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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.

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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.

