

At Cochon, Chefs Donald Link and Stephen Stryjewski reconnect with culinary roots seeded in Cajun Southern dishes and regional cuisine. Their guiding philosophy is to produce honest, simple food showcasing their expertise with all things pork. Together they have elevated the simple pig to a glorious hog heaven.



Cochon was nominated for Best New Restaurant by the James Beard Foundation in 2007, the same year Link won the award for Best Chef: South. Cochon has been listed in the New York Times as "one of the top 3 restaurants that count," and was named one of the Top 20 most important restaurants in America by Bon Appetit. Stryjewski was named Best Chef: South at the 2011 James Beard Foundation Awards.



EGGPLANT + SHRIMP DRESSING

SERVES 8-10

INGREDIENTS

3 ½ lbs. unpeeled medium shrimp
2 large eggplants
½ cup, plus 2 tablespoons vegetable oil
2 tablespoons butter, plus more for the baking dish
1 large onion, chopped
4 garlic cloves, minced
1 tablespoon plus 1 teaspoon salt
1 tablespoon dried oregano
1 ½ teaspoons chili powder
1 teaspoon paprika
1 ½ teaspoons ground black pepper
½ teaspoon cayenne pepper
¼ teaspoon ground white pepper
2 ½ cups shrimp stock
2 ½ cups stale crumbled cornbread
1 bunch green onions, thinly sliced
½ bunch parsley, chopped
3 large eggs, beaten
Hot sauce to taste
Juice of ½ a lemon

METHOD

Peel the shrimp and reserve the heads and shells for making stock. Preheat oven and a large roasting pan to 500°F for at least 15 minutes. Peel eggplant in ½" vertical stripes, leaving equal portions of skin in between. (If you peel the entire eggplant, there is not enough texture, but leaving the eggplant unpeeled makes for too much tough skin.) Cut eggplant into ½" cubes. When the pan is hot, add vegetable oil and return to oven until the oil is very hot, about 5 minutes. Carefully add eggplant to the pan, stir to coat evenly with oil, and spread in an even layer. Roast until cooked through, stirring and turning occasionally.

Grease a 9 x 13-inch baking dish with butter. In a large skillet, heat the butter over medium-high heat. Add onion, peppers, celery and garlic and sauté until softened. Add salt, oregano, chili powder, paprika and black pepper and sauté for 2 minutes. Add shrimp and cook until just cooked through, about 5 minutes. Add roasted eggplant and ½ cup of stock. Simmer until the eggplant-shrimp mixture is almost dry. Add remaining 2 cups of stock and bring to a simmer. Add cornbread, scallions and parsley and stir to combine. Remove from heat and let cool slightly, then stir in the lightly beaten eggs, hot sauce and lemon juice. Transfer mixture to the prepared baking dish. Bake until firm and a golden crust forms on top, 45 minutes to 1 hour.



MAY 2019 TRANSACTIONS

SIMPLICITY, QUALITY AND COMMUNITY

OFFICE LEASES

TENANT	BUILDING	SIZE	CR BROKER(S)
Bernhard MCC	Galleria (Metairie, La.)	38,504 SF	Siegel (Tenant Rep) / Cohn (LL Rep)
Consulate General of France in New Orleans	First Bank & Trust Building (New Orleans, La.)	2,620 SF	D. Whalen (Tenant Rep)
Cornerstone Chemical Company	Three Lakeway (Metairie, La.)	12,086 SF	B. Sossaman (Landlord Rep)
CTA Architects	400 Poydras Tower (New Orleans, La.)	2,114 SF	A. Lavin (Tenant Rep)
Eustis Mortgage Corporation	Energy Centre (New Orleans, La.)	9,974 SF	M. Carrone (Landlord Rep)
Family Solutions of Louisiana, LLC	Tulane Tower (New Orleans, La.)	2,500 SF	K. Adler (Landlord Rep)
FANO	Place St. Charles (New Orleans, La.)	3,180 SF	B. Davis (Landlord Rep)
Forman Watkins & Krutz, LLP	Place St. Charles (New Orleans, La.)	2,378 SF	Whalen (Tenant Rep) / Davis (LL Rep)
Gainsburgh, Benjamin, et al., LLC	Energy Centre (New Orleans, La.)	9,424 SF	M. Carrone (Landlord Rep)
Host Destination Services	One Canal Place (New Orleans, La.)	4,742 SF	A. Huseman (Landlord Rep)
Hubbell Strickland Wealth Management	Energy Centre (New Orleans, La.)	2,034 SF	M. Carrone (Landlord Rep)
Luther Speight & Company	Energy Centre (New Orleans, La.)	2,506 SF	M. Carrone (Landlord Rep)
Mississippi Energy Partners	3445 N Causeway Blvd (Metairie, La.)	2,147 SF	J. Cohn (Landlord Rep)
Nunez Investments #4, LLC	4051 Veterans Blvd (Metairie, La.)	1,382 SF	E. Kramer (Tenant Rep)
Scott Simmons, Esq & Jane Faia Mentz, Esq	3700 Orleans Avenue (New Orleans, La.)	2,857 SF	E. Kramer (Tenant Rep)
Stokes Family Office, LLC	Energy Centre (New Orleans, La.)	2,130 SF	M. Carrone (Landlord Rep)
Streamline Management, LLC	One Canal Place (New Orleans, La.)	865 SF	A. Huseman (Landlord Rep)
Titan Equipment	3445 N Causeway Blvd (Metairie, La.)	731 SF	J. Cohn (Landlord Rep)
Troy Builders, LLC	One Lakeway (Metairie, La.)	844 SF	B. Sossaman (Landlord Rep)

RETAIL LEASES

TENANT	LOCATION	SIZE	CR BROKER(S)
Affordable Smiles of Hammond, LLC	2802-08 W Thomas Street (Hammond, La.)	6,000 SF	K. Adler (Tenant Rep)
Happy Raptor, LLC	1512 Robert C. Blakes Drive (New Orleans, La.)	1,950 SF	Lewis / Sadler (Tenant Reps)
Uni-Copy Technologies	3321 Division Street (Metairie, La.)	5,348 SF	C. Lewis (Tenant Rep)

COMPLETED SALES

PROPERTY	LOCATION	SIZE	CR BROKER(S)
2134 Airline Drive	Kenner, Louisiana	1.2 acres	A. Huseman
2227 St Claude Avenue	New Orleans, Louisiana	3,708 SF	Siegel / Lavin
2401 Bienville Street	New Orleans, Louisiana	39,000 SF	A. Huseman
Upper Quarter Bar (business)	New Orleans, Louisiana	1,000 SF	A. Lavin

NEW LISTINGS

PROPERTY	LOCATION	TYPE	SIZE	CR BROKER(S)
1307 Oretha Castle Haley Blvd	New Orleans, La.	grocery space for lease	9,580 SF	Siegel / Fawer
4560 Highway 1	Raceland, La.	retail space for lease	20,000 SF	A. Lavin