour cream
- ⅔ cup whole milk
- ½ cup unsalted butter, melted and cooled slightly
- 2 large eggs, lightly beaten
- 2 cups crushed pork rinds, plus more for topping
- 1 cup frozen corn kernels, thawed
- 1 cup shredded sharp Cheddar cheese
- 1 teaspoon Creole seasoning

1. Preheat oven to 400°. Spray a 12-cup muffin pan with cooking spray.
2. In a large bowl, whisk together flour, cornmeal, sugar, baking powder, salt, baking soda, and pepper. Make a well in center.

3. In a medium bowl, whisk together sour cream, milk, melted butter, and eggs. Add sour cream mixture to flour mixture, and stir until just combined. Fold in pork rinds, corn, and cheese. Divide batter evenly among prepared muffin cups. Top with pork rinds.
4. Bake until tops of muffins are golden brown and a wooden pick inserted in center comes out clean, about 20 minutes. Let cool in pans for 5 minutes. Sprinkle with Creole seasoning. Remove from pans, and serve warm. ✦





The Season's Must-Have Cookbooks

LOUISIANA SHINES THIS HOLIDAY SEASON
THANKS TO THESE NEW RECIPE COLLECTIONS

STORY BY DANIEL DUBUISSON



The kitchen is not just a place to prepare meals—it's where stories are told, memories are made, and the past and present coexist in every bite. This time of year, though, there's a collective sense of anticipation that fills folks' kitchens. The holidays are a time to celebrate the flavors and traditions that define Louisiana cuisine, and what better way to do that than by exploring some of the year's newest, most anticipated cookbooks? Each author offers a distinct perspective on the rich traditions that make up the Bayou State's cuisine, and they've arrived just in time to inspire your holiday table.



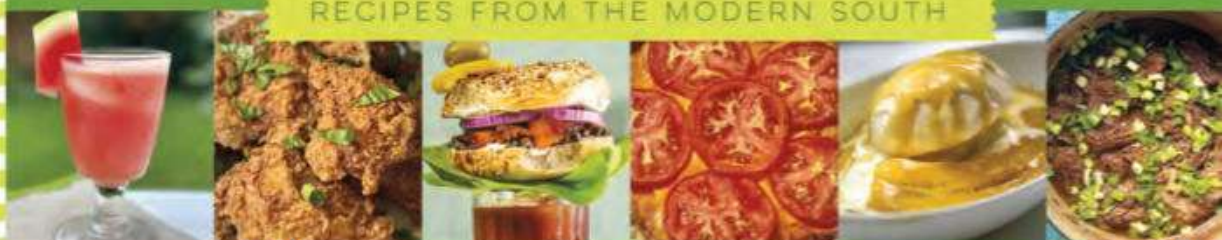
Cajun Brown Jambalaya
PAGE 73

THE SOUTHERN FOOD & BEVERAGE MUSEUM ~

SO FAB COOK BOOK

ELIZABETH M. WILLIAMS & MADDIE HAYES
FOREWORD BY DICKIE BRENNAN

RECIPES FROM THE MODERN SOUTH



RALPH THE BAKER

NEW ORLEANS RECIPES

RALPH WILLIAMS



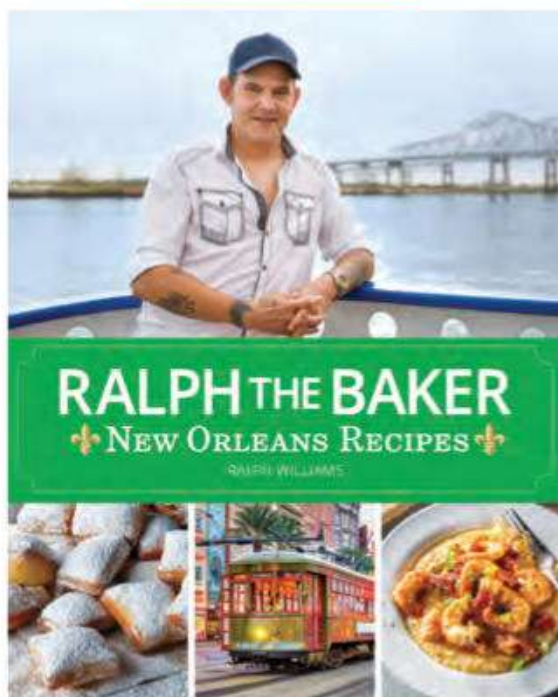
CITY EATS NEW ORLEANS



50+ RECIPES FROM THE
BEST OF THE BIG EASY



BETH D'ADDONO



If there is a city where food is as much a part of its identity as its music, it's New Orleans. In *Ralph the Baker: New Orleans Recipes*, Ralph Williams—known for his lively online presence and no-nonsense approach to cooking—brings the city's rich culinary heritage into the home kitchen with a collection of recipes that are at once familiar and refreshing. Ralph's cookbook is a love letter to New Orleans, written in the language of food.

His recipes capture the essence of the city, from its vibrant Creole and Cajun traditions to its ever-evolving food scene. Dishes like gumbo, jambalaya, and beignets are given new life through Ralph's straightforward instructions and his infectious enthusiasm for the flavors of his hometown. But this is more than just a collection of dishes; it's a window into the soul of a city where food is a form of expression, a way of life. For those looking to add a bit of spice to the holiday table, Ralph has shared his recipe for Cajun Fried Turkey—a dish that embodies the bold, hearty flavors that have made the Crescent City's cuisine famous around the world.

Cajun Fried Turkey

MAKES 6 TO 8 SERVINGS

Recipe and photos excerpted from Ralph the Baker: New Orleans Recipes © 2024 by Ralph Williams, reprinted with permission from 83 Press. All rights reserved.

- 2 cups (4 sticks) unsalted butter
- 1 (7-ounce) can beer
- ½ cup RTB Cajun Hot Sauce
- ¼ cup onion juice
- ¼ cup garlic juice
- ¼ cup RTB Dubba-U Sauce
- 2 tablespoons ground black pepper
- 1 teaspoon cayenne pepper
- 1 (12-pound) whole turkey, neck and giblets removed
- 3 gallons peanut oil (or as needed)

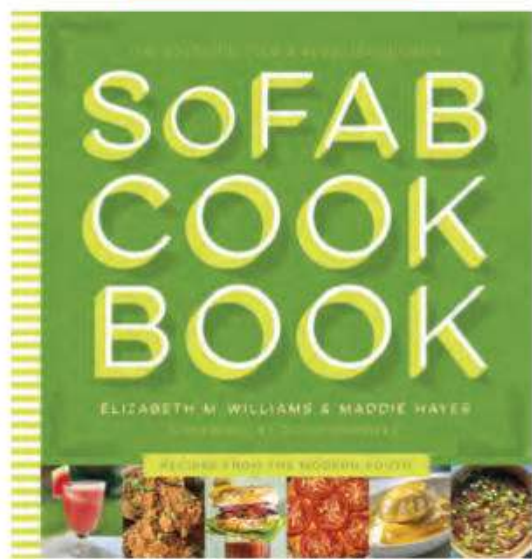
1. In a large saucepan, melt butter over medium heat. Add beer, RTB Cajun Hot Sauce, onion juice, garlic juice, RTB Dubba-U Sauce, black pepper, and cayenne pepper; mix until well blended.
2. Using a marinade-injecting syringe or turkey baster with an injector tip, inject marinade all over turkey, including legs, back, wings, thighs, and breasts. Place in a large resealable bag, and marinate overnight in refrigerator. (Do not use a kitchen trash bag. If your turkey is large, you can use an oven bag.)
3. In a large turkey deep fryer, heat oil to 350°. Using the hanging device that comes with turkey deep fryers, slowly lower turkey into hot oil. (The turkey should be completely submerged in the oil.) Cook until a deep-fry thermometer inserted in thickest part of thigh registers 180°, 36 minutes, or 3 minutes per pound of turkey. Turn off fryer, and slowly remove turkey from oil, making sure all the oil drains out of the cavity. Let stand on a serving platter for about 20 minutes before carving. Serve warm.

Note

I can find onion and garlic juice at the stores near me during the holidays. If your stores don't carry them, you can order them online.



*Cajun
Fried Turkey*



Cajun Brown Jambalaya

Recipe and photos excerpted from SoFAB Cookbook © 2024 by Elizabeth M. Williams & Maddie Hayes, reprinted with permission from LSU Press. All rights reserved.

- ¼ cup canola oil
- 1 head celery, diced
- 3 green bell peppers, seeded and diced
- 1 large onion, diced
- 2 bunches green onions, chopped
- 1 tablespoon chopped garlic
- 1 pound diced pork
- 1 pound ground pork
- 2 links smoked sausage, sliced
- ½ link andouille, quartered and sliced
- 1 tablespoon black pepper
- 1 teaspoon cayenne pepper
- 1 quart chicken stock, divided
- 1 quart beef stock, divided
- 4 cups raw rice
- 3½ cups water

1. In a large Dutch oven, heat canola oil and sauté celery, bell peppers, onion, green onions, and garlic until translucent and starting to brown, about 7 minutes. Add all meats, black pepper, and cayenne. Cook until meat is well browned, about 10 minutes, stirring often to prevent sticking. Add 2 cups chicken stock and 2 cups beef stock and deglaze the pot, stirring up the browned bits. Cook, uncovered, until most of the liquid has cooked out, about 40 minutes. Do not let the pot get dry.

2. Add the remaining 2 cups chicken stock and 2 cups beef stock and simmer 30 minutes. Check for seasoning. It should be strong to account for the addition of rice and water. Add rice and water and stir to make sure the rice doesn't stick to the bottom of the pot. The liquid should be just covering all the ingredients. Bring to a simmer, cover the pot, and reduce heat to low. Cook, covered, for 20 minutes. Turn the fire off and do not open the pot for another 10 minutes. This will ensure that any uncooked rice will be tender. Remove the lid, stir, and serve.

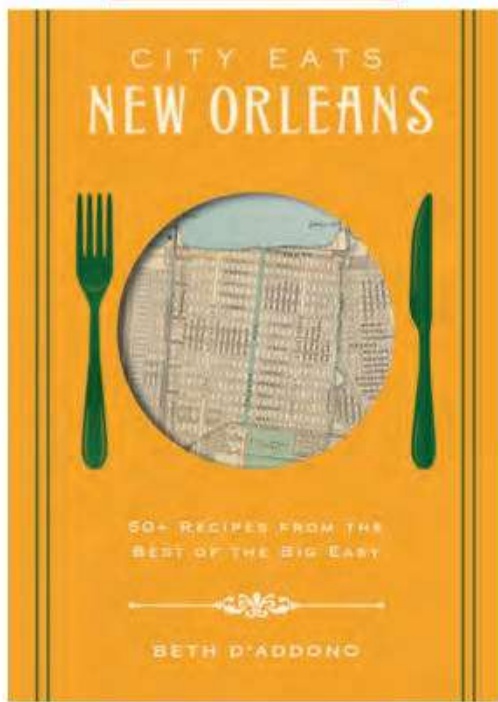
The Southern Food & Beverage Museum (SoFAB) has long been a beacon for those passionate about the rich culinary traditions of the South. Now, with the release of the cookbook, food enthusiasts can bring a taste of the museum's offerings into their own kitchens. More than just a collection of recipes, this cookbook is a state-by-state journey through the South's diverse culinary landscape, highlighting the flavors, techniques, and stories that define the region.

Curated by a team of chefs, food historians, and cultural experts, the *SoFAB Cookbook* features recipes that range from the iconic to the innovative, all rooted in the traditions that make Southern cuisine so beloved. Whether it's the smoky richness of barbecued meats, the comforting warmth of a pot of gumbo, or the delicate sweetness of a perfectly baked pie, each recipe is presented with an eye toward both authenticity and modernity. And for those looking for a tried-and-true side this holiday season, the book includes a recipe for a Cajun Brown Jambalaya that's sure to become a year-round favorite.





*Cajun Brown
Jambalaya*



Beth D'Addono's *City Eats: New Orleans* is an exploration of the culinary fabric of one of the state's most beloved food cities. A veteran food writer and longtime resident of New Orleans, she takes readers on a journey through the city's neighborhoods, each with its own restaurant hot spots featured. The book is organized geographically, with each chapter focusing on a different part of the city.

From Dakar NOLA's Pecan Thiakry Millet Pie to Bywater Bakery's Chicken Pot Pie, she captures the essence of New Orleans' culinary landscape in all its richness and variety. Beth has also shared a recipe from Chef Dee of the Deelightful Roux School of Cooking within the Southern Food & Beverage Museum—a bread pudding that is as much a part of New Orleans' identity as jazz and Mardi Gras.

Bread Pudding with Rum Sauce

MAKES 12–15 SERVINGS

Photos and recipe excerpted from City Eats: New Orleans © 2024 by Beth D'Addono. Reprinted with permission from Cider Mill Press. All rights reserved.

- 12 slices fresh country white or French bread
- 6 tablespoons unsalted butter, melted
- 1 cup raisins
- 1 cup spiced rum or hot water
- 3 large egg yolks
- 2 large eggs
- $\frac{3}{4}$ cup packed brown sugar
- 1 cup sugar plus 1 teaspoon for sprinkling
- $\frac{1}{2}$ teaspoon kosher salt
- $1\frac{1}{2}$ cups heavy cream
- $1\frac{1}{2}$ cups whole milk
- 1 tablespoon vanilla extract
- 1 tablespoon cinnamon plus 1 teaspoon for sprinkling
- $\frac{1}{8}$ teaspoon nutmeg
- $\frac{1}{2}$ cup crushed pineapple

1. Preheat oven to 200°. Slice bread into 1-inch cubes and put half into large bowl. Place remaining half on baking sheet and bake 20 minutes,

then let cool. You can also leave the bread out overnight to dry out if you have the time.

2. Increase oven temperature to 350°. Use melted butter to coat a 13x9x2-inch baking dish.
3. Soak raisins in spiced rum or hot water 10 minutes, drain, and set aside. (Save rum for rum sauce.)
4. In medium bowl, mix egg yolks and eggs well. Add both sugars and salt, mixing until completely dissolved. To egg mixture, add heavy cream, milk, vanilla, cinnamon, and nutmeg. Pour liquid mixture on top of fresh bread cubes and mix until all bread is broken down and completely mixed in. Sprinkle in soaked raisins and pineapple, then toss.
5. Add dried bread to wet bread mixture, toss, and let soak 30 minutes. Pour bread mixture into prepared baking dish. Spread mixture evenly in pan. Sprinkle top with 1 teaspoon each sugar and cinnamon.
6. Bake at 350° 65–75 minutes or until top of bread pudding springs back after lightly touching it with fork. Allow to cool 10 minutes, cut into squares, and serve topped with rum sauce.



Bread Pudding with Rum Sauce

Rum Sauce

- $\frac{1}{4}$ cup unsalted butter
- $\frac{1}{2}$ cup heavy cream plus more as needed
- $\frac{1}{3}$ cup packed brown sugar
- $\frac{1}{4}$ cup sugar
- $\frac{1}{2}$ teaspoon kosher salt
- $\frac{1}{4}$ cup spiced rum

1. Combine all ingredients in small saucepan over medium heat and simmer until sauce thickens, 10–12 minutes. Remove from heat.
2. Sauce will continue to thicken as it cools. If it gets too thick, add 1 tablespoon heavy cream or milk to thin it. Pour immediately over bread pudding and serve. ♣



DIJON AND HERB RUBBED BEEF ROAST WITH CRANBERRY SAUCE

Mustard and cranberries make a delicious finishing touch for this oh-so-easy bone-in Rib Roast. While this dish takes just minutes of prep time, your friends will only think it took you all day to make!



4 to 6
SERVINGS

INGREDIENTS

- 1 beef Rib Roast Bone-In (2 to 4 ribs), small end, chine (back) bone removed (6 to 8 pounds)
- 3 tablespoons plus 2 teaspoons Dijon-style mustard, divided
- 1 tablespoon steak seasoning blend
- 1 teaspoon dried rosemary leaves
- 3 cups fresh cranberries (about 12 ounces)
- 2 cups water
- ½ cup honey

COOKING

1. Preheat oven to 350°F. Combine 3 tablespoons mustard, steak seasoning and rosemary in small bowl. Rub evenly onto all surfaces of beef Rib Roast Bone-In.
2. Place Roast, fat-side up, in shallow roasting pan. Insert ovenproof meat thermometer so tip is centered in thickest part of beef, not resting in fat or touching bone. Do not add water or cover. Roast in 350°F oven 2-¼ to 2-½ hours for medium rare; 2-½ to 3 hours for medium doneness.
3. Meanwhile, combine cranberries, water and honey in medium saucepan; bring to a boil, stirring occasionally. Reduce heat; simmer 10 to 15 minutes or until berries burst and mixture is syrupy. Stir in remaining 2 teaspoons mustard; remove from heat. Set aside.
4. Remove Roast when meat thermometer registers 135°F for medium rare; 145°F for medium doneness. Transfer Roast to carving board; tent loosely with aluminum foil. Let stand 15 to 20 minutes. (Temperature will continue to rise about 10°-15°F to reach 145°F for medium rare; 160°F for medium.)
5. Carve Roast into slices; season with salt and pepper, as desired. Serve with cranberry sauce.



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Festive Food Gifts

TREAT YOURSELF OR YOUR LOVED ONES TO THESE LOUISIANA-MADE PRODUCTS PERFECT FOR GIFTING

BY KAITLYN SHEHEE

The holidays are filled with the tradition of gift-giving, and it can be hard to find the perfect present for all the special people in your life. If you're stuck, might we suggest this list containing five of the best Louisiana food gifts. Any of these amazing products are sure to put a smile on a loved one's face, and even better, they're perfect for you to indulge in as well.

First up, a condiment to keep on hand for gifting is **Arnaud's Creole Mustard**. Arnaud's is a New Orleans French Quarter institution, and its various house-made sauces are sure to delight your taste buds. Use it in any way you'd use a regular mustard—in shrimp rémoulade or on a sandwich.

Next, the holidays just wouldn't be complete without a celebratory drink or two. Plan to wet your whistle with the **Classic New Orleans Old Fashioned Mix** by Pheris & James. This mix is perfect when hosting larger parties or intimate gatherings during Christmas and beyond.

(continued on page 79)



Arnaud's
Creole Mustard
arnaudsrestaurant.com



Pheris & James's New Orleans Old Fashioned Cocktail Mixer
pherisandjames.com

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MIKE STRAIN, DVM, Commissioner



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For a sweeter palate, we've also chosen Mam Papaul's Bananas Foster Mix. This dessert has long been associated with New Orleans, and now, it's even easier to indulge in the pure deliciousness with this easy-to-make mix that will stun friends and family at the dessert table. Gift it to a loved one and reap the rewards when they make their own version to share with you.

Next, we have Laffitte's Gourmet Cajun Candied Jalapeño Peppers. These bites of sweet heat are perfect whether you decide to eat them straight out of the jar, mix them into chicken salad or spreads, or put them on top of pizza or nachos. Try them as a part of the Cajun Boucherie Board on page 38.

Last, but not least, a jar of Creole Pepper Jelly from Gracious Bakery + Café. An old-school New Orleans favorite, it pairs wonderfully with cheeses and is a delight with the Savory Thumbprint Cookies on page 42.

We hope you enjoy these products as much as we do. Feel like we missed out on featuring the perfect food gift? Let us know what Louisiana-made food items you'll be gifting this season. Wishing you happy holiday from the *Louisiana Cookin'* team! ♣

Laffitte's Gourmet
Cajun Candied
Jalapeño Peppers
laffittes.com



Mam Papaul's
Bananas Foster Mix
mampapauls.com



Gracious
Bakery + Café's
Creole Pepper Jelly
graciousbakery.com





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Cranberry Almond Thumbprints

INGREDIENTS

ALMOND COOKIES

- 6 ounces full-fat cream cheese, at room temperature**
- ½ cup salted butter, at room temperature**
- 1 cup granulated sugar**
- 1 large egg, at room temperature**
- 1 teaspoon pure vanilla extract**
- ½ teaspoon almond extract paste (or regular almond extract)**
- 2½ cups all-purpose flour**
- 1 teaspoon baking soda**
- ¼ cup sliced almonds**
- Powdered sugar for rolling and dusting**

CRANBERRY CURD FILLING

- 2 large eggs**
- ⅔ cup granulated sugar**
- ⅔ cup pure cranberry juice (not cranberry juice cocktail)**
- 3 tablespoons salted butter**
- Juice of ½ lemon**

DIRECTIONS

- 1.** For almond cookies: In the bowl of a stand mixer with the paddle attachment, beat the cream cheese and butter until smooth, about 3 minutes. Be sure to take the time to scrape down the bottom and sides of the bowl as needed.
- 2.** Add the sugar, and mix until combined.
- 3.** Add the egg, vanilla, and almond extract, and mix for another 2 minutes.
- 4.** Add the flour and baking soda, and mix until combined and the dough starts to pull away from the sides of the bowl, about 2 minutes.
- 5.** Cover dough and chill in the fridge for at least an hour, up to 2 days.
- 6.** When ready to bake, preheat the oven to 350° and line two cookie sheets with parchment paper.
- 7.** Use a standard tablespoon cookie scoop to portion the dough. Roll it into a ball in your hands and then roll it in the powdered sugar. Coat it liberally. Then place 12 cookies per sheet, leaving some space in between for spreading.
- 8.** Use a teaspoon to press a well into the center of each cookie. Press slowly so that the edges don't crack. Fill each well with the cranberry curd. Sprinkle on sliced almonds.
- 9.** Place cookie sheet into the freezer for 10 minutes and then bake at 350° for 14 minutes. Freezing the dough prior to baking will help these cookies to not spread as much.
- 10.** Remove from the oven and let cool on the hot cookie sheet for 4 to 5 minutes and then transfer to a cooling rack. Dust with extra powdered sugar if desired.
- 11.** For cranberry curd filling: Add all ingredients to a medium saucepan and place over medium-low heat.
- 12.** Stir constantly until the mixture thickens enough to coat the back of a wooden spoon.
- 13.** Pour through a fine-mesh sieve into a glass jar. Let come to room temperature and then chill until ready to use.



QUICK & EASY

Make-Ahead Magic

CHRISTMAS MORNINGS HAVE NEVER BEEN EASIER (OR TASTIER!)

If your goal during the holidays is to spend as much time with your loved ones as possible, let this comforting breakfast casserole lead the way. Convenience items like refrigerated biscuits keep things simple and effortless, and andouille sausage and Creole seasoning give it that Louisiana flair we all love.

PHOTOGRAPHY BY JIM BATHIE | RECIPE DEVELOPMENT BY IZZIE TURNER
FOOD STYLING BY KATHLEEN KANEN | STYLING BY COURTNI BODIFORD

Make-Ahead Breakfast Casserole

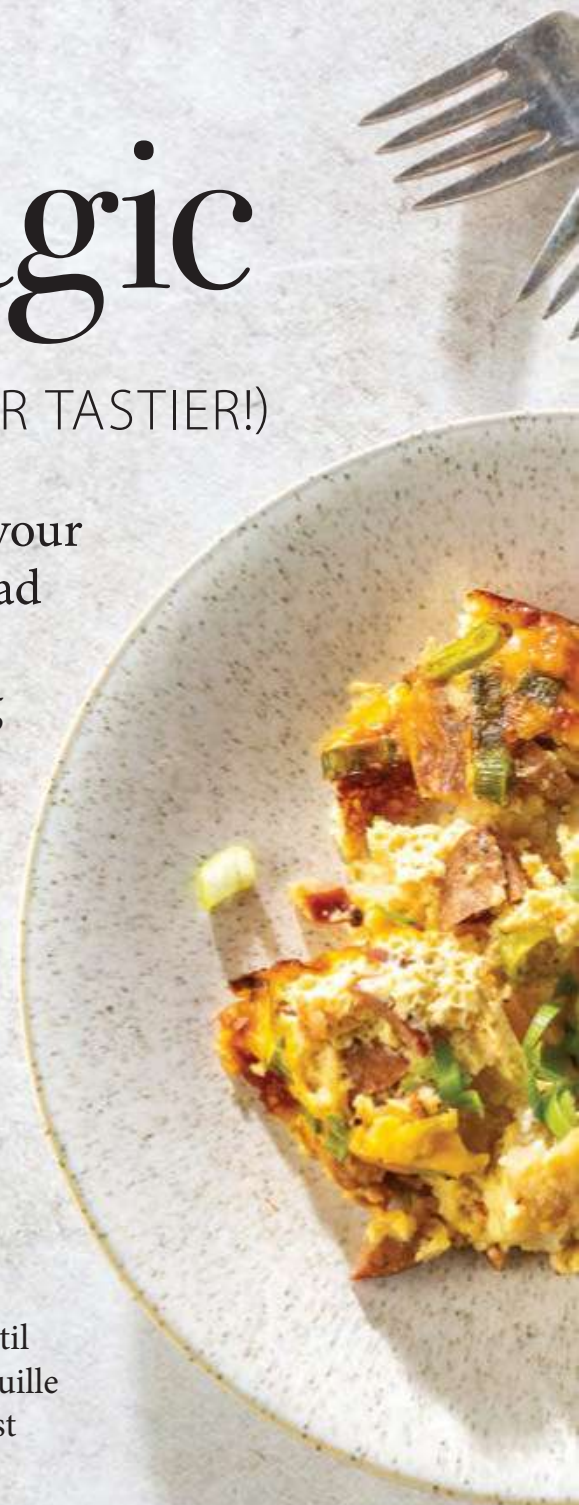
MAKES 6 TO 10 SERVINGS

- 1 (16.3-ounce) can refrigerated biscuits*
- 1 (13-ounce) package andouille sausage, finely chopped
- 2 cups shredded sharp Cheddar cheese
- ½ cup crumbled cooked bacon
- ½ cup sliced green onion
- 8 large eggs, beaten
- 1 cup half-and-half
- 1 teaspoon Creole seasoning

Garnish: sliced green onion, hot sauce

1. Lightly spray a 13x9-inch baking dish with cooking spray. Press biscuits into bottom of prepared pan. Sprinkle andouille, cheese, bacon, and green onion on top.
2. In a large bowl, whisk together eggs, half-and-half, and Creole seasoning until combined and smooth. Pour over andouille mixture. Cover and refrigerate for at least 1 hour or up to overnight.
3. Uncover casserole, and let stand at room temperature.
4. Preheat oven to 375°.
5. Bake until golden brown and set, 30 to 35 minutes. Let stand for 5 minutes before serving. Garnish with green onion and hot sauce, if desired. ✦

*We used Grands! Refrigerated Original Biscuits.





Best-Ever Bread Pudding

A COZY, SWEET TREAT EVERYONE WILL LOVE

PHOTOGRAPHY BY JIM BATHIE | RECIPE DEVELOPMENT BY IZZIE TURNER
FOOD STYLING BY VANESSA ROCCHIO | STYLING BY COURTNI BODIFORD

The nostalgic flavors of the season—cranberries, orange, cinnamon, vanilla, brown sugar, and more—make their way into this dried fruit-studded bread pudding complete with a decadent homemade Bourbon Sauce. You'll be invited back to every holiday get-together with this dish in tow.



Bourbon Bread Pudding

MAKES 8 TO 10 SERVINGS

- ¼ cup roughly chopped golden raisins
- ¼ cup roughly chopped dried cherries
- ¼ cup dried cranberries
- ¼ cup bourbon
- 1 (1-pound) loaf French bread, cut into 1-inch pieces
- 6 cups whole milk
- 6 large eggs, lightly beaten
- 1¼ cups sugar
- 1 tablespoon cane syrup
- 2 teaspoons vanilla extract
- 1 teaspoon orange zest
- ½ teaspoon kosher salt
- ½ teaspoon ground cinnamon

Bourbon Sauce (recipe on opposite page)

1. In a medium glass bowl, combine raisins, cherries, cranberries, and bourbon. Cover and let stand at room temperature overnight.
2. Preheat oven to 350°. Spray a 13x9-inch baking pan or dish with cooking spray.
3. On a large rimmed baking sheet, place bread.
4. Bake until dry, about 15 minutes. Let cool slightly. Leave oven on.
5. In a large bowl, whisk together fruit mixture, milk, eggs, sugar, cane syrup, vanilla, orange zest, salt, and cinnamon. Add bread, tossing well. Pour bread mixture into prepared pan; using a spatula, gently press bread to cover with milk mixture. Cover and let stand for 30 minutes.
6. Bake, uncovered, until puffed and golden brown and a knife inserted near center comes out clean, about 55 minutes. Let stand for 30 minutes before serving. Serve with Bourbon Sauce.

Bourbon Sauce

MAKES 2 CUPS

- 1¼ cups firmly packed dark brown sugar
- ½ cup unsalted butter
- ⅓ cup bourbon
- ¼ cup fresh orange juice
- ¼ teaspoon kosher salt

1. In a large saucepan, combine all ingredients; bring to a boil over medium-high heat, stirring constantly. Reduce heat, and simmer, stirring frequently, until syrupy and slightly thickened, 7 to 10 minutes. Serve warm. ✦





Cane River Pecan Company

FROM HUMBLE BEGINNINGS TO NURTURING PECAN ORCHARDS TO CREATE A LASTING FAMILY LEGACY

STORY BY DANIEL DUBUISSON

Getting its namesake from the Cane River in Natchitoches Parish, Cane River Pecan Company, a multigenerational family business, has been cultivating a connection to its community, history, and, of course, pecans since its inception in 1969. At the helm today is Jady Regard, a passionate leader dedicated to preserving the values and traditions of his family business while carrying it into the future.

The story began when Jady's father, Dan, and uncle, Joe, purchased a pecan orchard from relatives and for several years learned the complex ins and outs of harvesting pecans from Ezra, a local man who was well versed in this industry. This purchase planted the seeds, literally, for a legacy that would flourish over the years and grow into a thriving business. Over time, Jady's mother took on the task of transforming the farm's fruitful harvest into thoughtful gifts, a move that would shape the company's future as a premier source for pecan gift offerings nationwide.

As the company grew, so did its offerings. Cane River Pecan Company expanded its horizons, opening a seasonal retail store in Natchitoches and eventually finding its way into national retailers like Walmart. In the early 2000s, after his father's passing, Jady returned to Louisiana to grab the reins from his mother and take on a prominent role in the company, saying goodbye to his sports marketing career in Chicago, Illinois.

Today, Cane River Pecan Company is widely known for its impeccable quality and innovative offerings, including its famous red gift tins filled with quality pecans. For more than two decades, the company's signature red tin has been synonymous with the holidays, an heirloom piece in its own right. The tin has endured, still a beloved staple during the holiday season, filled with the company's delicious pecans, pralines, and other Southern treats. Jady is particularly proud of the company's role in preserving the pecan's place in Southern heritage.

(continued on page 87)

“Pecans have become an heirloom ingredient in the South. When we visit our neighbors or relatives during the holidays, we expect to see pecan-based dishes on the table.”

—JADY REGARD,
owner and CNO (Chief Nut Officer)
Cane River Pecan Company



Clockwise from right: Cane River Pecan Company's famous candied pecans; the “nutcracker” Regard brothers circa 1978 (Jady, Danny, and Andre); a slice of the company's scrumptious, ready-to-bake Bourbon Pecan Pie.



“Pecan pies, pralines, pecan pound cakes, and pecan rum cakes—they’re all part of the holidays,” Jady says. “Pecans have become an heirloom ingredient in the South. When we visit our neighbors or relatives during the holidays, we expect to see pecan-based dishes on the table.”

The holiday season is the busiest time of year for Cane River Pecan Company. The months of October and November mark the peak of the pecan harvest, with Jady and his team working tirelessly to bring the freshly harvested pecans to customers. And for Jady, it’s not just about the business but the memories and traditions associated with pecans.

“Every time I tell someone I’m in the pecan business, they start sharing their own stories,” he says. “They tell me about pecan trees from their childhood, recipes passed down from their grandparents, or even their neighbor’s famous pecan pie. These stories are a testament to the pecan’s deep-rooted connection to the culture and cuisine of the South.” There have been many successful ventures in Cane River

Pecan Company’s recent history. The Pie Bar, its intimate bakery and restaurant located in the heart of downtown New Iberia, has quickly become a beloved destination, offering a mouthwatering selection of pies that showcase the versatility and rich flavor of pecans.

In addition to the Pie Bar, the company has expanded its range of provisions, offering an array of pecan-based products that highlight the nut’s versatility. From traditional offerings like pecan halves and pieces to more creative products like pecan oil, pickled vegetables, fruit preserves, and more, the company is committed to showcasing the many ways pecans can enhance both everyday meals and special occasions.

Moving forward, the company has plans to continue its growth. Whether it’s the taste of a perfectly roasted pecan or the joy of opening that iconic red tin, Jady, his family, and his team are ensuring that the rich flavors of the South are celebrated and savored for generations to come. ✦

Clockwise from left: Cane River Pecan Company’s Pie Bar downtown business; CNO Jady Regard; the company’s famous pecan-topped Boudin Pie; a perfect holiday treat: the red tin pecan trio.



Try It

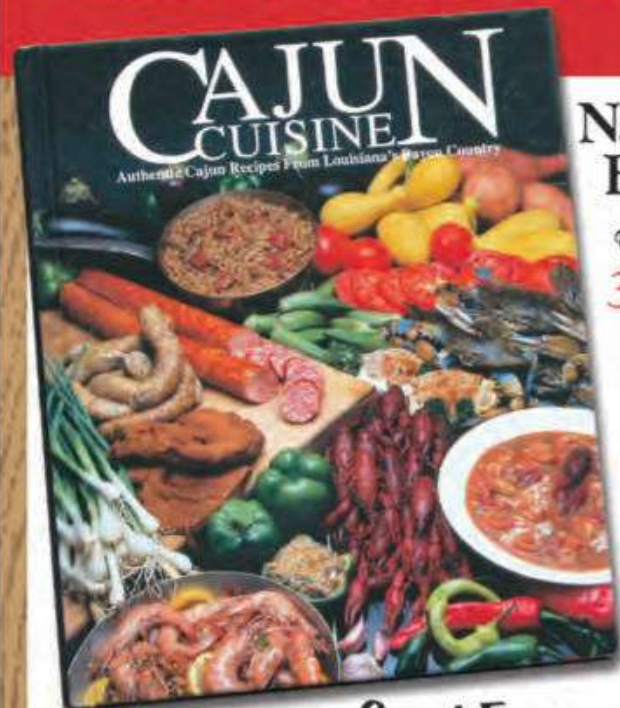
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The Nutcracker

AS TEMPERATURES DROP, I INVITE YOU TO WRAP YOURSELF IN A BLANKET OF WARM AND NUTTY FLAVORS WITH MY HOLIDAY-INSPIRED COCKTAIL, THE NUTCRACKER

STORY AND RECIPE BY ALEXANDRIA BOWLER | PHOTOGRAPHY BY RANDY K. SCHMIDT

For much of my life, December was synonymous with piles of bobby pins, ribbons, nylons, and leotards, as my youngest sisters are ballerinas and *The Nutcracker* was the pièce de résistance of their annual performances. I've seen it enough times that I might be able to perform it myself, even without knowing the difference between a plié and relevé. Even now, when I contemplate flavors for the winter cocktail menu, immediately, the opening notes of "Dance of the Sugar Plum Fairy" echo in my mind.

The familiar sounds of the Sugar Plum Fairy stirred memories of how the holiday season is shaped by tradition. That same sense of legacy followed me recently to a spirits conference, where I encountered a nocino liqueur with a story just as rich and intricate as the ballet itself. Much like *The Nutcracker*, it weaves together tradition, memory, and an unmistakable sensory experience that adds depth to the holiday season.

Nocino is a bitter and sweet liqueur made from green walnuts, not to be confused with the more cloying cousin Nocello. This spirit was rich and complex. I asked the vendor a few questions about the spirit, and I was greeted by the warmest and kindest Italian woman. She talked about the process of making the liqueur—now in the third generation of family-owned production. Each year on Saint John's Day (June 24) in Modena, Italy, the best walnuts would be harvested by hand before they turned ripe, when the green husks could still be cut with a knife.

The husks, or *il mallo*, which the brand is named for, are macerated in neutral alcohol for several months, and just before Christmas, the infusion is strained and blended with sugar, cloves, cinnamon, and coriander. The spirit is then bottled in beautiful packaging, making it the perfect gift or ingredient for the holiday season. The vendor introduced herself as Giovanna and let me know that the liqueur was solely produced by her and her daughter. I was in awe of her story and expertise, an obvious product of heritage and tradition.

(continued on page 91)





The Nutcracker

MAKES 1 SERVING

**1¾ ounces high-proof
rye whiskey (see Note)**
¾ ounce nocino (see Note)
¼ ounce Velvet Falernum
**6 dashes El Guapo Chicory
Pecan Bitters (see Note)**
**Garnish: maraschino cherry,
mini Christmas ornament**

1. In a mixing glass, combine whiskey, nocino, falernum, and bitters; add ice, and stir for 15 to 30 seconds. Strain into a Nick and Nora glass, and garnish with a cherry and a mini Christmas ornament, if desired. ✦

Note

Alexandria likes to use Rye & Sons or Wild Turkey 101 rye whiskeys and Il Mallo for the nocino. For substitutions, Cynar works well in place of nocino, and black walnut bitters can stand in for the El Guapo Chicory Pecan Bitters.

I knew that I had to have this liqueur on my backbar to mix with, and within the first sip, it had already inspired a holiday treasure with an almost obvious theme. The Nutcracker cocktail instantly began to come to life just as the toy soldier had for young Clara. To cut the richness of the liqueur, I used a high-proof rye with the classic Black Manhattan format. After that, I continued to stack the flavors of spice and nuts with Velvet Falernum (an almond syrup) and chicory pecan bitters. The result is a cocktail so delicious that it transports you to a strange land of wonder and enchantment.

If you're seeking the perfect holiday gift, triple the recipe and fill a flask dressed in a bow. Alternatively, a nip from a flask filled with The Nutcracker will warm you from the inside while caroling in Jackson Square. If you're lucky enough to receive a bottle of nocino as a gift, try adding a splash to your favorite coffee drink or use it as the base for a classic Tom and Jerry cocktail to impress and delight your holiday guests.



Behind the Scenes

We visited Alexandria at the Wine Bar at Emeril's to create a few videos of her favorite creations. Head to [youtube.com/louisianacookin](https://www.youtube.com/louisianacookin) for a heavy pour of inspiration, tips, and more.



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Spillin' the Beans Pages 11–17: Photos courtesy of Ono's Hawaiian Grill; Making Raving Fans Hospitality Group (SoLou); Denny Culbert (Acamaya); Salt Revival Oyster Co.; Beignet Fest Foundation (Beignet Fest); Jacqueline Marque (Copper Vine Wine Pub & Inn); Cory Fontenont (Copper Vine Wine Pub & Inn); Jeff Kent (Chef Aom Srisuk headshot).

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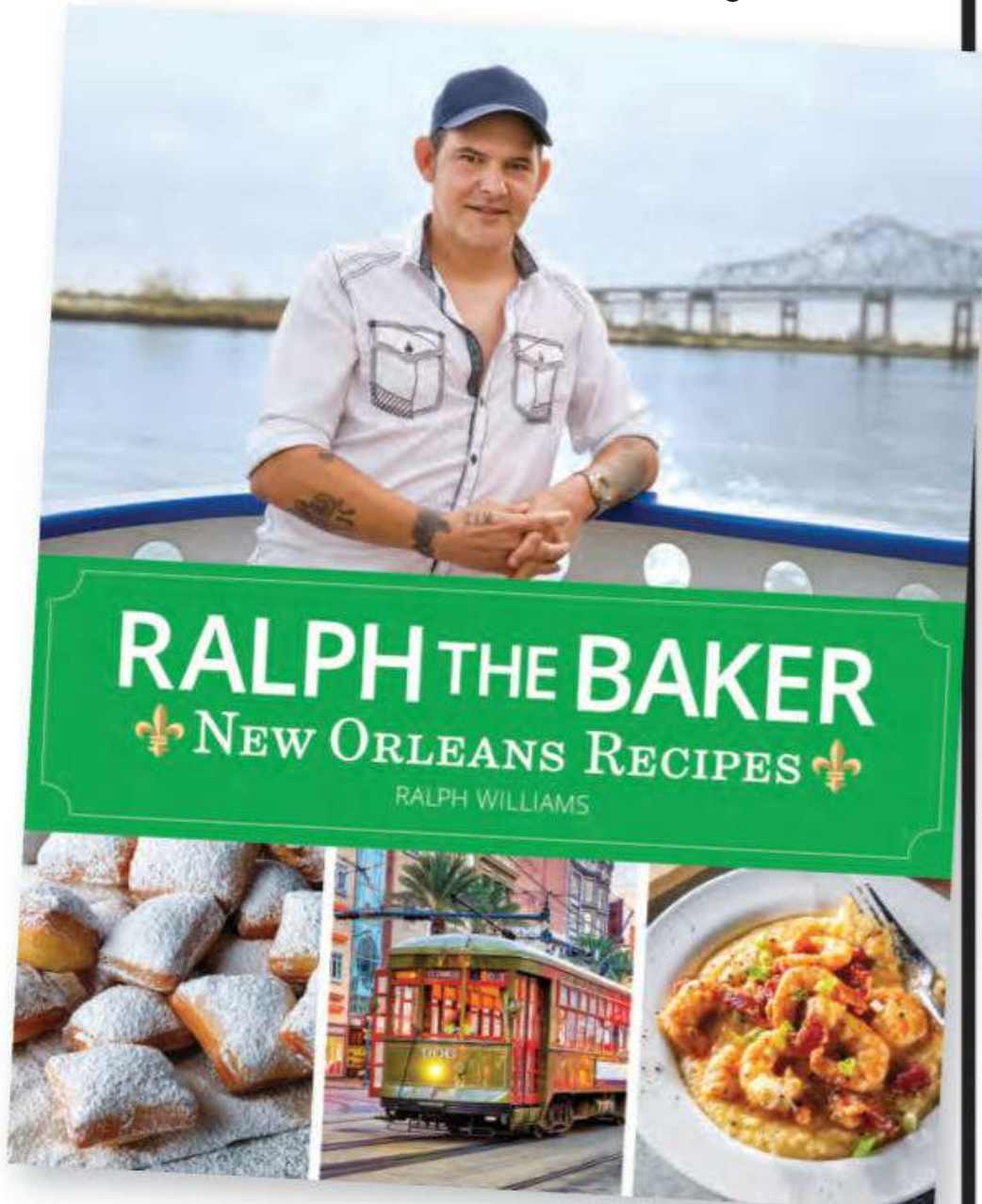
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Average number of copies each issue during preceding 12 months: 7,024. Actual number of copies of single issue published nearest to filing date: 9,139. H. Total (sum of 15f and 15g). Average number of copies each issue during preceding 12 months: 25,199. Actual number of copies of single issue published nearest to filing: 25,694. I. Percent paid. Average percent of copies paid for the preceding 12 months: 89.99%. Actual percent of copies paid for the preceding 12 months: 89.99%. 16. Electronic Copy Circulation: A. Paid Electronic Copies. Average number of copies each issue during preceding 12 months: 0. Actual number of copies of single issue published nearest to filing date: 0. B. Total Paid Print Copies (Line 15c) + Paid Electronic Copies (Line 16a). Average number of copies each issue during preceding 12 months: 16,355. Actual number of copies of single issue published nearest to filing date: 14,774. C. Total Print Distribution (Line 15f) + Paid Electronic Copies (Line 16a). Average number of copies each issue during preceding 12 months: 18,175. Actual number of copies of single issue published nearest to filing date: 16,555. D. Percent Paid (Both Print & Electronic Copies) (16b divided by 16c x 100). Average number of copies each issue during preceding 12 months: 89.99%. Actual number of copies of single issue published nearest to filing date: 89.99%. I certify that 50% of all distributed copies (electronic and print) are paid above nominal price: Yes. Report circulation on PS Form 3526-X worksheet. 17. Publication of statement of ownership will be printed in the November/December 2024 issue of the publication. 18. Signature and title of editor, publisher, business manager, or owner: Samantha Sullivan, Production/Circulation Manager. I certify that all information furnished on this form is true and complete. 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A Grand Réveillon

Following midnight Mass on Christmas Eve and New Year's Eve, many Creoles celebrated the new day with an incomparable feast. Decadent dishes and mountains of sweets decked tables and sideboards as revelers basked in the holiday spirit. The Champagne glasses pictured here are known in French as *impossibles* since they mimicked the movement of a Champagne flute and the substantial mouth of a coupe. For a whimsical piece on old-time réveillons, visit louisianacookin.com. ♣

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LAKE CHARLES, LOUISIANA

Whether you crave adventure, relaxation, or a little of both, Lake Charles sets the stage for unforgettable memories. Immerse yourself in the jubilant spirit of celebration in Lake Charles, where a trio of festive events await.

The **Mistletoe & Moss Holiday Market** (Nov. 15-17) transforms into a haven of joy and festivity and is your ultimate winter wonderland for all your holiday gift needs. The Sip and Shop soirée elevates your shopping

experience, while a special meeting with Santa himself promises to spark joy in the hearts of the little ones.

Smoke & Barrel (Nov. 14-17) is ideal for those who love bold flavors and spirited fun. Held on the Calcasieu Parish Courthouse lawn, the event features nearly 100 bourbons, scotches, and whiskeys, paired with mouth-watering barbecue from top pitmasters. Don't miss the Cocktail Royale Contest from Sept. 20 to Nov. 10, where local mixologists compete for the best bourbon cocktail, culminating in a grand finale on Nov. 14. The weekend wraps up with a relaxing Smokin' Brunch!

Set amidst the enchanting backdrop of Sulphur's Heritage Square, **Christmas Under the Oaks** (Dec. 5-7) bursts into life with mesmerizing snowfall, live performances, and carnival rides. Explore the Holiday House, an impressive collection of over 40 shops brimming with innovative Christmas gift ideas.

Learn more at UnpackYourJoy.com



Christmas Under the Oaks



Mistletoe & Moss Holiday Market



Smoke & Barrel



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