

Black Strap Rum Fizz



The "Fizz" is a refreshing and tangy drink developed by Henry Ramos in New Orleans around 1888. The original Fizz used gin, so the rum fizz is a Caribbean-influenced variation on the theme. Rum is the spirit of choice in the West Indies. There like New Orleans, summers days are languid and hot. This tall, cool, slightly carbonated drink with its hint of island fruit and Caribbean breeze is designed to take the edge off an August afternoon along St. Charles Avenue.

Chicory Coffee Crusted Pork Tenderloin



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New Orleans red bean and rice "salad" with Brooklyn lager-sugar cane glaze

3 pieces pork tenderloin (cleaned of silver skin and fat)
1/3 cup vegetable oil

CHICORY CRUST:

¼ cup chicory coffee
3 tbsp. salt
2 tbsp. black pepper, freshly ground
1 pinch Cayenne pepper
3 tbsp. brown sugar

GLAZE:

1 bottle Brooklyn lager
1 cup sugar cane syrup
1 tbsp. black pepper

RED BEANS:

½ cup vegetable oil
1 small onion – diced fine
¼ cup garlic
1 link hot smoked sausage – diced fine
 (We use andouille, tasso or smoked pork shank.)
1 bay leaf
1 cup dried red beans that have been soaked over night in 3 cups cool water
3 cup cold water (a total of 6 cups + more as needed)
salt and pepper, to taste

RICE:

2 tbsp. vegetable oil
1 small onion – diced fine
1 bay leaf
2 tbsp. salt
2 cups rice
4 cups water

SEASONING FOR THE SALAD:

3 tbsp. oil
4 tbsp. hot sauce
3 tbsp. cane vinegar (champagne vinegar works well also)
salt and pepper, to taste

For crust: Combine all dry ingredients together in a bowl and mix thoroughly. Rub the pork on all sides with oil and dredge liberally in the crust. Let stand while you make the salad.

For the red beans: Place a heavy gauge pot on the stove over high heat. Add the vegetable oil, and continue to heat until the oil starts to smoke, then add the onions, garlic, smoked sausage and bay leaf all at once and mix well. Continue to cook for 4 more minutes until the onions start to turn transparent. Add the hydrated beans, add the water and continue to cook over high heat until the beans come to a simmer. Reduce the heat and simmer the beans for an hour (stirring pot every 5 minutes) until the beans are tender but not falling apart. Season with salt and pepper, to taste. When done, drain the beans through a china cap or colander and refrigerate. Also, remember to save the liquid from the beans – you can use this in place of some of the water in the rice recipe to add more flavor. (We season our beans after they're cooked so the skins don't become tough.)

To finish the salad: Combine beans and rice together in a mixing bowl, add oil, hot sauce and cane vinegar then mix through. Finish with salt and pepper to taste.

For the glaze: Place a small saucepan over medium high heat. Pour in the beer, bring to a simmer and reduce the volume of the liquid down to 2 oz. Add the black pepper and cane syrup. Stir well and keep warm.

To cook the pork: Preheat a grill to medium high heat. Place the pork tenderloin on the grill and cook for 7-10 minutes making sure to turn the meat frequently on all sides to avoid burning. When cooked, let the loins rest at room temperature for 4 minutes before slicing.



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1 ½ oz. Black Strap
1 ½ oz. whole milk
1 oz. heavy cream
½ oz. egg white
¼ oz. Pedro Ximenez Oloroso Sherry
½ oz. simple syrup

Makes 1 cocktail.

Combine all ingredients in a cocktail shaker with ice and shake vigorously until frothy. Strain into an old fashioned glass and serve immediately.

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



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