

New Orleans Old-Fashioned



The Old Fashioned is truly an "old" cocktail, dating back to the early 1800s, originating probably in Louisville, Kentucky where all civilized bourbon whiskey is made. In New Orleans "old" can be synonymous with beauty and subtlety, the tried and true. Our version of this classic cocktail is full of flavor and intensity. The lightly muddled (or crushed) orange adds just the touch of refined and elegant complexity to the bourbon's grand aged flavor.

Wild American Shrimp



Wild American Shrimp with Satsuma & Black Pepper Caramel

2 ea. 10-12 Head on Wild American Shrimp
1 tsp. Creole Seasoning
2 tbsp. vegetable oil
1 ea. satsuma cut in half

1 pinch freshly ground black pepper
1 tbsp. heavy cream
1 tbsp. whole unsalted butter
2 tbsp. Grand Marnier

Yields one appetizer

Place a sauté pan over medium high heat and preheat for three minutes. While pan is heating, season the shrimp with Creole seasoning and set aside. Add vegetable oil to the sauté pan and swirl. Add the shrimp to the pan and sauté for 2 minutes per side. Remove the shrimp from the pan and keep warm. Remove the pan from the heat and deglaze with Grand Marnier. Return the pan to the heat and ignite the liqueur. When flames go out, add in the satsuma juice and black pepper and continue to cook over medium heat stirring constantly with a heat sensitive rubber spatula until the satsuma juice starts to get very thick and slightly starts to brown. Add a splash of heavy cream to the pan then gently add in butter to make a Beurre Blanc. Season to taste. Place the hot shrimp on a small plate and drizzle with the satsuma-black pepper caramel. Serve at once.



New Orleans Old-Fashioned

1 orange slice
1 maraschino cherry
1 sugar cube or 1 teaspoon granulated sugar
3 dashes Angostura bitters
1 1/2 ounces bourbon
1 ounce club soda

Makes 1 cocktail.

Muddle together the orange, cherry, and sugar in the bottom of a rocks glass. Add the bitters and bourbon, and stir well. Add ice to fill the glass halfway and top off with the club soda. Serve immediately.

Drink recipe from the book, *In The Land of Cocktails* by Ti Adelaide Martin and Lally Brennan.

Enjoy this recipe from *Commander's Palace*
compliments of



CORPORATE REALTY

201 Saint Charles Avenue, Suite 4411 • New Orleans, LA 70170
504-581-5005 • www.corp-realty.com