

A Provocative Question at the Dinner Table with

TANIA TETLOW

PRESIDENT, LOYOLA UNIVERSITY
OF NEW ORLEANS

President Tania Tetlow said she “happily” thought about her last meal for weeks. It would feature an assortment of favorites that include husband Gordon Stewart’s Bolden vodka, Donald Link dishes beginning with **Cochon’s Grilled Oysters with Garlic-Chili Butter**, and a group of special family and friends. In fact, Donald Link would be one of the guests. “He’s a friend, and I’ve loved sitting around his table outside, trying out recipes and enjoying the time with friends,” President Tetlow said. Sonia Tetlow, her sister who is an accomplished musician, would provide a spirited send off.



At the time of this interview, Tania Tetlow, J.D., was the 17th university president of Loyola University of New Orleans. Not only is she the first woman and first layperson to lead Loyola, but she is one of only four women presidents leading Jesuit colleges and universities in the US. As of July 1, 2022, she will become the first woman and 33rd president of Fordham University in New York.



"I would have to start dinner with a Bolden martini. Bolden is the vodka distilled by my husband, Gordon Stewart."

– TANIA TETLOW

Photos by Kenny Morrison

COCHON'S GRILLED OYSTERS WITH GARLIC-CHILI BUTTER

Compound Butter

Cut the butter into 1-inch cubes and allow it to soften to room temperature.

Mince the garlic, anchovy, and lemon zest (or mash in a mortar and pestle).

Then fold in the butter, lemon juice, garlic chili sauce, red pepper flakes, cayenne, and salt.

Roll the butter into a log, wrap in plastic, and refrigerate until needed.

Oysters

Open the oysters as you would for on the half shell, discarding the top shells.

Place a 1-tablespoon slice of the compound butter on each oyster and place on a hot grill until the juices begin to bubble and the oyster curls up around the edges, 6 to 10 minutes. (It's good to melt a few tablespoons of the butter to put on the oysters after they are grilled, in case some spills out of the shells.)

Serve immediately, with wedges of fresh lemon, if desired.

INGREDIENTS

Compound Butter

- 1 cup (2 sticks) butter
- 3 garlic cloves
- 2 anchovy fillets
- 1 lemon, zest and juice
- 2 teaspoons red pepper flakes
- ¼ teaspoon cayenne pepper
- 1 teaspoon salt
- 2 tablespoons Vietnamese garlic chili sauce (hot sauce)

- 16 oysters, in the shell
- Lemon wedges, for garnish

