

Whiskey Smash



We'll probably be run out of the South, but we think this is an improvement on the Mint Julep. The lemon tames the mint so it does not overwhelm the drink as it can in a julep. It was invented by King Cocktail himself, our friend Dale DeGroff.

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

Oysters St. Roch



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12 fresh P & J oysters

1 cup masa harina

(flour found in the Hispanic grocery section)

1 cup all-purpose flour

1 ½ tsp. Creole seasoning

3 cups canola oil for frying

¾ cup diced green pepper

½ cup diced yellow onion

¾ cup diced celery

½ cup sliced leeks

4 artichoke hearts, diced

1 egg

3 cups heavy cream

¾ tsp. Creole seasoning

8 slices hickory smoked bacon, chopped

Minced Garlic

Chopped parsley

Salt and freshly cracked pepper to taste

Hickory wood chips for smoking

Stovetop or outdoor smoker

Makes 3 servings.

Prepare a smoker with hickory chips and smoke green pepper, onion, celery, leeks and artichoke hearts for approximately 45 minutes to impart smoke flavor. Be sure to line rack of smoker with foil so vegetables don't fall through.

Sauté bacon in large sauté pan until pieces are crispy, remove from pan with slotted spoon and reserve. Sauté leeks, onions, celery, green pepper and diced artichoke hearts in bacon drippings over medium heat until all are translucent and tender (approximately 15-20 minutes). Add cream and minced garlic to sauté pan and let boil gently over medium heat until reduced by half being careful not to burn cream. Sample sauce and then add Creole seasoning, salt and fresh pepper to taste.

Shuck oysters and reserve. Mix together masa, flour and Creole seasoning in a bowl. Dredge oysters in flour mix, and then dip into a bit of beaten egg, then once more in flour mix. Fry in oil at 375 degrees for 2-3 minutes until crispy and golden.

To serve: 1/3 of artichoke cream sauce in middle surrounded by 4 crispy oysters. Sprinkle with crispy bacon pieces and chopped parsley. Enjoy!



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3 lemon wedges

4 fresh spearmint leaves

1 ounce orange curaçao

2 ounces Maker's Mark

1 sprig fresh spearmint

Makes 1 cocktail.

Muddle the lemon wedges, mint leaves, and curaçao in a bar glass.

Add the bourbon and ice and shake well.

Strain the drink into a rocks glass filled with ice and garnish with the mint sprig.

Serve immediately.

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

Enjoy this recipe from *Commander's Palace*
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