

# Kir Royale



The Kir is named after Felix Kir, a mayor of Dijon in Burgundy, France, who in the late 1940s promoted two of his locally grown products by mixing white burgundy wine with a splash of cassis (black currant liquor) and serving it to visitors. When made before a meal or snack, the drink is called a Kir Royale. Served as an aperitif the splashing fountain in a New Orleans courtyard.

# Cheese Straws and Spiced Pecans



## Cheese Straws

**2 ½ cups grated sharp cheddar cheese**  
**1 ½ cups all-purpose flour**  
**1 stick butter, ½" dice, room temperature**

**2 medium egg yolks, well beaten**  
**1 tsp. cayenne pepper or to taste**  
**Salt and pepper to taste**

Makes 6 ounces or 10 dozen

Preheat oven to 400° F. In a large bowl, add cheese, then flour. Mix with hands, trying to form a ball for about 30 seconds. Add butter. Incorporate with hands for about 30 seconds. Add yolks. Incorporate with hands for about 30 seconds. Add cayenne, salt, and pepper. Knead the dough for 3 minutes. Working the dough together to form a shiny ball. Using a strong, heavy duty pastry bag with a large star tip or cookie press, add ¼ of dough. Squeeze out dough into strips about 1/3 of inch wide and 1 ½ inches long on a cookie sheet. Leave a little room for expansion. You will need two pans. Place in oven and bake for about 15 minutes or golden orange and cooked all the way through. Let cool on pans. Remove and serve or store in air-tight container.

Chef's Notes: Use a quality cheese; straws will vary depending on the cheese. Be careful with seasoning, cheese may have a lot of salt. If you do not have a pastry bag or a cookie press, you may roll out on a lightly floured surface and cut with a knife or a pizza cutter. Chef uses just the star tip and pushes out with fingers.

Put these in a tin and give them as gifts for Christmas or any celebration. We can never seem to make enough of these for a party. Ours have a hint of cayenne and wash down well with a cold beer.

## Spiced Pecans

**½ stick butter**  
**¼ cup honey**  
**1 ½ tbsp. salt or to taste**

**2 tsp. cayenne or to taste**  
**½ pound whole pecans**

Makes about ½ pound

Preheat oven to 325° F. In a small saucepot over medium heat, melt butter for about 1 minute. Add honey, salt and cayenne. Bring to a boil then cook one minute, stirring.

Place pecans in a bowl and pour mixture on top. Stir mix well. Place mixed pecans on a sheet pan and bake for 15 to 20 minutes, stirring every 5 minutes. You know when nuts are done when they seem to have soaked up all the moisture.

Chef's Notes: Serve when cooled. If pecans start to seem sticky, place back in oven and bake at 275° F until moisture has been absorbed. You may have to lower temperature depending upon the age of the nuts.



## Kir Royale

**.5 ounces creme de cassis**  
**1 lemon twist**  
**3-4 ounces sparkling champagne**

Makes 1 cocktail.

In a champagne flute pour creme de cassis.  
Top with champagne and a twist of lemon and serve.

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](http://www.corp-realty.com)