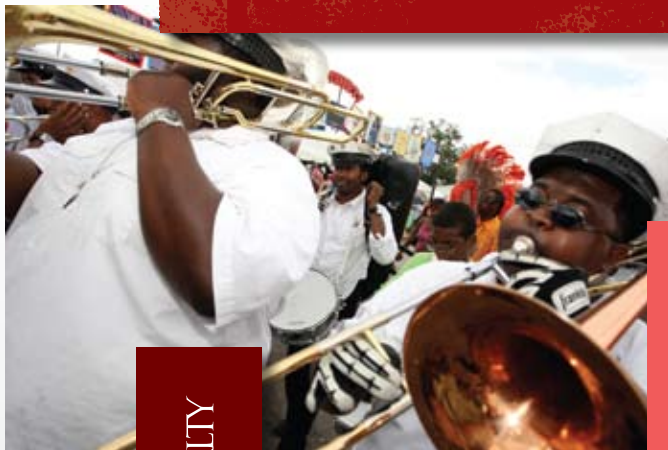


“MUSIC AND THE ARTS ARE THE SPIRIT THAT DRIVES NEW ORLEANS.”

WHAT IS YOUR VISION OF THE FUTURE OF ARTS IN NEW ORLEANS?

“In the near future, New Orleans will be known not only for its music, cuisine, architecture and unique cultural tradition, but also for its exceptionally vibrant visual arts community and its evolving theatre and dance organizations.”



CORPORATE REALTY



HOW DO THE ARTS AND CULTURE BRING PEOPLE TOGETHER?

“Social barriers that exist in other communities are broken and shattered when we move to the same rhythm. We are encouraged to share a love of life that brings us all together.”

Don Marshall

Executive Director,

New Orleans Jazz & Heritage Festival and Foundation, Inc.



WHAT IS YOUR FAVORITE NEW ORLEANS DISH?

"My favorite dishes are both at Jazzfest: Crawfish Strudel from Cottage Catering in New Orleans and Crawfish Enchiladas from Prejean's in Lafayette. Since these recipes are top secret, I love Crawfish Cornbread, and I use this recipe."

CRAWFISH CORNBREAD

From [Louisiana Crawfish Recipes Heads & Tails Above the Rest](#)
by the Louisiana Crawfish Promotion & Research Board
www.crawfish.org/pages/recipes.html

INGREDIENTS

2 CUPS YELLOW CORNMEAL
1 TBS. SALT
1 TSP. BAKING SODA
6 EGGS
½ CUP SLICED JALAPEÑO PEPPERS
2 MEDIUM ONIONS, CHOPPED
16 OZ. GRATED CHEDDAR CHEESE
¾ CUP OIL
2 16 OZ. CANS OF CREAMED CORN
2 LBS. LOUISIANA CRAWFISH
TAILMEAT

DIRECTIONS

In a large bowl, combine dry ingredients.

In a medium bowl, beat eggs thoroughly.

Add other ingredients to eggs.

Add egg mixture to cornmeal mixture. Mix well.

Bake in a 13" x 9" baking dish for 55 minutes at 375° or until golden brown.

Serves 12.

The New Orleans Jazz & Heritage Festival and Foundation promotes Louisiana's music and culture through numerous cultural, educational and economic development activities.

Enjoy this recipe courtesy of **DON MARSHALL** and  **CORPORATE REALTY**

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