

FRANK BRIGTSEN

Brigtsen's Restaurant

Frank began his culinary career in 1973 while attending Louisiana State University. In 1979, he apprenticed at Commander's Palace Restaurant under the guidance of Chef Paul Prudhomme. In 1980, Frank became the first Night Chef at K-Paul's Louisiana Kitchen when the restaurant began dinner service. During his seven-year tenure with Chef Prudhomme at K-Paul's, Frank achieved the position of Executive Chef. Paul and the late K Prudhomme were instrumental in helping Frank and Marna open Brigtsen's in 1986.

What years did you work at Commander's and in what positions? 1978-79. Pantry, Hot Appetizers, Sauté.

What was the most important thing or lesson you learned at Commander's or from Ella Brennan?

Caring for the guests. As a cook, you may be producing hundreds of plates per shift, but each guest is only getting one of them. Be sure each plate is as good as it can be.

What do you think will be Ella Brennan's legacy on the New Orleans culinary scene? Although food is our medium, it is a people business. Successful restaurants are based on a complex dynamic involving, purveyors, staff, and guests. Managing that dynamic is the key to success.

CHEF FRANK BRIGTSEN, Brigtsen's Restaurant
Commander's Palace 1979-1980

What is or was your favorite dish at Commander's Palace that you either helped create or you just love to eat? Shrimp Remoulade. I can still taste the lemony Remoulade sauce in which we marinated the shrimp.

Frank Brigtsen is at the forefront of a new generation of New Orleans chefs who are revitalizing Creole/Acadian cooking. Co-owner of Brigtsen's Restaurant with his wife, Marna, Frank has applied an inventive personal touch to seven years of training in classic Louisiana cooking under internationally acclaimed Chef Paul Prudhomme. Patrons praise his ability to ingeniously incorporate local ingredients into his unique menu, which changes daily.



Chef Frank Brigtsen of Brigtsen's

REMOULADE SAUCE

INGREDIENTS

| | |
|---------------------------------|---------------------------------|
| 1 cup sliced green onions | ¼ cup catsup |
| 3 cups diced celery | ¼ cup yellow mustard |
| ½ cup chopped flat-leaf parsley | ½ cup Zatarain's Creole mustard |
| 2 tsp minced fresh garlic | 3 tbsp prepared horseradish |
| 2 tbsp red wine vinegar | ¼ tsp Tabasco pepper sauce |
| 3 tbsp lemon juice | ½ cup vegetable oil |
| 2 tbsp paprika | |
| 2 tsp salt | |

INSTRUCTIONS

In a food processor, add all ingredients except the oil. Process the mixture until the vegetables are coarsely chopped.

With the machine running, slowly add the oil in a thin stream until fully incorporated.

Refrigerate until ready to use.