SHOW 514

HUITRES BIENVILLE EN VOL-AU-VENTS OYSTERS BIENVILLE IN PUFF PASTRY CASES

SALADE DE MARDI GRAS MARDI GRAS SALAD

PAIN PERDU AUX ABRICOTS SAUTEED BREAD WITH APRICOTS

Oysters Bienville are oysters on the half shell topped with a shrimp and mushroom mixture referred to as Bienville Sauce. Today's recipe is a variation of the traditional one. We include some of the oysters in the sauce, finely chopped to flavor the base and some whole rather than on the half shell. They combine with shrimp, mushrooms, onions and a highly seasoned veloute sauce. This mixture fills individual puff pastry cases called in French Vol-au-Vents, or patty shells in New Orleans. Light and flaky they are perfect with the oyster, shrimp and mushroom mixture.

A vegetable salad made from vegetables which reflect the colors of New Orleans Mardi Gras—green from green peas, yellow from corn and purple from red cabbage—is marinated in a vinaigrette dressing. Oh yes, we call it Mardi Gras Salad.

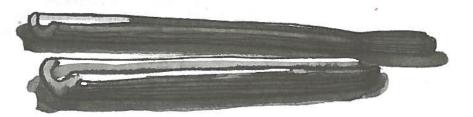
For dessert we have bread soaked in an egg/milk mixture then fried in butter and topped with apricots. This is called Pain Perdu, Lost Bread, or as it is better known, French toast.

SALADE DE MARDI GRAS

MARDI GRAS SALAD

2 cups	Green peas, blanched
2 cups	Whole kernel corn, cooked
2 cups	Red cabbage, chopped and blanched
1 cup	Celery
⅓ cup	Red wine vinegar
⅔ cup	Salt and pepper Olive oil

- Combine the green peas, corn, cabbage and celery.
- Blend together the vinegar, salt and pepper.
- Whisk in the olive oil, gradually.
- Pour over the vegetables and mix well.
- Refrigerate at least three hours.



HUITRES BIENVILLE EN VOL-AU-VENTS

OYSTERS BIENVILLE IN PUFF PASTRY CASES

SAUTEED BREAD WITH APRICOTS

2 cups 4 ozs 1 lb 1 lb 1 cup ½ cup 2 cups ½ cup ½ cup 1 pt 1 pt 2 dashes 8	White onions, chopped Butter Shrimp, peeled, deveined and chopped Mushrooms, cut in quarters Green onions, chopped Salt and pepper Flour Oyster liquid White wine Cream Oysters, chopped Oysters, whole Egg yolks Parsley, chopped Worcestershire sauce Cayenne pepper Puff pastry shells, baked and hollowed out Lemons, cut into quarters	 Saute onions in butter until transparent. Add shrimp, mushrooms and green onions and saute about five minutes. Salt and pepper. Add the flour and blend with the butter. Stir in the oyster liquid, white wine and cream. Add the chopped and whole oysters. Blend until the mixture thickens. Add the egg yolks and stir well. Season with parsley, worcestershire sauce and cayenne. Fill the puff pastry shells. Place on a serving platter. Garnish with lemon quarters.
-	enions, cut into quarters	

PAIN PERDU AUX ABRICOTS

2 2 tbs 8 slices 4 tbs 2 1 tsp 4 tbs 4 tbs	Eggs Milk Bread Butter Canned apricot halves Cinnamon Sugar Toasted almond slices	 Beat the eggs and milk together. Dip the bread slices in the egg/milk mixture. Melt the butter in a skillet. Saute the bread in the butter until browned on both sides, about five minutes. Remove to paper towels and drain. Blend together the cinnamon and sugar. Sprinkle over the sauteed bread. Transfer breads to serving platter. Place four apricot halves on each slice of bread. Sprinkle with toasted almonds.
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