



UNSUNG HERO
at ARNAUD'S

Norris R. Smith

NORRIS SAM

Potato Soufflé Man

28 YEARS AT ARNAUD'S

WHAT'S YOUR FAVORITE PART OF YOUR JOB?

Making the potato soufflé.

WHAT IS ONE SPECIFIC THING YOU HAVE LEARNED?

For the soufflé I like Brabant potatoes made from Russets. I have the potatoes sit out for a couple of days, with the lid off the box, so they dry out a little bit; it makes them easier to slice.

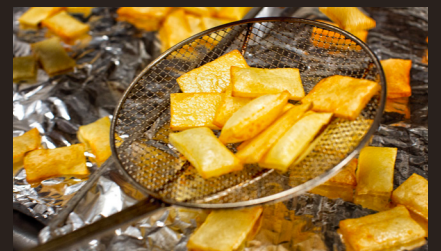
HOW DID YOU GET STARTED?

I started in housekeeping and then moved into the kitchen, first with the pots and then at prep. I watched the dude who was doing potato soufflés; I called him "The Man." I wrote in my head what he was doing because I thought one day I would like to do that.



ARNAUD'S

Arnaud's opened in 1918 under founder Arnaud Cazenave, who built the restaurant on a love for classic Creole cuisine. In 1978 Archie and Jane Casbarian restored the landmark and elevated its reputation worldwide. Today, the fourth-generation Casbarian family (siblings Archie and Katy Casbarian) carries on both the original traditions and their father's vision. More than a century later, Arnaud's remains a defining New Orleans institution.



WHITE REMOULADE

SERVES: 6 people

PREP TIME: 5 to 10 minutes

NOTE: This is a great dip for fried shrimp, which are Sam's faves. Also this works for boiled shrimp, crabmeat, poultry, or poached fish.

INGREDIENTS

1 cup mayonnaise, any good quality

½ cup Arnaud's Creole Mustard (available at your local grocery, or if you cannot find it, you may use any coarse ground mustard)

1 Tbl fresh lemon juice

1 tsp Tabasco®

1 tsp Lea & Perrins Worcestershire Sauce

1 tsp flat-leaf parsley, chopped finely

Sea salt, pinch to taste

White pepper, ground, pinch to taste

DIRECTIONS

1. Place all ingredients in a small mixing bowl
2. Whisk all ingredients to blend.
3. Refrigerate until ready to use, or up to one week.

TO SERVE

Toss with boiled shrimp, lobster, crabmeat or poultry. Serve cold with grilled or poached fish.