



CASAMENTO'S

MAGAZINE GEN

CASAMENTO'S RESTAURANT  
OYSTERS



CORPORATE REALTY

Featured from left to right:  
Ben Poche, Engineer, One Canal Place, Rodney Brown, Chief Engineer, UPT.  
John L. Reed, Director of Engineering, David Belitz, Chief Engineer, Benson Tower.





## Over 90 years ago, Joe Casamento

blended Italian tradition and Louisiana seafood to create a New Orleans icon. At Casamento's, shrimp and catfish po-boys are available, but the house specialty is the deliciously prepared oysters in the oyster loaf and oyster stew. Unlike most New Orleans seafood restaurants, Casamento's uses their own signature bread called "pan bread" instead of french bread. Casamento's is a spotlessly clean restaurant tiled inside and out in the Italian tradition. Its reputation is such that you may also just run into a celebrity or two!

# Oyster Stew

## Ingredients

- 1/4 pound butter
- 1 cup chopped onion
- 1/4 cup chopped parsley
- 2 tablespoons of salt
- 1 quart of oysters
- 1/2 gallon of milk

## Method

Sauté butter, onion, parsley, salt and oysters until butter is melted and ingredients are cooked. Add the milk and bring to boil. Let cool for a few minutes, and then serve.

Please enjoy this recipe from Casamento's,  
compliments of **CORPORATE REALTY**

