

Sidecar



Suffering from a chill from riding in a motorcycle sidecar, a World War I officer asked a bartender for a warming drink. Derived no doubt from the Brandy Crusta invented in New Orleans in the mid 18th century, the Sidecar was most likely invented in Paris. Lu's advice to the uncertain: "This is a big beautiful drink for a connoisseur of cocktails." We're on a mission to help revive this fabulous old cocktail! It's made with domestic brandy rather than the usual Cognac and has a lighter mouth feel. If you prefer a bolder taste, substitute Cognac for domestic brandy and a touch more fresh lemon juice for what Lu calls "the perfect Sidecar."

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

Grilled Crawfish



Grilled Crawfish

with Creole Cream Cheese Gnocchi, Chanterelles and Breaux Bridge Cream

1 pound potatoes, boiled until tender, skinned

1½ cups plus 2 tbsp. all-purpose flour

¼ cup melted unsalted butter

2 large egg yolks

2 tbsp. Creole cream cheese

½ tsp. kosher salt

½ tsp. ground white pepper

FOR CRAWFISH TAILS:

8 ounces crawfish tails

¼ tsp. Creole Seasoning

FOR THE BREAUX BRIDGE CREAM:

1 pound live crawfish, purged and pureed

2 tbsp. minced shallots

2 cups heavy cream

1 tbsp. whole butter

TO ASSEMBLE THE DISH:

2 ounces diced Tasso

4 ounces fresh Chanterelle mushrooms, cleaned and ripped into small pieces

2 tablespoon minced shallots

3 tablespoons whole butter (plus ½ tablespoon to sauté)

1 ounce truffle oil

*** Need to work with this very quickly and in small batches; it cannot go cold while working.**

CRAWFISH TAILS: Season crawfish, grill over high heat, 2- 3 minutes, set aside

BREAUX BRIDGE CREAM: In a medium saucepot, sauté the shallots in the butter, until translucent. Add the crawfish; cook until they begin to turn red. Pour the cream over the crawfish; bring to a boil. Reduce to simmer, until cream is half its volume. Strain through a chinois and reserve.

CREOLE CREAM CHEESE GNOCCHI: Combine the potatoes, 1¼ cups of the flour, the butter, egg yolks, Creole cream cheese, salt, and pepper in a large bowl and mix using a rubber spatula until smooth and the flour is completely incorporated, being careful not to overwork the dough.

Turn out the dough onto a work surface, sprinkle ¼ cup of the flour over the top, and knead to work the flour into the dough. Sprinkle 1 tbsp. of the remaining flour onto the work surface and cut the dough into 8 portions. Working one portion at a time, roll the dough into long thin strands, about ¼ inch in diameter, rolling your hands back and forth, roll the dough outward from the center of the dough to the ends. Cut each dough strand into ½ inch pieces and sprinkle the tops lightly with about ½ tsp. of the remaining flour and gently toss with the flour to prevent the gnocchi from sticking together before cooking. Lift the gnocchi from the work surface using the edge of a large knife or bench scraper and place on a baking sheet uncovered.

Bring a large pot of salted water to a boil. Add all of the gnocchi to the water, stirring, and let cook undisturbed 3 to 3 ½ minutes. Remove with a slotted spoon or strainer and place in an ice bath to stop the cooking process. Drain well, transfer to a large bowl, and toss with the olive oil.

TO ASSEMBLE THE DISH: In a medium nonstick sauté pan over medium high heat- melt the ½ tbsp. of butter. Add the Tasso and the shallots, cook for one minute. Add the Chanterelles, and cook until they begin to wilt. Add the grilled crawfish, the gnocchi and the cream, bring to a simmer. Finish with the remaining butter, truffle oil and season to taste kosher salt and white pepper.

Sidecar Number 1

2 tbsp. superfine sugar

1 lemon wedge

2 ounces domestic brandy

Makes 1 cocktail.

Place the sugar in a shallow dish or saucer. Wet half of the inside and outside rims of the glass with the lemon wedge and discard the wedge. Dip the rims into the sugar. Fill the glass with ice and set aside.

In a cocktail shaker with ice, combine the brandy, Cointreau, and lemon juice and shake vigorously. Twist the lemon peel into the prepared glass and strain the cocktail over it. Serve immediately.

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



1 ounce Cointreau

1/2 ounce fresh lemon juice

1 lemon twist

Enjoy this recipe from *Commander's Palace*
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