

American Beauty



A rose by any other name is still a rose, except when it's a cocktail. The deep pink color and fragrant scent of the classic American Beauty rose is the poetic inspiration behind the lush rosy pink of this complex cocktail. When you think of this drink think posh ballrooms, black ties, and classic black velvet gowns. Like a vibrant accent of a formal rose corsage, the final splash of port wine adds the perfect, tasteful finishing touch to this colorful cocktail.

Pickled Shrimp



Pickled Shrimp

1 medium red onion, diced small
1 bunch green onions, sliced thin
1 cup chopped parsley
½ tsp. crushed red pepper, or to taste
6 cloves garlic, minced
¼ cup Creole mustard or coarse mustard
2 tbsp. sugar

Salt and pepper to taste
¾ cup cane, malt or cider vinegar
1 ¼ cup extra virgin olive oil
2 bay leaves
3 pounds medium to large shrimp, cooked, peeled, tail on, deveined

Makes 6 entrée salads or 2 quarts.

A great gift for a “foodie” is a jar of pickled shrimp. Or bring them on a picnic or to the football tailgate party. The highlight of the Saints game is usually the food at the party – not the game. These shrimp are actually cooked and marinated. The sweet/sour flavor is great over greens as a salad.

In a large bowl, add red onion, green onion, parsley, crushed red pepper, garlic, mustard, sugar, and season. Add vinegar and whisk in oil in a steady stream until marinade is emulsified and all oil is utilized. Add bay leaves. Let sit for 12 to 24 hours refrigerated; stir occasionally. Add shrimp and stir; then chill.

Serve as an hors d’oeuvre, appetizer or tossed with mixed greens as a salad.

Chef’s Notes: I like to store shrimp in a large mouth jar with lid such as a mason or ball jar. It makes two tightly packed quart jars that are great for picnics.



American Beauty

1 1/2 ounces Hendrick’s gin
1 ounce Pama liqueur
1 1/2 ounces pomegranate juice

Makes 1 cocktail.

In a shaker filled with ice, combine the above ingredients and shake vigorously. Strain into a rocks glass; fill with ice. Garnish with rose petals or a single rose and serve.

Enjoy this recipe from *Commander’s Palace*
compliments of



CORPORATE REALTY

201 Saint Charles Avenue, Suite 4411 • New Orleans, LA 70170
504-581-5005 • www.corp-realty.com