



Clancy's

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MAGAZINE



CORPORATE REALTY

Featured from left to right: Austin Lavin, Marketing and Communications. Andrea Huseman, CCIM, Sales and Leasing Associate. Michael Siegel, SIOR, President and Director of Office Leasing.



Straying a few blocks off Magazine

on to Annunciation Street, Clancy's Restaurant, in existence since the late 1940's, was one of the first white tablecloth Creole Bistros to revolutionize the New Orleans dining scene in the 1980's and became a template for the most prevalent restaurant style in New Orleans today. Family-owned since 1987, Clancy's has become one of the leading purveyors of Classic Cr  ole Cuisine and has amassed a wine cellar which is generally considered one of the finest in New Orleans today.

Lemon Ice Box Pie

Ingredients

- 12 egg yolks
- 4 cups freshly squeezed lemon juice
- 6-12 ounce cans sweetened evaporated milk
- 2-14 inch graham cracker pie crusts

Method

Combine condensed milk and lemon juice.

Taste the mixture for a balance in sweetness. Mixture may need more or less lemon than called for to reach balance.

When balanced flavor is achieved, add egg yolks and mix thoroughly.

Pour gently into pie shells and freeze.

Allow 24 hours for pie to set up. Cut and top with whipped cream. Serve mostly frozen.

Please enjoy this recipe from Clancy's
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