



ELLA BRENNAN & TI ADELAIDE MARTIN

Commander's Palace



ELLA BRENNAN (center), DOTTIE BRENNAN (Ella's sister, right),
TI ADELAIDE MARTIN (Ella's daughter and co-proprietor of Commander's Palace)

Below are answers to a Proust questionnaire provided by both Ti Adelaide Martin, co-proprietor of Commander's Palace, and Ella Brennan.

What is your idea of perfect happiness?

Ella: You mean after world peace...to be slim and gorgeous.

Ti: Having a long conversation with a young ambitious person and watching an "aha" moment when they grasp what they are really capable of. But a close tie would be eating a hogshead cheese po-boy at SoBou with a Swamp Dickel Pop.

What do you regard as the lowest depth of misery?

Ella: Not being able to live in New Orleans.

Ti: Being in a hotel without a bar...

Which living person do you most admire?

Ella: Dottie Brennan.

Ti: My mom, Ella Brennan, my Aunt, Dottie Brennan, and my best friend, Helen Siegel, because for each of them, their first thought is always about others before themselves.

What do you consider the most overrated virtue?

Ella: People that are so holy they can't relax and have a good time.

Ti: Never indulging.

What or who is the greatest love of your life?

Ella: My big Irish family.

Ti: My great big family...and I have long considered the city of New Orleans as another rabble rousing member of our family.

When and where were you happiest?

Ella: With a glass of wine at sunset watching the waves crash against the rocks at the Pacific Ocean's edge in California

Ti: Mardi Gras day...2006

Which talent would you most like to have?

Ella: I would love to be able to dance. Since I can't, at parties I sit on a stool and kick my legs up.

Ti: I wish I could play an instrument.

What is your current state of mind?

Ella: Enjoying my supposed retirement with a great glass of wine...

Chateaux Margaux if you have it handy.

Ti: Work hard...play hard.

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If you could change one thing about your family, what would it be?

Ella: Families are like fudge – it's so good, except there are a few nuts.

Ti: I wish I had a sister...I think.

What do you consider your greatest achievement?

Ella: Living long enough to enjoy my 2 children in their adulthood by being the oldest living Brennan ever in our family.

Ti: That I got somebody to pay me to write a book about cocktails.

If you could choose what to come back as, what would it be?

Ella: I'm so damn content I would come back as me.

Ti: The author of the great American novel.

What is your motto?

Ella: Eating and drinking and carrying on...

Ti: Life is meant to be lived...not endured.



Commander's Palace

OYSTER & ABSINTHE DOME


INGREDIENTS

2 tsp butter	White pepper to taste
2 tsp garlic, minced	1½ cups sliced, cooked artichokes
1 tbsp shallot, brunoise	20 oysters
1 cup bacon, small dice	1 tbsp tarragon, chopped
4 oz Absinthe	Flaky puff pastry, for garnish
1 quart heavy cream	
Salt to taste	

INSTRUCTIONS

Place a medium sauce pan on the stove over medium high heat for 2 minutes to warm. Add the butter, garlic, shallots and bacon to the pot and stir for 2 to 3 minutes until garlic is slightly brown and bacon is rendered. Remove the sauce pot from the stove and deglaze with 3 oz of absinthe. Return to the stove and flambé. When flames subside, reduce until the liquid is nearly evaporated and pour in the cream. Bring to a boil (be sure it doesn't boil over). Reduce to the consistency of a thick soup. Add the artichokes and cook for 1 minute.

Add the oysters, tarragon, salt, pepper and final oz of absinthe. Stir to incorporate. As the oysters cook, they will release their liquid, resulting in a thinner consistency. Finally, check the seasoning as oysters from different waters have different levels of natural salt. To serve, divide oysters evenly between 4 appetizer size ramekins. Pour in the sauce and cover each ramekin with a round of flaky puff pastry.

Please enjoy this recipe from Commander's Palace, compliments of  CORPORATE REALTY