

SHOW 519

**PATES DU CHEVEU D'ANGE AUX HUITRES
ANGEL HAIR PASTA WITH OYSTERS**
**POIREAUX A LA PROVENCALE
SAUTEED LEEKS**
**MELANGE DES FRUITS AU VERMOUTH DOUX
MIXED FRUITS WITH SWEET VERMOUTH**

Although not often seen today, our main course of oysters and pasta was once very popular in New Orleans. Today we present a version, as I remember it, of Angel Hair Pasta with Oysters. Oysters are poached and combined with bacon, onions, green onions, parsley and basil. The oyster liquor and cream are added to create a flavorful sauce. When combined with angel hair pasta we have a unique Creole dish.

To compliment the oyster pasta dish we prepare leeks sauteed in oil with a light sauce of fresh tomatoes, lemon juice and black olives.

Completing the meal we present a refreshing dessert of a mixture of fruits in season marinated in vermouth wine and combined with whipped cream. A little nutmeg will add a final zip.

MELANGE DES FRUITS AU VERMOUTH DOUX
MIXED FRUITS WITH SWEET VERMOUTH

8 cups	Fresh fruit, any combination of... Oranges, segmented Green grapes, seedless Red grapes, seedless Peaches, quartered Figs, halved Pineapple, chunks Apricots, halved Cherries, pitted Bananas, sliced
½ cup	Sweet vermouth
1 cup	Cream, whipped until firm
½ tsp	Nutmeg

- Marinate the fruit of your choice for three hours in the sweet vermouth, turning fruit several times.
- Fold in the whipped cream gently until the vermouth is blended.
- Chill for one hour.
- Sprinkle nutmeg on top at serving.

PATES DU CHEVEU D'ANGE AUX HUITRES
ANGEL HAIR PASTA WITH OYSTERS

1 lb	Angel hair pasta
3 tbs	Butter
1 qt	Oysters, drained, reserving liquor
4 strips	Bacon, cut into ½ inch pieces
1 large	Onion, chopped
2 cloves	Garlic, chopped
6	Green onions, chopped
½ cup	White wine
1 tbs	Fresh basil, chopped...OR...
1 tsp	Dried basil
½ cup	Parsley, chopped
¾ cup	Salt and pepper
	Cream

- Boil the pasta in salted water until al dente.
- Drain.
- Return to the pot and add the butter.
- Keep warm.
- Chop one cup of the oysters very finely and set aside.
- Poach the remaining oysters in their liquor until they begin to curl.
- Remove the oysters and set aside.
- Reduce the liquor by one-third by rapid boiling then set aside.
- Fry bacon pieces in a large skillet.
- Pour off all but two tablespoons of drippings.
- Sauté the onions and garlic until transparent.
- Add the green onions.
- Deglaze the pan with wine.
- Add the basil, parsley, salt and pepper.
- Add the reserved oyster liquor and chopped oysters and blend well.
- Blend in the cream slowly.
- Add the reserved poached oysters.
- Heat thoroughly and pour over the pasta in a serving dish.

POIREAUX A LA PROVENCALE
SAUTEED LEEKS

8	Leeks
6 tbs	Olive oil
	Salt and pepper
6 medium	Tomatoes, peeled and seeded
	Zest of 1 lemon
	Juice of 1 lemon
12	Black olives, seeded and cut in half

- Remove the root and outer leaves and cut off the green tops of the leeks.
- Quarter the leeks lengthwise to one-half inch of the root end.
- Wash thoroughly.
- Heat oil in a skillet.
- Place leeks in hot oil.
- Salt and pepper.
- Cover and simmer about five minutes, turning frequently.
- Remove skillet from heat.
- Add the tomatoes, lemon zest and juice.
- Cover and simmer ten minutes.
- Place the leeks on a serving dish.
- Garnish with the tomatoes, the cooking liquid and olives.