

“THE ARTS GIVE OUR CITY ITS UNIQUE CHARACTER.”



New Orleans
Museum of Art

WHAT MAKES A CITY?

“Most important are the people who live there, who are dedicated and loyal and work to make their city the best it can be.”



CORPORATE REALTY



WHAT IS YOUR VISION OF THE FUTURE OF ARTS IN NEW ORLEANS?

“I see the creative industries — the arts in all forms — leading New Orleans to an economic rebirth as the cultural capital of America.”

John Bullard

Director, New Orleans Museum of Art



WHAT IS YOUR FAVORITE NEW ORLEANS DISH?

"There are so many great ones but one of my favorites is a specialty of Leah Chase at Dooky Chase's Restaurant – Shrimp Clemenceau. It's great at the restaurant and easy to fix at home."

SHRIMP CLEMENCEAU

From **The Dooky Chase Cookbook** by Leah Chase

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INGREDIENTS

1 STICK BUTTER
2 MEDIUM POTATOES
(PEELED AND DICED SMALL)
2 LBS. SMALL SHRIMP
(PEELED AND DEVEINED)
2 CLOVES GARLIC
(FINELY CHOPPED)
½ CUP BUTTON MUSHROOMS
1 CUP GREEN PEAS
¼ TSP. CHOPPED FRESH PARSLEY
½ CUP WHITE WINE
SALT AND PEPPER

DIRECTIONS

Melt butter in 2-quart saucepan.

Add potatoes. Cook 5 minutes.

Add shrimp, garlic, and mushrooms.

Cook until shrimp are tender.

Add peas, parsley, and wine. Salt and pepper to taste.

Cook for 5 minutes.

Yield: 4 servings.

The New Orleans Museum of Art is the city's oldest fine arts institution. NOMA engages, educates and enriches the diverse populations within, and drawn to, the New Orleans area.

Enjoy this recipe courtesy of **JOHN BULLARD** and  **CORPORATE REALTY**

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