

[DO YOU KNOW WHAT IT MEANS TO MISS...]

At Tujague's

[... NEW ORLEANS.]



... its delightfully robust character. As years passed, the restaurant's fame spread throughout the city. Tujague's — with its menu built around such staples as shrimp remoulade and a consistently superb brisket of beef — became a recognized local institution.

At New Orleans could never keep a good thing to herself. Inevitably, the pleasures of Tujague's were shared with visitors. Presidents — Roosevelt, Truman, Eisenhower, France's De Gaulle — have enjoyed Tujague's hospitality. So have poets, actors, journalists, jet-setters... and thousands of people whose claim to distinction rests simply and appropriately on their appreciation of fine food.

HOUSE SPECIALTY

Brisket of Beef
with our
Special Creole Sauce

ENTREE

Choice of three
Special Entrees du Jour

DESSERT

SHRIMP REMOULADE

INGREDIENTS

1 cup ketchup
2 Tbsp. horseradish
2 Tbsp. yellow mustard
2 Tbsp. Worcestershire sauce
dash Tabasco
4 hard boiled eggs, chopped
2 raw eggs, beaten

1 gallon water
1 package crab boil
3 Tbsp. salt
36 large raw shrimp
shredded lettuce

PREPARATION

Mix the first seven ingredients in a glass bowl. Chill in the refrigerator 4 hours. In a large pot, bring the water, crab boil and salt to a full boil. Add shrimp. When the water returns to the boil, turn off the heat and let the shrimp sit for 5 minutes to absorb the seasonings. Drain the shrimp, cool and then peel them. Place 6 shrimp on a plate lined with shredded lettuce and top with 4 tablespoons of the sauce. Repeat 5 more times.

(Serves 6)

PLEASE ENJOY THIS FAMOUS RECIPE FROM TUJAGUE'S PROVIDED BY **CORPORATE REALTY**

Special thanks to John Magill and The Historic New Orleans Collection, a museum and research center for Louisiana State and New Orleans's history, for providing photographs, menus and postcards. www.hnoc.org

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