

New Orleans Original Lime Daiquiri



When muddling limes, you should be able to get a good 1 to 1 1/2 tablespoons of juice to make this drink properly. If your limes seem a bit dry, use another slice or two. Be careful not to muddle too much, as the juice will become bitter.

Daiquiris traditionally are served on the rocks, but Bar Chef Lu serves her Daiquiris at the Swizzle Stick with crushed ice, giving them an almost frozen effect. But, heaven forbid, not made in a blender.

- From *In The Land of Cocktails* by Ti Adelaide Martin and Lally Brennan.

Shrimp and Tasso Henican



Shrimp and Tasso Henican with Five Pepper Jelly

36 jumbo shrimp (shelled and deveined)

6 oz. spicy Tasso (julienne into 1" strips)

36 pickled okra

Five Pepper Jelly (see below)

Crystal Hot Butter Sauce (see below)

Make a 1/4" incision down the back of each shrimp and place one strip of tasso in each incision. Secure with a toothpick. Lightly dust each shrimp with seasoned flour and fry.

Place cooked shrimp in a bowl with 4 oz. of Crystal hot butter sauce and toss until well coated.

Spread 5-pepper jelly on the bottom of a small dish and arrange shrimp on the plate alternating with the pickled okra.

FIVE PEPPER JELLY:

1 each red, yellow and green peppers, diced

1 jalapeno

1/4 tsp. pepper flakes

6 oz. Karo light syrup

6 oz. white vinegar

Put Karo and vinegar in a pot and reduce until sticky. Add remaining ingredients and cook until the peppers are soft. Add salt to taste.

CRYSTAL HOT BUTTER SAUCE:

5 oz. Crystal Hot Sauce

Pinch garlic

Pinch shallot

2 oz. heavy cream

1 1/2 lb. butter

Sauté garlic and shallots in a pan with a little butter. Add Crystal hot sauce and reduce by 75%. Add cream and reduce again by 50%. Slowly whip in softened butter a little at a time.

The Original Daiquiri

2 lime wedges, or more as needed

1 sugar cube

1 1/2 ounces light rum

Up to 1 teaspoon Simple Syrup, optional, for balance if limes are bitter

Makes 1 cocktail.

Muddle the limes and sugar cube in a rocks glass to break down the sugar and lime.

Add the rum and stir well. Taste the drink and adjust with a little simple syrup as needed.

Add ice to fill the glass to the rim and serve.



Simple Syrup :

2 cups sugar

2 cups boiling water

Makes 2 cups.

Place the sugar in a heatproof container, add the boiling water, and stir until dissolved. Let cool to room temperature.

The cooled syrup will keep, refrigerated, in a jar or container for up to a month.

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

Enjoy this recipe from *Commander's Palace*
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