

## 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**

2 cups	Green peas, blanched
2 cups	Whole kernel corn, cooked
2 cups	Red cabbage, chopped and blanched
1 cup	Celery
½ cup	Red wine vinegar
	Salt and pepper
¾ cup	Olive oil

**MARDI GRAS SALAD**

- 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**

2 cups	White onions, chopped
4 ozs	Butter
1 lb	Shrimp, peeled, deveined and chopped
1 lb	Mushrooms, cut in quarters
1 cup	Green onions, chopped
	Salt and pepper
½ cup	Flour
2 cups	Oyster liquid
½ cup	White wine
½ cup	Cream
1 pt	Oysters, chopped
1 pt	Oysters, whole
2	Egg yolks
3 tbs	Parsley, chopped
1 tbs	Worcestershire sauce
2 dashes	Cayenne pepper
8	Puff pastry shells, baked and hollowed out
2	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.

**PAIN PERDU AUX ABRICOTS**
**SAUTEED BREAD WITH APRICOTS**

2	Eggs
2 tbs	Milk
8 slices	Bread
4 tbs	Butter
32	Canned apricot halves
1 tsp	Cinnamon
4 tbs	Sugar
4 tbs	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.

