

ELLIS MARSALIS

American Jazz Pianist



Ellis Marsalis is an accomplished, original jazz pianist and a jazz instructor who has helped shape some of the genre's most important new musicians. A figurehead of the jazz music revival in New Orleans in the late 1950s and early 1960s, Marsalis has enjoyed a career spanning almost four decades. He has received Honorary Doctorate degrees from Dillard University, The Juilliard School and Tulane University among others. In 2011 Marsalis and his family received the first group award ever distributed by the National Endowment of the Arts - the NEA Jazz Masters Award.

My first encounter with Dooky Chase's restaurant came as a teenager. I started playing music with various local bands and Dooky's was a 24/7 restaurant. Those of us who were getting off from a gig (usually 1 or 2 a.m.) knew we could get a meal at Dooky's. Sometimes, I would go into a French Quarter night club to a jam session which usually started at 4 a.m. Since the clubs on Bourbon were all white only, if I wanted to go to a jam session I would hang out at Dooky's until it was time for the jam session to start.

During the day I would go into Dooky's for lunch and when the waitress came

to take my order, I would tell her to "feed me." All of Leah's food was delicious so I would leave the decision to the waitress knowing I could not go wrong with her selection. My favorite is Leah's Gumbo. Leah once jokingly chastised Barack Obama for putting hot sauce in her Gumbo.

I have a vision even today of seeing "Big" Dooky (Ms. Leah's father-in-law) standing behind the bar serving drinks. Dooky's had a regular clientele even before that popular TV show, "Cheers", where everybody knew everybody's name. Ray Charles immortalized Dooky's with a reference

in one of his songs, "I went down to Dooky's to get something to eat..." For good or bad, New Orleans was a 24/7 town and one could get food or drink any time of day or night except on election day between 6am - 8pm. Dooky's is close enough to the CBD which made it a convenient hang spot for everybody.

– Ellis Marsalis

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Creole Gumbo

by Leah Chase of Dooky Chase's Restaurant

This is a dish that always preceded any festive meal, or Sunday dinner for that matter. Every woman took pride in her gumbo making. I can remember, as a youngster, the care that went into gumbo making—how the crabs and shrimp were cleaned on Saturday and placed overnight in the icebox.

On Sunday morning, we rose early to attend Mass (in those days, Sunday Mass was in the mornings.) Once back home, Sunday clothes were taken off and neatly hung up. Hats (as they were a must for women at Mass then) were put back

into the armoire. Then, in less formal clothes, it was off to the kitchen. But before the gumbo making began, a cup of coffee and hot calas (rice doughnut) or a biscuit was served.

Then, every female who was old enough helped prepare the Sunday meal. The aroma of crabs frying filled the house. Chicken necks and gizzards were cleaned and cut up along with sausages, ham, and chicken wings. It seemed that veal stew, for whatever reason, was also a must. My job was cutting onions and the other seasonings. My mother always made the roux, which took extreme care to get it just right.

INGREDIENTS

4 hard-shell crabs, cleaned
½ lb. Creole hot sausage
(cut in bite-size pieces)
½ lb. smoked sausage
(cut in bite-size pieces)
½ lb. boneless veal stew meat
½ lb. chicken gizzards
½ cup vegetable oil
4 tbsps. flour
1 cup chopped onion
4 qt. water
6 chicken wings
(cut in half)
½ lb. chicken necks
(skinned and cut)
½ lb. smoked ham (cubed)
1 lb. shrimp
(peeled and deveined)
1 tbsps. paprika
1 tsp. salt
3 cloves garlic
(chopped fine)
¼ cup chopped parsley
1 tsp. ground thyme
24 oysters with their liquid
1 tbsps. filé powder

DIRECTIONS

Put crabs, sausages, stew meat, and gizzards in 6-quart pot over medium heat. Cover and let cook in its own fat for 30 minutes (it will produce enough liquid, but continue to watch the pot). Heat oil in skillet and add flour to make a roux. Stir constantly until very brown. Lower heat, add onions, and cook over low heat until onions wilt. Pour onion

mixture over the ingredients in the large pot. Slowly add water, stirring constantly. Bring to a boil. Add chicken wings, necks, ham, shrimp, paprika, salt, garlic, parsley and thyme. Let simmer for 30 minutes. Add oysters and liquid; cook for 10 minutes longer. Remove from heat; add filé powder, stirring well. Serve over rice. Yield: 8-10 servings.



Please enjoy this recipe from Dooky Chase's and  CORPORATE REALTY