

# ELLA BRENNAN & TI ADELAIDE MARTIN

Commander's Palace



ELLA BRENNAN (center), DOTTIE BRENNAN (Ella's sister, right),  
TI ADELAIDE MARTIN (Ella's daughter and co-proprietor of Commander's Palace)

**Below are answers to a Proust questionnaire provided by both Ti Adelaide Martin, co-proprietor of Commander's Palace, and Ella Brennan.**

**What is your idea of perfect happiness?**

Ella: You mean after world peace...to be slim and gorgeous.

Ti: Having a long conversation with a young ambitious person and watching an "aha" moment when they grasp what they are really capable of. But a close tie would be eating a hogshead cheese po-boy at SoBou with a Swamp Dickel Pop.

**What do you regard as the lowest depth of misery?**

Ella: Not being able to live in New Orleans.

Ti: Being in a hotel without a bar..

**Which living person do you most admire?**

Ella: Dottie Brennan.

Ti: My mom, Ella Brennan, my Aunt, Dottie Brennan, and my best friend, Helen Siegel, because for each of them, their first thought is always about others before themselves.

**What do you consider the most overrated virtue?**

Ella: People that are so holy they can't relax and have a good time.

Ti: Never indulging.

**What or who is the greatest love of your life?**

Ella: My big Irish family.

Ti: My great big family...and I have long considered the city of New Orleans as another rabble rousing member of our family.

**When and where were you happiest?**

Ella: With a glass of wine at sunset watching the waves crash against the rocks at the Pacific Ocean's edge in California

Ti: Mardi Gras day...2006

**Which talent would you most like to have?**

Ella: I would love to be able to dance. Since I can't, at parties I sit on a stool and kick my legs up.

Ti: I wish I could play an instrument.

**What is your current state of mind?**

Ella: Enjoying my supposed retirement with a great glass of wine...

Chateaux Margaux if you have it handy.

Ti: Work hard...play hard.

***If you could change one thing about your family, what would it be?***

Ella: Families are like fudge – it's so good, except there are a few nuts.  
Ti: I wish I had a sister...I think.

***What do you consider your greatest achievement?***

Ella: Living long enough to enjoy my 2 children in their adulthood by being the oldest living Brennan ever in our family.  
Ti: That I got somebody to pay me to write a book about cocktails.

***If you could choose what to come back as, what would it be?***

Ella: I'm so damn content I would come back as me.  
Ti: The author of the great American novel.

***What is your motto?***

Ella: Eating and drinking and carrying on...  
Ti: Life is meant to be lived...not endured.



## Commander's Palace

# OYSTER & ABSINTHE DOME

### INGREDIENTS

|                          |                                   |
|--------------------------|-----------------------------------|
| 2 tsp butter             | White pepper to taste             |
| 2 tsp garlic, minced     | 1½ cups sliced, cooked artichokes |
| 1 tbsp shallot, brunoise | 20 oysters                        |
| 1 cup bacon, small dice  | 1 tbsp tarragon, chopped          |
| 4 oz Absinthe            |                                   |
| 1 quart heavy cream      | Flaky puff pastry, for garnish    |
| Salt to taste            |                                   |

### INSTRUCTIONS

Place a medium sauce pan on the stove over medium high heat for 2 minutes to warm. Add the butter, garlic, shallots and bacon to the pot and stir for 2 to 3 minutes until garlic is slightly brown and bacon is rendered. Remove the sauce pot from the stove and deglaze with 3 oz of absinthe. Return to the stove and flambé. When flames subside, reduce until the liquid is nearly evaporated and pour in the cream. Bring to a boil (be sure it doesn't boil over). Reduce to the consistency of a thick soup. Add the artichokes and cook for 1 minute.

Add the oysters, tarragon, salt, pepper and final oz of absinthe. Stir to incorporate. As the oysters cook, they will release their liquid, resulting in a thinner consistency. Finally, check the seasoning as oysters from different waters have different levels of natural salt. To serve, divide oysters evenly between 4 appetizer size ramekins. Pour in the sauce and cover each ramekin with a round of flaky puff pastry.