



*A questionnaire with*

# JoAnn Clevenger

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

Peace on Earth and good will to all.

**What is your greatest fear?**

Nuclear War - Biological War devastation.

**What is the trait you dislike most about yourself?**

Too many wishes—learn French, write a cookbook, write a memoir, send personal notes, organize photos, declutter—but too few actions.

**What is the trait you most deplore in others?**

Greed and hate.

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

Nathalie Jordie and Frank Bruni.

**What are your greatest extravagances?**

Local art, books, and vintage menus.

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

Fairly optimistic about the state of the world because so many humans are loving, kind, and care about others.

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

False or hypocritical piety.

**What words or phrases do you overuse?**

"I wish".

I love to read. My favorite quote from an author I admire tremendously is: "Only connect! That was the whole of her sermon. Only connect the prose and the passion, and both will be exalted, and human love will be seen at its height. Live in fragments no longer."

E. M. Forster, *Howards End*

**On what occasion do you lie?**

When trying to smooth things over among people and to save face for me and for others.

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

Rupert Murdoch has damaged our country in so many ways because of his egotistical, selfish passion for money and power. Yet he is very smart and seems relatively sane. His visit to Upperline was a test for me. Could I stay true to my beliefs and mission? A belief in the positive benefits of: Hospitality, the Golden Rule, and the Benevolent Circle. Most others whom I despise seem to be motivated in similar ways but not as influential in changing the values of our fellow citizens. Or perhaps they are just limited by not being as sane or smart as he is.

**What quality do you like most in a person?**

Caring and acting for the wellbeing of others.

**What is your favorite occupation you've had?**

Being a restaurateur. It satisfies curiosity, presents a challenge every day, and changes every day. It allows me some degree of influence. You cannot change the world, but you can change a tiny corner.

**What is your most marked characteristic?**

Curiosity.

**What do you most value in your friends?**

Loyalty, because it encompasses many things.

**Who are your real-life heroes?**

Ethical journalists and school teachers.

**Who is your hero of fiction?**

Elizabeth Bennett from *Pride and Prejudice*.

**Who are your favorite writers?**

E. M. Forster, Nicolas Freeling, Edith Wharton, Jane Austen, Howard Mitcham, Oscar Wilde, Walter Isaacson, George Orwell, Leo Tolstoy, Calvin Trillin, William Makepeace Thackeray, Rupert Croft-Cooke, Cecil Day Lewis, V. S. Naipaul, Eudora Welty, Anthony Powell, and many, many more.

# Spicy Shrimp With Jalapeño Cornbread and Aioli

30 Minutes

Serves 4 as appetizer

## Plating

Place two triangles of heated cornbread on each of four small oval platters or small round salad plates. Top each triangle with 1 to 2 tsp of aioli and three shrimp with any clinging onions. After all shrimp have been dispersed to the 8 triangles, divide any remaining sauce and onions and ladle on top of the shrimp.



## Jalapeño Cornbread

<b>1/3 cup whole milk</b>	Preheat the oven to 350°F.
<b>1/4 cup heavy cream</b>	Grease an 8-inch square baking pan with butter.
<b>1/4 cup canned cream-style corn</b>	Whisk together milk and the next 8 ingredients in a large bowl until well combined.
<b>1 Tbl unsalted butter, melted, plus more for greasing pan</b>	Stir in corn muffin mix until blended; pour batter into prepared pan.
<b>1 Tbl drained, deseeded, and minced jalapeño chile</b>	Bake in the preheated oven for 15 to 17 minutes.
<b>1/2 tsp ground black pepper</b>	Cool in pan for 10 minutes.
<b>1/2 tsp ground cumin</b>	Remove from pan; let cool completely, about 15 minutes.
<b>1/2 tsp crushed red pepper, or to taste</b>	Cut into 4-inch squares.
<b>1 large egg</b>	Cut each square into 2-inch triangles and set aside.
<b>1 (8½-oz) package corn muffin mix (such as Jiffy)</b>	

## Spicy Butter

<b>1 cup unsalted butter, softened</b>	<b>1½ tsp smoked paprika</b>
<b>3 Tbl paprika</b>	<b>1½ tsp cayenne pepper</b>
<b>1 Tbl chili powder, or to taste</b>	<b>1½ tsp Worcestershire sauce</b>
<b>1 Tbl ground cumin</b>	<b>1½ tsp granulated sugar</b>
<b>1½ tsp minced garlic (from 2 cloves)</b>	<b>2 dashes of hot sauce (such as Crystal)</b>

Process all ingredients in a food processor until smooth, about 10 seconds.

*Note: You can chill Spicy Butter, covered, up to 1 month.*

## Shrimp

<b>2 Tbl canola oil</b>	Heat oil in a large skillet over high heat.
<b>1 cup thinly sliced red onion (from 1 medium / 10-oz onion)</b>	Add onion and cook, stirring often, until lightly browned, about 3 minutes.
<b>24 large peeled, deveined raw shrimp (about 1 lb)</b>	Add raw shrimp; cook, stirring often, until they turn opaque, about 2 minutes.
<b>1/2 cup shrimp stock</b>	Add shrimp stock and wine, and let it come to a boil.
<b>1/4 cup (2 oz) dry white wine, like a Chardonnay</b>	Simmer until liquid reduces by three-fourths, about 5 minutes.
<b>1/4 cup Spicy Butter (recipe below)</b>	Remove from heat; stir in Spicy Butter, lemon juice, and salt until melted and well blended.
<b>1 Tbl fresh lemon juice (from 1 lemon)</b>	
<b>1 tsp kosher salt</b>	
<b>Aioli (recipe below), for serving</b>	
<b>2 Tbl chopped fresh flat-leaf parsley, for garnish</b>	

## Aioli

<b>1 cup mayonnaise</b>	<b>1/2 tsp Worcestershire sauce</b>
<b>2 Tbl fresh lemon juice (from 1 lemon)</b>	<b>1/8 tsp cayenne pepper</b>
<b>1 Tbl grated garlic cloves (from 3 medium garlic cloves)</b>	<b>2 dashes of hot sauce (such as Crystal), or to taste</b>

Process all ingredients in a food processor until smooth.

*Note: You can chill, covered, up to 5 days.*