

# IN THE KITCHEN

Honoring the Past.  
**300**  
Shaping the Future. **4**

## Tailgating Recipes



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Over the course of its 300-year history, New Orleans' cuisine has been one of its greatest gifts to the world. Now, as we celebrate the city's 300th birthday and WWL-TV's 60th anniversary, consider this our gift to you.

This edition of our 360 cookbook series combines two of south Louisiana's great loves – football and food – with recipes perfect for fall tailgating. For decades, local cooks have turned tailgating for LSU, Tulane and New Orleans Saints football games into a culinary art form, perfecting recipes for the grill or boiling pot, from gumbo and jambalaya to chargrilled oysters, burgers and more, often with a Cajun or Creole flair and always with creativity. LSU Tiger fans have even been known to tailor their tailgating menus to their opponent, with alligator being grilled when Florida is on the field or a 50-pound pig being roasted in honor of the Arkansas Razorbacks. While local football fans take the game seriously, whether supporting high school, college players or the pros, they also never lose sight of the brand of hospitality south Louisiana is known for. For that reason, it's a good bet that even the fans of the opposing team won't be able to walk by without being offered a plate of food.







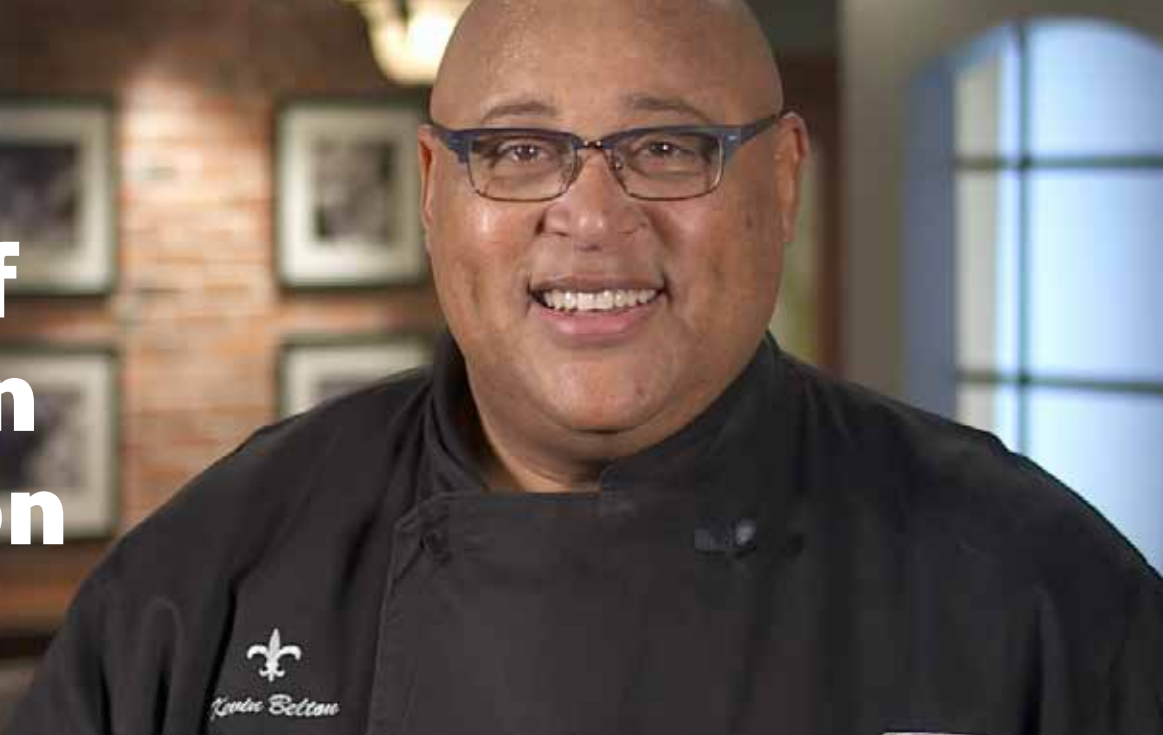
This cookbook is part of a series celebrating New Orleans' culinary past and present, to coincide with the city's tricentennial. What better way to commemorate 300 years of life in the city we love than by celebrating the thing that truly unites us all: food. For 60 years, Channel 4 has been privileged to celebrate and share many of those recipes with viewers across south Louisiana and Mississippi. Before there were cable TV networks and websites dedicated to food and recipes, the Eyewitness Morning News was the place to watch Frank Davis make the perfect gumbo during the breakfast hour. Many local chefs who are now superstars in their fields made some of their first TV appearances on Channel 4. Our current cooking star, the larger than life Kevin Belton, continues the tradition, starting his work in the WWL-TV kitchen before the sun comes up. Kevin has helped put together this series, and many of his recipes are featured here, along with classics from the one and only Frank Davis, other well-known chefs and the Southern Food and Beverage Museum, which keeps the region's delicious culinary history and heritage alive.

**Louisiana Fish Fry Products** is a perfect partner for this cookbook, and from frying to boiling to mixes, they know Louisiana flavor. This Louisiana company not only makes also America's Number 1 Fish Fry, but they also make 100 other products all created and tested to help make cooking easy and authentic. They contributed additional recipes to this book that can be made quickly when time is short.

Visit [wwltv.com/food](http://wwltv.com/food) to find more cookbooks in our series that will be unveiled throughout 2018.



# Chef Kevin Belton



Chef Kevin Belton is a gumbo of English, French, Native American and African ancestry. His mother's family has roots in the French-Caribbean island of Martinique and his French-speaking father's family came from the Bayou Lafourche area of South Louisiana, near Thibodaux.

The self-trained chef began cooking under the watchful eye of his mother and grandmother in the uptown New Orleans home where he grew up. From these talented home cooks Belton learned to prepare the venerable dishes of the city and in his new series he'll share family recipes and personal tips for making seafood gumbo, pralines, shrimp remoulade, chicken Clemenceau and many other New Orleans specialties.

Cooking instruction is second nature for Belton, who has spent almost 30 years teaching the foundation of Louisiana cooking to appreciative audiences. In addition to the almost 7,000 lessons he has led, Belton has also offered classes and cooking demonstrations throughout the U.S. and Canada. He has been a featured chef and guest on numerous food programs including Emeril Live; Ready Set Cook; Life, Love, and Lunch; Food Fighters; and Taste of America. In 1999, he was co-host and chef on the BBC series Big Kevin, Little Kevin, which also featured British celebrity chef Kevin Woodford. The series, taped in the United Kingdom and the U.S., aired in Europe, Australia, New Zealand and Asia. A companion cookbook co-authored by Belton, "Big Kevin, Little Kevin-Over 120 Recipes from around Britain and America by TV's Odd Couple," was published by Ebury Press. In 2014, he became the resident chef for the CBS affiliate WWL's morning show.

Belton has long been associated with WYES-TV as the host of several popular cooking marathons. He is also a past recipient of the WYES President's Award, which is given annually to individuals, organizations or businesses that have demonstrated exemplary support of public television in the metropolitan area.

In 2014, he was recognized as one of the top twenty Louisiana chefs by the American Culinary Federation.

In his public television show Belton pulls back the curtain and shows viewers what really makes the legendary cuisine of New Orleans so delicious. "Everybody says you make it look so easy," he says. "I tell them, no, it is easy." Taped in the studios of WYES-TV, NEW ORLEANS COOKING WITH KEVIN BELTON is a chance for viewers to meet a new host whose big personality is a perfect match for his 6' 9" frame. Kevin is also in the process of filming his second series with WYES, KEVIN BELTON'S NEW ORLEANS KITCHEN as well as writing the companion book.



# Frank Davis

PHOTO: MIKE SANDERS/VISIONS PHOTOGRAPHY

Frank Davis was – to borrow his trademark phrase – as Naturally N’Awlins as they come. For more than three decades, viewers across South Louisiana and Mississippi knew and loved him as WWL-TV’s resident chef, outdoors expert and feature reporter.

Frank, who died in 2013, always considered himself blessed that he was able to combine his three loves – cooking, fishing and people – and get paid for it.

The oldest of three children, Frank was first assigned kitchen duty when he was seven. “I was the first one home from school in the afternoon, and my dad asked me to help fix supper one evening,” he once said. After dabbling in other careers, he found success at WWL Radio, hosting a weekend talk show and contributing fishing and hunting features, then parlaying that into a job at WWL-TV. The cooking segments that followed his first outdoor reports were a natural. Superstar chef Paul Prudhomme once called him the “number-one authority on cooking and eating the fresh fish and game of Louisiana.”

“I had been fishing since I was five and always cooked whatever I caught,” Frank explained. “In discussing where and how to catch a certain fish, I would sprinkle in cooking tips about how to prepare that type of fish and got great listener response.”

As the resident chef on WWL-TV’s Eyewitness Morning News for more than 25 years, Frank appeared in thousands of cooking segments, teaching viewers how to prepare his versions of some classic New Orleans and south Louisiana dishes.

He also authored five successful cookbooks for Pelican Publishing Company and produced and marketed a complete line of spices and seasonings.

After Frank retired from WWL-TV in 2011, he donated his papers, including thousands of recipes, to the Southern Food and Beverage Museum Culinary Library and Archives, where they are accessible to chefs, culinary students and food lovers from all across the country.

“New Orleans is the country’s capital of cuisine,” Davis once said. “People love what this city cooks.”



Watch The Eyewitness Morning News  
Weekdays 4:30-9am **4WWL**  **WUPL54**





## What is SoFAB?

**We are always talking about food in New Orleans and Louisiana. When we are eating lunch, we are discussing our plans for eating dinner. On the bus, we join other people's conversations about where to get the best snoball. In 2008, the Southern Food & Beverage Museum opened at the Riverwalk Marketplace, where it continued to grow from its beginnings as a small upstart museum. At the time that it opened SoFAB was one of the few institutions dedicated to exhibitions reflecting the intersection of food and drink culture. In 2014, the museum moved and reopened at its current location on Oretha C. Haley Blvd. SoFAB is the flagship division of the National Food & Beverage Foundation. It is our tenth anniversary in 2018 along with other important anniversaries during that year.**



In 2013, the John & Bonnie Boyd Hospitality & Culinary Library opened. It serves as the Culinary Branch of the New Orleans Public Library. It has the pleasure of housing the WWL-TV Frank Davis Collection in the Paul Prudhomme Archive at the Boyd Library. The library is celebrating its fifth anniversary in 2018.

The National Food & Beverage Foundation is a nonprofit educational and cultural organization dedicated to the discovery, understanding and celebration of food, drink and its related culture and folklife in America and the world.

Because everyone eats, all aspects of food and drink—culture and geography, anthropology and history, economics and politics, law and policy, media and the arts, science and technology—reveal the state of the world. NatFAB continues to grow into the nation's most comprehensive cultural institution studying food and drink.

You can participate in SoFAB by visiting, by **becoming a member**, or by donating artifacts or books. We welcome your participation as a volunteer. It is you who have made the food culture of New Orleans and Louisiana that we celebrate in the museum.



# Cheesy Bacon Wrapped Puff Pastry Twist



# Cheesy Bacon Wrapped Puff Pastry Twist

COURTESY OF CHEF KEVIN BELTON

## INGREDIENTS

**1 package** frozen puff pastry

**1** egg beaten

**1 tbsp** Creole seasoning

**1 tbsp** thyme

**1 cup** sharp cheddar cheese  
finely shredded (or a mix  
of your favorite cheese)

**18 pieces** thin, or thick cut bacon  
slices

flour for dusting

- 1** Preheat oven to 375 degrees. Line two baking sheets with aluminum foil and place a wire rack on top. Spray the rack with nonstick spray.
- 2** Open one sheet of puff pastry on a cutting board. Brush the surface lightly with some of the beaten egg. Sprinkle with your desired amount of Creole seasoning, and thyme. Sprinkle surface with 1/2 cup of cheese to evenly cover entire surface. Dust a rolling pin lightly with flour and then roll the rolling pin over the cheese to gently press the cheese into the puff pastry.
- 3** Cut the puff pastry into long 1/2-inch-wide strips and then take each strip, fold in half and pinch the ends together. Now gently twist each strip several times.
- 4** Take a piece of bacon and wrap it around the twisted pastry and place on the prepared baking sheet. Repeat with the remaining puff pastry and bacon until everything has been used.
- 5** Bake the twist for 30 to 50 minutes (depending on thickness), rotating the pans halfway through. Once the bacon is cooked remove from the oven and allow to cool 5 minutes. Then use a spatula to carefully lift the twists off the baking sheet.



# Sean Payton Boogie Down Dip



PHOTO: MONICA PAZMINO



# Sean Payton Boogie Down Dip

COURTESY OF CHEF KEVIN BELTON

## INGREDIENTS

- 1** oz. package cream cheese, softened
- 1 cup** sour cream
- 1 tsp** garlic powder
- 2 cups** shredded cheddar cheese
- ¾ cup** shredded parmesan cheese
- ¼ cup** green onion, chopped
- 1 4oz can** diced jalapenos, drained  
OR 4-6 fresh jalapenos, roasted and diced
- 1 cup** Italian seasoned bread crumbs
- 4 tbsp** butter, melted
- ¼ cup** shredded Parmesan cheese
- ½ cup** bacon
- ¼ cup** fresh parsley, chopped

- 1** Preheat oven to 350 degrees.
- 2** With a mixer on medium, combine cream cheese, sour cream and garlic powder until fluffy.
- 3** Add cheddar cheese, ¾ cup Parmesan cheese, green onion and diced jalapenos, mix well.
- 4** Spread into an 8x8 baking dish.
- 5** Combine bread crumbs, melted butter, ¼ cup shredded Parmesan cheese, bacon, and parsley.
- 6** Sprinkle the crumb topping on the cream cheese mixture.
- 7** Bake until breadcrumbs are golden brown, about 20 minutes.



# Cheesy Bacon Jalapeno Corn Dip



# Cheesy Bacon Jalapeno Corn Dip

COURTESY OF CHEF KEVIN BELTON

## INGREDIENTS

**8 strips** bacon

**4 ears** of corn or (2 cans)

**1** jalapeno, seeded and  
minced

**8 oz** cream cheese, softened

**1 cup** mozzarella cheese,  
shredded

**½ tsp** salt

**1 tbsp** Creole seasoning

**¼ cup** fresh basil, chopped

Parmesan cheese, to  
taste

**1** Preheat oven to 400 degrees F.

**2** In a cast iron pan or ovenproof skillet, cook the bacon over medium heat until slightly crispy. Remove from heat and set on paper towels to absorb excess grease. Drain off all but 1 teaspoon of the grease remaining in the pan. We want the bacon grease to coat the pan and add more bacon flavor to the dip. Crumble the bacon.

**3** Combine the corn, jalapeno, cream cheese, mozzarella, salt, Creole seasoning, half of the bacon, and half of the basil. Scoop into the skillet and bake for 20 minutes.

**4** Sprinkle with the remaining bacon and basil, and parmesan cheese to taste. Serve immediately.



# Bacon Cheeseburger Dip



# Bacon Cheeseburger Dip

COURTESY OF CHEF KEVIN BELTON

## INGREDIENTS

**8 slices** bacon

**1 lb** ground beef

**2 cloves** garlic, minced

**1 cup** onion, chopped

**8 oz** cream cheese

**1 cup** sour cream

**2 cups** cheddar and pepper jack  
cheese, shredded

**½ cup** cilantro, chopped

**1** jalapeno, diced

**1 cup** cherry tomatoes,  
chopped

**1 cup** green onions, chopped

**1** Preheat oven to 350 degrees.

**2** In an oven ready skillet such as cast-iron, sauté bacon until crisp. Remove from pan onto a paper towel to drain. Into the pan, add onion and sauté for 5 minutes. Add garlic and stir for 1 minute then add ground meat and cook until there is no pink and meat crumbles. Add cream cheese and sour cream stirring until totally incorporated. Stir in cilantro and jalapeno, remove from heat.

**3** Top ingredients with cheese, place in oven for 15 minutes until cheese is melted and slightly browned. Remove from oven and top with tomatoes, green onions, bacon and serve with chips and toasted baguette slices.



Spicy Brown Sugar  
Bacon-Wrapped Little Smokies  
+  
Sweet & Spicy  
Chicken Bacon Wraps



# Spicy Brown Sugar Bacon-Wrapped Little Smokies

COURTESY OF CHEF KEVIN BELTON

## INGREDIENTS

- 16 oz** package of little smokies (or small cooked sausages)
- 15 slices** bacon, each cut into 3 smaller sections
- ¾ cup** brown sugar, packed
- 1 tbsp** Creole seasoning
- 1 tsp** granulated garlic

- 1** Prepare a large baking sheet with a layer of aluminum foil, lightly coated with non-stick cooking spray. Set aside. Preheat oven to 350 F degrees.
- 2** Pat sausages dry with a paper towel and wrap each individual sausage with a piece of the cut bacon and secure with a toothpick.
- 3** Add brown sugar, Creole seasoning, and garlic to a large resealable plastic bag. Use a spoon to combine the sugar with seasonings. Add several bacon wrapped sausages, seal bag and shake gently to coat. Repeat with all remaining sausages.
- 4** Line sugar rubbed sausages on prepared baking sheet and bake 30 -35 minutes, until bacon is browned. For some extra crispness, broil for a couple of minutes after baking.

# Sweet & Spicy Chicken Bacon Wraps

COURTESY OF CHEF KEVIN BELTON

## INGREDIENTS

- 2** skinless boneless chicken breasts cut into 1-inch cubes
- 1 ½ lbs** bacon
- 1 cup** brown sugar
- 1 tbsp** Creole seasoning
- 1 tsp** cumin

- 1** Preheat oven to 350 degrees. In a large mixing bowl, combine brown sugar, Creole seasoning and cumin. Mix well.
- 2** Cut the bacon in half, roll around the chicken cubes and secure with a toothpick.
- 3** Prep baking sheet with aluminum foil a rack and spray with cooking spray.
- 4** Roll the pieces in the brown sugar mixture. Be sure to pack some seasoning in the ends. Place on the rack.
- 5** Bake until golden brown. About 30 minutes. Keep warm until you serve.



# Buffalo Turkey Balls



PHOTO: MONICA PAZMINO



# Buffalo Turkey Balls

COURTESY OF CHEF KEVIN BELTON

## INGREDIENTS

- 1 lb** ground turkey
- 1 cup** bread crumbs
- 1 (1 oz)** packet ranch dressing mix
- 1** large egg
- 1 clove** garlic, minced
- ½ cup** buffalo wing sauce (divided)
- 5-6** green onions, finely chopped
- 2 tbsp** Creole seasoning
- salt to taste
- blue cheese or ranch dressing for drizzle or dipping sauce

- 1** Preheat oven to 400°. Line a baking sheet pan with parchment paper.
- 2** In a large bowl, combine ground turkey, bread crumbs, ranch mix, egg, garlic, 1 tablespoon buffalo wing sauce, green onions, Creole seasoning, and salt.
- 3** Roll mixture into 1 tablespoon balls and place on prepared baking sheet.
- 4** Place pan of meatballs in oven for 15 minutes.
- 5** Remove from oven and let cool 5 minutes on pan. Pour remaining hot wing sauce in a shallow bowl, add meatballs and toss to coat, and place meatballs back on baking pan.
- 6** Place pan of meatballs back in oven to bake another 10 minutes.
- 7** Serve immediately with blue cheese or ranch dressing.





# Eating Outdoors

**by Liz Williams, Director  
Southern Food & Beverage Museum**

It doesn't seem possible to imagine an event in Louisiana without eating. We eat communally when we are sad, such as at funerals. We eat communally when we are happy, such as at festivals, picnics, and tailgating. Street food has a long history in the city – often eaten on the street after Mass or during other festivities. The picnic in New Orleans has been well-documented. All Saints Day picnics among the raised crypts are famous for their sociability and gourmet potential, while work to maintain the graves was being done. As equipment has become more portable and affordable, the elaborate nature of shared cooking and eating has expanded.

Tailgating is just an extension of group eating that also involves group cooking. And in a place like Louisiana, where eating and cooking are such important activities, we can expect that tailgating will be taken to new heights of fun, gourmet offerings, and elaborate preparations. For some of us a sports game is just an excuse to tailgate.



# Frank's Fantastic Baked Beans



PHOTO: THINKSTOCK

# Frank's Fantastic Baked Beans

COURTESY OF FRANK DAVIS

Looking for a special treat to go with barbecued ribs, fried chicken or roast beef? Try these baked beans! And I suggest you serve them with fresh corn on the cob!

## INGREDIENTS

**4 tbsp** real butter

**1** medium yellow onion,  
diced

**½ cup** finely diced celery

**1** small bell pepper,  
diced

**3 cloves** garlic, minced

**2 tbsp** Worcestershire sauce

**1 cup** hickory-flavored  
barbecue sauce

**2 tbsp** brown sugar

**1** 16 oz can of pork-n-  
beans

- 1** First, take a 12-inch skillet and melt the butter until it comes to a sizzle (but do not let it brown). Then drop in the onions, celery, bell pepper, and garlic and sauté the mixture until it softens—about 6-8 minutes.
- 2** Next, add the Worcestershire sauce, the barbecue sauce, and the brown sugar. And—constantly stirring—simmer the mixture (uncovered) over low heat for 15 minutes so that all the flavors marry.
- 3** While the sauce is cooking, take a 9x11 Pyrex baking pan and either grease it lightly with margarine or spray it with Pam. Then place the pork-n-beans (plus the liquid they come packed in) into the pan. When your flavoring sauce is smooth and shiny, pour it over the beans and mix it well.
- 4** Then, place the casserole into a 375-degree oven and bake the beans—uncovered—for about 35-45 minutes or until the top turns dark brown and bubbly. Serve piping hot!



# Frank's N'Awlins Red Beans & Rice

PHOTO: THINKSTOCK

# Frank's N'Awlins Red Beans & Rice

COURTESY OF FRANK DAVIS

**This is one of New Orleans' most controversial recipes! 'Cause everybody cooks beans! In fact, there are probably as many recipes for red beans 'n rice as there are Mardi Gras krewes. And don't you know that strangely enough, most of those recipes produce a fine tasting pot of beans. So, don't throw away your recipe. Just add mine to your collection.**

## INGREDIENTS

**2 tbsp** olive oil

**1 cup** julienned tasso

**1 lb** country smoked sausage

**1** ham hock

**1** large onion, diced

**¼ cup** finely chopped celery

**2 cloves** fresh garlic, minced

**3 tbsp** fresh parsley, finely chopped

**1 lb** red beans (soaked overnight)

**2** bay leaves

**1 tsp** thyme

**1 tsp** basil

**2 tsp** hot sauce

**8 cups** water (plus 2 cups water)

Salt to taste

- 1** First, rinse the beans well, sort them through, and toss out any broken or blackened beans. Then soak them overnight in 10 cups of water to which you add a pinch of baking soda. Soaking will expand the bean, tenderize the hulls, and make them cook up exceptionally creamy!
- 2** Then, when you're ready to cook, take a heavy cast iron or aluminum Dutch oven, heat up the olive oil, and begin sautéing the seasoning meats. When the meat begins to brown slightly, toss in the vegetables and cook them until tender (about two or three minutes).
- 3** At this point drain the beans from the soaking water and add them to the sautéed ingredients. Stir them around but do it gently so you don't bruise the beans! Cook for about 3 minutes, allowing the steam to expand the bean further.
- 4** Now add the bay leaf, thyme, basil, and hot sauce plus the eater and stir everything together well. Go ahead and turn the fire to high and bring the water to a boil, but as soon as it boils, place your heat diffuser under the pot, reduce the flame to simmer, and cook slowly for about 2 hours (or until the beans are soft and creamy).

---

**Chef's Notes:** To make beans even creamier, mash up about a quarter cup of the beans after they're cooked and stir them back into the pot. Or, add two tablespoons of good cooking oil to the beans and blend it well until smooth.

Serve over fluffy steamed rice with buttered French bread and a tossed green salad with French dressing.

---



# Frank's Cajun Jambalaya

## INGREDIENTS

- ½ cup** bacon drippings or margarine
- 1 lb** smoked sausage, diced
- ½ lb** andouille, diced
- ½ lb** tasso
- ½ lb** bacon, crumbled
- 2 cups** julienned chicken (or turkey)
- 2** large onions, coarsely chopped
- 1** medium bell pepper, chopped fine
- 6 ribs** celery, coarsely chopped
- 4** garlic cloves, finely minced
- 3 cups** long grained rice
- 2** 8 oz. cans Rotel tomatoes
- 2 cups** beef stock
- 2 tsp** Kitchen Bouquet
- ½ tsp** thyme
- 2 tsp** chili powder
- black pepper to taste
- cayenne pepper to taste
- salt to taste
- 2 lb** peeled shrimp
- 12** green onions, sliced
- ½ cup** parsley, minced



# Frank's Cajun Jambalaya

COURTESY OF FRANK DAVIS

- 1** To make a really good pot of jambalaya, you're going to need a well-seasoned black cast-iron Dutch oven with a tight-fitting lid. And for this recipe, an 8-quart pot is perfect!
- 2** So, take the pot, put it on the burner over high heat, and pour in the bacon drippings (or margarine). Then toss in the smoked sausage, andouille, tasso, and crumbled bacon and stir-fry the meats until the smoked sausage turns light brown. It should take about 8 minutes or so.
- 3** Now, drop in the julienned chicken and stir-fry it until every strip loses its translucency (turns white). Then immediately add the onions, bell pepper, celery, and garlic, reduce the heat to medium-high, and cook the vegetables until they soften.
- 4** At this point, pour in the rice. And you want to stir it thoroughly into the seasoning, vegetables and meats until every single grain is moistened—about 4 to 5 minutes.
- 5** Next, add the tomatoes, beef stock, Kitchen Bouquet, thyme, and chili powder, blend everything together well, and bring the mixture to a slow boil. When this happens, taste the liquids and season the dish to taste with salt, black, and cayenne pepper. Just remember that you're going to have to season a little on the "heavy side" because the rice will absorb much of the seasonings as it cooks, and you still have a couple pounds of shrimp to mix in. So be sure to taste carefully!
- 6** When everything is just right, reduce the heat as low as it will go. Put the lid on the pot and simmer the jambalaya for about an hour. This "slow cooking" process allows each grain of rice to cook evenly, puff properly, and pick up the combination of flavors. If the heat is too high, the rice will stick to the bottom of the pot and turn mushy.
- 7** Then when the jambalaya is done, about 5 minutes before you're ready to eat stir in the raw shrimp, green onions, and parsley, put the lid back on the pot, and continue to simmer the jambalaya over low heat until the shrimp turn pink. I suggest that before you serve the dish, you fluff the rice slightly. I also suggest that you serve the dish alongside crispy buttered French bread and ice-cold beer.

---

**Chef's Notes:** Under no circumstances should you remove the cover from the pot during the slow-cooking process. If you do, you'll release steam you need to cook the rice...Your rice will turn out hard in the center... and your jambalaya will be dry instead of moist. Don't peek in the pot!

If you don't feel that your stove-top will cook the jambalaya slowly enough, put the cover on the pot (after you mix the liquids in), set your oven at 300 degrees, put the pot into the oven, and bake the dish for about 45 minutes. It will come out perfect.



# Frank's Tailgate Seafood Hot-Pot

## INGREDIENTS

- 2** Portable propane burners (Hurricane Style)
- 2** anodized aluminum Dutch ovens (4-quart size)
- 1-10 cups** canned chicken broth
- 8-10 cups** bottled water
- 2/3 cups** Seafood Boil
  - 1** Medium onion, roughly diced
- 1/2 stalk** celery, roughly diced
- 1 head** garlic, divided in half
  - 4** lemons, medium diced
  - 4** bay leaves
- 6 lbs** heads-on shrimp (16-20 count)
- 2 bunches** of broccoli, trimmed into florets
- 2 heads** cauliflower, trimmed into florets
- 2 lbs** whole wheat bowtie pasta or 2 lbs. egg noodles, pre-cooked al dente

# Frank's Tailgate Seafood Hot-Pot

COURTESY OF FRANK DAVIS

**Whether you're "tailgating" in the parking lot at the stadium or in your driveway in your subdivision, here's another super Super Bowl food that's a snap to fix just before the big game. This Seafood Hot Pot is so good you won't care who ends up with the trophy!**

- 1** First, fire up the propane burners on the tailgate of your truck (or on the folding tables you set up in your garage). Then place the Dutch ovens on the burners and fill one with the chicken broth and the other with the bottled water (into which you dissolve the seafood boil). At this point divide the onions, celery, garlic, lemons, and bay leaves in half and put the mix in each Dutch oven. After both pots come to a rolling boil, reduce the fire and allow the stocks to simmer until the aromatic vegetables soften and wilt.
- 2** When you're ready to cook, drop the shrimp by small batches into the gently simmering stock and poach them until they turn pink and the shells begin to separate from the meat. For mildly flavored shrimp, turn the fire off once they're pink, remove them with a strainer spoon, and eat them right away; for a more intensely flavored shrimp, turn the fire off when they're pink but allow them to soak in the poaching liquid for at least 20 minutes to pick up the seasoning.
- 3** Now, once all the shrimp have been simmered, season to taste, and eaten with either seafood or tartar sauce, it's time to drop into the hot-pots (a little at a time) the broccoli and cauliflower florets. Poach them slowly, then remove and eat them as an accompanying side dish as they become tender-crisp.
- 4** Finally, when you've finished poaching all the seafood and cooking all the vegetables, instead of dumping the Dutch ovens, drop into the pot containing the chicken broth (a little at a time) the bowtie pasta. All you do then is bring the stock to a gentle boil, then ladle it out into deep bowls and serve it as an enriched soup. The only thing you don't want to do is run out of anything—shrimp, veggies, or soup—until the game is over!



# Buffalo Shrimp Po'boy



PHOTO: MONICA PAZMINO

# Buffalo Shrimp Po'Boy

COURTESY OF CHEF KEVIN BELTON

## INGREDIENTS

**2 cups** milk

**2** eggs beaten

**1 lb** deveined shrimp

**1 cup** cornmeal

**¼ cup** all-purpose flour

**2 tbsp** Creole seasoning

Oil for frying

**½ cup** crumbled blue cheese

French bread

- 1** In a large bowl, add milk, and eggs mixing well. Add shrimp, cover, and refrigerate for 10 minutes.
- 2** In a Ziploc bag, add cornmeal, flour, Creole seasoning and shake together.
- 3** Drop shrimp into the cornmeal breading and shake liberally to coat well. Place coated shrimp on a baking sheet.
- 4** While coating sets, add 2 - 2½ inches of oil to a deep pot and heat over medium high heat.
- 5** Fry shrimp until golden brown but don't fry too long. Shrimp doesn't take too long to cook.
- 6** Drain on paper towels and serve.
- 7** Mix Buffalo sauce and spread on French bread

# Buffalo Sauce

COURTESY OF CHEF KEVIN BELTON

## INGREDIENTS

**½ cup** hot sauce

**3 tbsp** butter, melted

- 1** Place hot sauce and butter in a small bowl and combine well.

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**Chef's Notes:** The garlic butter sauce from my meatball Po'boy with garlic butter sauce makes a great addition to this Po'boy.

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# Meatball Po'Boy with Garlic Butter Sauce

PHOTO: MONICA PAZMINO

## Meatballs

COURTESY OF CHEF KEVIN BELTON

### INGREDIENTS

- 1** large egg, beaten
- ½ cup** seasoned breadcrumbs
- ½ cup** grated Parmesan cheese
- ¼ cup** milk
- ½ cup** chopped Italian parsley
- 3 cloves** garlic, minced
- ¼ cup** chopped yellow onion
- 3 tbsp** Creole seasoning
- ½ lb** ground veal
- ½ lb** ground pork
- ½ lb** ground round
- French bread

- 1** Preheat oven to 375 degrees.
- 2** In a large bowl, combine eggs, breadcrumbs, cheese, milk, parsley, garlic and onion. Mix thoroughly. Add Creole seasoning and continue to mix.
- 3** Crumble meats to mixture, but do so lightly. Add meats to egg mixture and mix well.
- 4** Lightly shape mixture into golf ball sized meatballs. Be careful to make the meatballs loosely. If you pack them too tightly, they will become tough. Bake for 20 minutes until cooked to an internal temperature of 160 degrees.
- 5** Remove from oven and simmer in red gravy for another 5 minutes.
- 6** Spoon red gravy over meatballs.
- 7** Spread butter garlic sauce on French bread and assemble Po'Boy.

# Red Gravy

COURTESY OF CHEF KEVIN BELTON

## INGREDIENTS

- ½ cup** olive oil
- 3 cups** yellow onion, finely chopped
- 1 head** garlic, peeled and sliced
- 2 tbsp** Creole seasoning
- 3** bay leaves
- 6 oz. tomato paste
- 4 cups** crushed tomatoes
- 3 cups** stock, vegetable or chicken
- 2 tsp** salt
- 1 tsp** cayenne pepper
- ½ cup** finely chopped fresh basil
- 3 tbsp** chopped fresh oregano
- 3 tbsp** finely chopped fresh thyme
- French bread

- 1** Heat the oil in a large stockpot. Sauté onions until cooked and translucent, about 10 minutes. Add garlic and continue to sauté for 2 minutes until you smell the aroma. Add Creole seasoning, and bay leaves and continue to sauté for 1 minute.
- 2** Add tomato paste and stir thoroughly. Cook until the mixture begins to brown, about 2 minutes. Add tomatoes and cook for 1 minute.
- 3** Add stock and remaining ingredients. Stir and bring to a boil. Reduce the heat and simmer for 1 hour. Stir occasionally.

# Garlic Butter Sauce

COURTESY OF CHEF KEVIN BELTON

## INGREDIENTS

- 1 cup** butter
- 6 cloves** garlic, minced
- 1 tsp** Creole seasoning
- ⅓ cup** cooking oil

- 1** Place all ingredients in a sauce pan and heat on low for 5 minutes to allow flavors to blend.



# Hot Sausage Po'Boy



PHOTO: MONIOCA PAZMINO



# Hot Sausage Po'Boy

COURTESY OF CHEF KEVIN BELTON

## INGREDIENTS

**1 lb** hot sausage  
**1 tbsp** garlic powder  
**1 tbsp** onion powder  
**½ cup** cooking oil  
French bread

- 1 Combine all ingredients in a bowl and mix by hand until everything is well mixed together.
- 2 Form into "hamburger" patties and fry as you would a hamburger in a pan over medium heat for 5-7 minutes on each side or until browned and cooked.
- 3 Spread butter garlic sauce on French bread and assemble po-boy.

# Butter Garlic Sauce

COURTESY OF CHEF KEVIN BELTON

## INGREDIENTS

**1 cup** butter  
**6 cloves** garlic, minced  
**1 tsp** Creole seasoning  
**½ cup** cooking oil

- 1 Place all ingredients in a sauce pan and heat on low for 5 minutes to allow flavors to blend.



## Tailgate Slider Trio



# Tailgate Slider Trio

COURTESY OF CHEF KEVIN BELTON

## INGREDIENTS

### Basic Burger

- 1¼ lbs** ground beef
- 2 tbsp** Creole Seasoning

### Hot Who Dat

- ¾ lb** hot sausage
- 2 tbsp** BBQ sauce
- 1 cup** cheddar/Monterey jack cheese

### Saintly Blue Bacon

- ½ cup** blue cheese crumbles
- 20-25** bacon strips

## Stuffed Burgers

- 1** For stuffed burgers, season the meat with Creole seasoning for 8-12 patties. Use your thumb and place an indent half in the patties. This is where you place the filling.

## Hot Who Dat

- 1** Mix hot sausage and BBQ sauce into the ground meat then form your patties. Evenly distribute cheese onto patties in the indentation. Place another patty on top and press to seal the edges. Cook on hot grill for 3-5 minutes per side.

## Saintly Blue Bacon

- 1** Evenly distribute blue cheese onto the dented patties. Place another patty on top and press to seal.
- 2** Place three slices of bacon on baking sheet side to side running perpendicular to the edge of the counter. Fold down the top halves of 1st and 3rd slices. Place a third of a slice of bacon across the top of the folds, running perpendicular to the first 3 slices, then unfold the bacon so that the new slice is woven over and under every other slice. Fold down the 2nd slice and lay another third of a slice of bacon across the top of the fold. Unfold the slices. Repeat until all bacon has been laid in an interwoven pattern. Place hamburger patty on one side of interwoven bacon and fold the other side over. Use a spatula to place on baking sheet and bake at 375 degrees for 25-35 minutes depending on desired doneness.



# Frank's Backyard Barbecue Beef Ribs



## INGREDIENTS

- 1 gallon** water
- 3 cans** Campbell's Beef Broth
- 1 square** cotton cheesecloth (6x6 inches)
- $\frac{1}{2}$  large onion
- $\frac{1}{2}$  **cup** diced celery
- 2 cloves** crushed garlic
- $\frac{1}{4}$  **cup** parsley sprigs
- 2 bay** leaves
- 1 tsp** red pepper flakes
- $\frac{1}{2}$  **tsp** sweet basil
- 12 lbs** beef ribettes (cut into 2" pieces)
- 2 tsp** beef seasoning
- 2 cups** commercial barbecue sauce

# Frank's Backyard Barbecue Beef Ribs

COURTESY OF FRANK DAVIS

**Lots of folks won't barbecue beef ribs because they say they're too tough and fatty. Well, if you follow this recipe verbatim, you'll end up with the best tasting, tenderest beef ribettes you ever had. I promise!**

- 1 First, combine the water and the beef broth in a large stock pot and bring the mixture to a rapid boil. Then, in the square of the cheesecloth, fold up and tie tightly the onion, celery, garlic, parsley, bay leaves, red pepper and basil. This is called a "bouquet garni," and it is used to flavor the stock without all the individual ingredient pieces floating free in the liquid. Now drop the bouquet into the water/broth mixture and boil it for about 10 minutes to develop the flavors.
- 2 While the stock is cooking, prepare the beef ribs. First, with a paring knife, remove the silverskin from the backside of the entire rib strip. Unless you do this, the seasoning won't penetrate the backside of the meat; but worst yet, your ribs will end up tough and chewy because the silverskin is tough and chewy. Simply separate the silverskin from one of the bones with the knife blade, then with your fingers peel it off much as you would the backing on a decal. If you do it right, it comes off easily in one piece.
- 3 Next, with a sharp knife, cut away all the excess fat on the strips. Take your time—this is the step that removes all the greasiness from the finished ribettes.
- 4 Finally, cut the strips between the bones into individual ribettes and drop the pieces into the boiling stock. When they're all in, wait for the water to come back to a boil. Then immediately reduce the heat to low and allow the ribettes to simmer—covered—for about 30 minutes (but no longer—the meat will fall off the bones!). Oh—if you notice any scum rising to the surface of the stock while the beef is cooking, skim it off. But if you've trimmed the ribs properly, there shouldn't be any.
- 5 After the allotted time, take a strainer spoon and remove the ribettes from the stock, place them in a shallow pan, and allow them to cool down. Then, while they're still slightly moist, sprinkle them all over with a light coating of the beef seasoning. All that's left now is to place them on your preheated barbecue pit and brush them generously with the barbecue sauce.
- 6 About 5 to 10 minutes on the grate—just long enough for the sugar in the barbecue sauce to start to caramelize—and your beef ribettes are done. And they're "fall-off-the-bone-tender!" And they're greaseless!
- 7 I suggest you serve them piping hot right from the pit, alongside a creamy baked potato topped with butter and sour cream and a big bowl full of barbecue baked beans. Whewwwww! This'll turn any meal into a three-day holiday!

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**Chef's Notes:** The poaching step not only tenderizes the beef and melts away all the excess fat, it also flavors and seasons the inside of the meat. The barbecue then caramelizes on the outside, giving the ribettes the distinctive barbecue taste

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A top-down photograph of a white oval plate filled with several pieces of oven-baked chicken wings. The wings are golden-brown and glistening. Two lime wedges are placed at the top left of the plate. The plate sits on a light-colored wooden cutting board, which is on a white wooden surface. A semi-transparent yellow-green banner is overlaid across the middle of the image, containing the title text.

# Oven Baked Tequila Lime Chicken Wings

# Oven Baked Tequila Lime Chicken Wings

COURTESY OF CHEF KEVIN BELTON

## INGREDIENTS

- 2 lbs** chicken wings
- 2 tbsp** Creole seasoning
- ¼ cup** sugar
- 1 tbsp** zest of one lime
- ⅔ cup** lime juice
- 1** jalapeno, thinly sliced
- ½ cup** tequila
- ½ tsp** salt
- 2 tbsp** honey
- Lime wedges
- Coarse sea salt

- 1** Preheat oven to 400 degrees. Line a large baking sheet with foil then place a non-stick metal baking rack on top of the foil that has been well sprayed with non-stick spray or thoroughly brushed with olive oil. Season the chicken wings with Creole seasoning. Place the chicken wings in a single layer on top of the baking rack. Bake until the chicken is cooked through and golden, about 30 minutes.
- 2** While the wings are cooking in a small saucepan over medium heat, stir together the sugar, lime zest, lime juice, jalapeño, tequila, salt, and honey. Bring to a boil, reduce heat, and simmer for 5-10 minutes until the mixture begins to thicken slightly.
- 3** Remove the wings from the oven. Turn on the broiler to high. Place the wings in a bowl and toss them in the tequila lime glaze. Return them to the baking sheet and place them under the broiler until they begin to caramelize and darken, about 3-5 minutes. Transfer the wings to a serving plate, drizzle them with the tequila lime glaze and serve with lime wedges and freshly cracked sea salt and any leftover glaze for dipping on the side.



Frank's Unforgivably Sinful  
Chocolate Chip Walnut Cookies



PHOTO: THINKSTOCK



# Frank's Unforgivably Sinful Chocolate Chip Walnut Cookies

COURTESY OF FRANK DAVIS

**If you're addicted to rich, nutty, crunchy, homemade chocolate chip cookies, I promise you that no recipe beats this one! This is truly gourmet! Just remember—I assume no responsibility for piggin' out on these cookies!**

## INGREDIENTS

- ¾ cup** softened butter
- 1¼ cup** firmly packed light brown sugar
- 2 tbsp** milk
- 1 tbsp** vanilla extract
- 1** whole egg, beaten
- 1¾ cups** all-purpose flour
- 1 tsp** salt
- ¾ tsp** baking soda
- ½ cup** chocolate chips
- ½ cup** chopped walnut pieces

- 1** First, preheat your oven to 375 degrees. These cookies will not come out rich and crusty unless the oven is properly preheated. Then, cream the butter, brown sugar, milk and vanilla extract together in a large bowl. You want to make sure you blend everything until it is smooth and creamy. Now, drop in the beaten egg and blend it into the mixture too.
- 2** Meanwhile, in a separate bowl, thoroughly mix together the flour, salt, and baking soda. At this point you add the creamed mixture to the dry mixture—gradually. Just keep in mind that unless you do this a little at a time, you will get grainy cookies instead of cookies that are crisp and crunchy.
- 3** Now stir in the chocolate chips and walnuts—you want them evenly distributed throughout the mixture. Finally, drop the dough in rounded tablespoons (about 3 inches apart) on an ungreased baking sheet, slide them into the oven, and bake them at 375 degrees for about 12 to 15 minutes. (If you have a convection oven, bake them for about 10 minutes).
- 4** When the cookies are done, remove them immediately from the baking sheet and place them on a wire rack or waxed paper to cool.

---

**Chef's Notes:** This recipe makes about 3 dozen cookies about 3 inches in diameter. But you can make miniature drop cookies too. Just spoon out teaspoonfuls of the dough...but remember to cut your baking time to about 8-10 minutes.

Oh—if you want crunchy cookies, bake them for the time I've given you above; if you prefer softer, chewy-type cookies, just reduce the baking time about 3 minutes or so.

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## Red Velvet Trifle

# Red Velvet Trifle

COURTESY OF CHEF KEVIN BELTON

## INGREDIENTS

- 1** Red Velvet cake, prepared and cooled
- 2** (8 ounce) blocks cream cheese, softened
- ¾ cup** granulated sugar
- 2 tsp** vanilla extract
- 2 cups** heavy whipping cream
- 2 cups** blueberries
- 1 cup** strawberries, halved

- 1** Beat cream cheese and sugar together in a large bowl with a mixer. Add vanilla and whipping cream. Continue to beat until thickened, creamy and combined.
- 2** Place one cake layer into the bottom of a large trifle dish. Spread half of the cream cheese filling over cake. Top cake with blueberries in a single layer.
- 3** Place second cake over blueberries. Spread the remaining cream cheese frosting over cake. Top with strawberry halves and a few more blueberries. Cover and chill trifle in fridge until ready to serve.





# Ice in New Orleans

**by Liz Williams, Director  
Southern Food & Beverage Museum**

Picnics and outdoor cooking changed forever, with the advent of manufactured ice in the mid-19th century. Before that, ice was harvested in the winter from frozen streams and lakes, and shipped to the Southern states. Later it was sent by railroad cars. This ice was frugally used and when it had melted or been used, there was nothing to do but wait for next winter.

New Orleans, a thriving port and city of commerce, produced ice in a factory. And that changed everything. This meant that there was ice every day that could be used to cool drinks, to make ice cream, and to keep food longer, even outdoors at picnics and cook-outs.

The changes brought about by having ice available everyday throughout the year were both commercial and domestic. Ice was a major part of ushering in the conveniences of the modern world, especially those that have allowed us to forget seasonality. It meant ice cream, snoballs, and iced beer. We couldn't tailgate without it.



# Red, White & Blue Sparkling Sangria

# Red, White & Blue Sparkling Sangria

COURTESY OF CHEF KEVIN BELTON

## INGREDIENTS

**1 bottle** dry white wine

**2 cups** fresh blueberries

**1 cup** fresh raspberries

**1 cup** apple juice

**1 lb** fresh strawberries, hulled  
and sliced

**1 bottle** champagne or any variety  
of sparkling white wine

**3-4** Granny Smith apples

ice

- 1** Stir together white wine, blueberries, raspberries, strawberries and apple juice together in a large pitcher. Cover and refrigerate for 1-4 hours, so that the flavors can combine. (the longer it sits, the redder it will be)
- 2** When you're ready to serve the sangria, gradually stir in the champagne and apples and ice. Serve immediately.

A photograph of a dark rum and ginger beer cocktail. The drink is served in a tall, clear glass, filled with ice cubes and a slice of lime. The liquid is a deep amber color. The glass sits on a rustic wooden surface. In the background, there is a glass bottle of ginger beer, a metal shaker, and several lime slices. The lighting is warm and natural, creating a cozy atmosphere.

# Dark 'n Stormy Recipe



# Dark 'n Stormy Recipe

COURTESY OF CHEF KEVIN BELTON

## INGREDIENTS

**¾ oz** fresh lime juice, from 1 to 2 limes

**4 oz** ginger beer

**2 oz** Gosling's Black Seal Rum

**1 tbsp** Creole seasoning

**1 tsp** granulated garlic

- 1** Fill a highball glass with ice. Add, in layers, the lime juice, then the ginger beer, then the Goslings. Serve with a straw.



**TAILGATE LIKE  
A LOCAL**



*A Louisiana staple to feed a hungry crowd.*



SERVINGS



PREP



COOK

# TAILGATE JAMBALAYA

## INGREDIENTS

- 10 boxes Louisiana Fish Fry Products Jambalaya Mix
- 4 oz. cooking oil
- 3 lbs. sliced sausage
- 3 lbs. boneless chicken thighs
- 1.25 gallons water

## PREPARATION

In a large pot, heat the oil and brown the sausage. Add the chicken thighs to the pot and cook completely. Add water and Jambalaya Mix. Mix well and bring to a boil. Cover. Reduce heat and simmer 20-25 minutes, stirring once while cooking. ENJOY!

**MAKES 60 1-CUP SERVINGS**



TAILGATE LIKE  
A LOCAL



*A delicious, creamy take on a fan favorite.*



SERVINGS



PREP



COOK

# OUT OF MAYO POTATO SALAD

## INGREDIENTS

- 8 oz. Louisiana Fish Fry Products Tartar Sauce
- 4 oz. Louisiana Fish Fry Products Remoulade Dressing
- 2 lbs. red potatoes
- 4 hard boiled eggs, peeled
- 1 TBSP sugar
- 1/2 tsp. Louisiana Fish Fry Products Cajun Seasoning

## PREPARATION

Peel and quarter the potatoes and boil until fork tender, placing in a large bowl. Roughly chop the eggs and add to bowl. Add all remaining ingredients and mix well. Blend the mixture until half of the potatoes are creamy and half are still chunky. ENJOY!

**MAKES 10 SERVINGS**



**TAILGATE LIKE  
A LOCAL**

**EVERY GREAT COACH STARTS WITH A PLAN...**

# **LOUISIANA TAILGATE CHECKLIST**



## **TO BRING:**

**TENTS**

**FOLDING TABLES/CHAIRS**

**BBQ PIT**

**FRYER**

**POTS/BURNER**

**PAPER TOWELS/PLASTICWARE**

**ICE CHEST/ICE**

**FOOD \*KEEP IT SIMPLE & DELICIOUS  
WITH LOUISIANA FISH FRY PRODUCTS!**

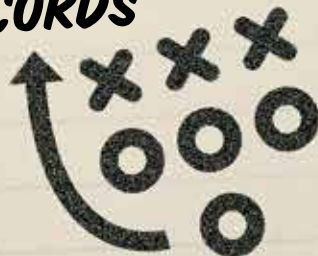
**SUNSCREEN**

**BEER/WATER**

**PORTABLE TV/EXTENSION CORDS**

**GENERATOR**

**CORNHOLE GAME**





**TAILGATE LIKE  
A LOCAL**

**...AND SO DOES A GREAT TAILGATE.**



**TO EAT:**

**\*DON'T FORGET  
THE FRY!**

- GUMBO BASE**
- SHRIMP CREOLE BASE**
- REMOULADE SAUCE**
- SEAFOOD SAUCE**
- TARTAR SAUCE**

**FISH FRY**

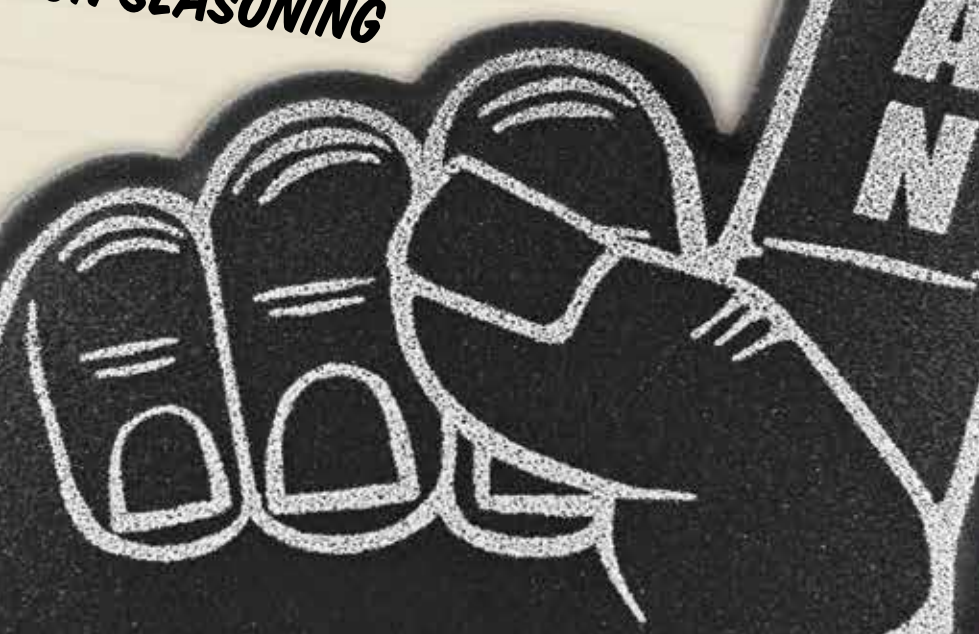
**JAMBALAYA MIX**

**DIRTY RICE MIX**

**RED BEANS & RICE MIX**

**CAJUN SEASONING**

**#1 FAN**





**TAILGATE LIKE  
A LOCAL**



*A spicy bite for your next tailgate party.*



SERVINGS



PREP



COOK

# ALLIGATOR SAUCE PIQUANTE

## INGREDIENTS

- 1 bag Louisiana Fish Fry Products Shrimp Creole Base
- 1 bag Louisiana Fish Fry Products Gumbo Base
- 4 lbs. alligator tail meat
- 5 TBSP butter
- 6 oz. can tomato paste
- 2.5 quarts cold water

## PREPARATION

In a large pot, melt butter and add Creole Base. Mix well and simmer 2 minutes. Add tomato paste and mix well. Slice alligator into bite-size pieces and add to the pot. Simmer 5 minutes. Add Gumbo Base to cold water, mixing well. Pour mixture into pot and stir to combine. Bring to a boil. Reduce heat and simmer 15 minutes. Serve over hot rice. ENJOY!

**MAKES 16 SERVINGS**



**TAILGATE LIKE  
A LOCAL**



*A Cajun-Italian feast to please a crowd!*



SERVINGS



PREP



COOK

# CAJUN SHRIMP PASTA

## INGREDIENTS

- 6 bags Louisiana Fish Fry Products Etouffée Base
- 3 lbs. medium shrimp, peeled and de-veined
- 28 oz. can diced tomatoes
- 1/2 lb. pepper cheese, shredded
- 1 lb. butter
- 3 quarts water
- 6 cups penne pasta, boiled and drained

## PREPARATION

In a large pot, melt butter. Add Etouffée Base and stir over low heat until medium brown. Add water and mix well. Add shrimp and bring to a boil. Reduce to a simmer. Add tomatoes and cheese, mix well, and simmer 15 minutes. After boiling pasta, drain and add to the pot. Mix well and serve. ENJOY!

**MAKES 15 SERVINGS**



**TAILGATE LIKE  
A LOCAL**



*Fire up the grill for this delicious New Orleans classic.*



SERVINGS



PREP



COOK

# CHARGRILLED OYSTERS

## INGREDIENTS

- 1 bag Louisiana Fish Fry Products BBQ Shrimp Mix
- 2 dozen oysters on the half shell
- 1 lb. unsalted butter
- 4 oz. Worcestershire sauce
- 6 TBSP grated Parmesan cheese

## PREPARATION

In a saucepan, melt butter. Add BBQ Shrimp Mix and Worcestershire, stirring to combine. Place oysters on a hot grill until they simmer. Spoon a generous portion of butter mixture over each oyster. When the butter begins to simmer, sprinkle Parmesan over each oyster. Serve hot with toasted french bread. ENJOY!

**MAKES 8 SERVINGS**





**TAILGATE LIKE  
A LOCAL**



*No tailgate is complete without the wings!*



SERVINGS



PREP



COOK

# GAME DAY HOT WINGS

## INGREDIENTS

- 1 bag Louisiana Fish Fry Products Chicken Fry
- 2.5 bottles (6 oz.) Louisiana Fish Fry Products Hot Sauce
- 4 lbs. chicken wings (approx. 20 wings)
- 1 lb. butter
- 1 TBSP Worcestershire sauce
- 1 tsp. cayenne pepper

## PREPARATION

Cut chicken wings in half at the drummette joint. Dredge wings in Chicken Fry. Fry wings at 350° for 8 minutes. Drain and place fried wings in a large metal bowl. In a pot, melt butter. Add hot sauce, Worcestershire and cayenne. Mix well. Pour sauce over the fried wings and toss until coated. Serve hot. ENJOY!

**MAKES 8 SERVINGS**

# TAKE YOUR TAILGATE TO THE NEXT LEVEL



WITH A PROUD SPONSOR OF THE TULANE GREEN WAVE



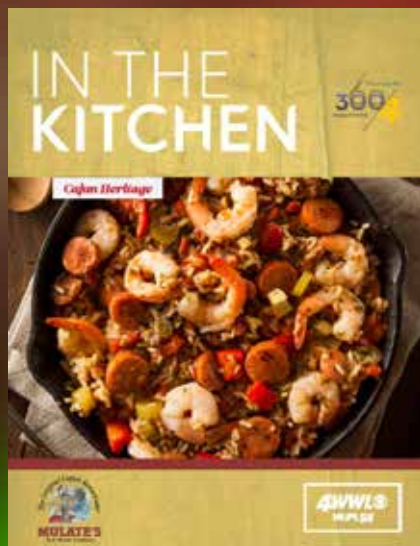
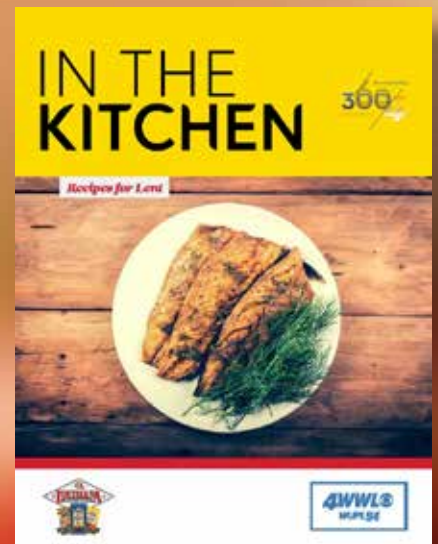
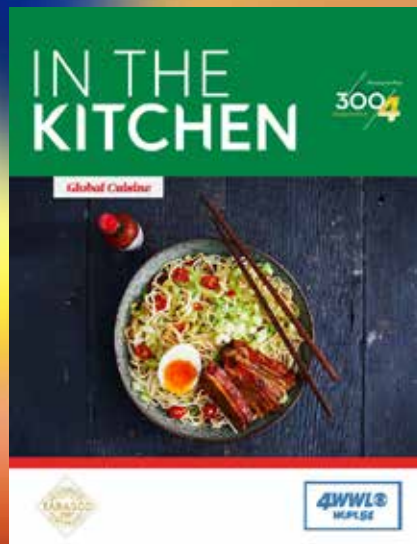
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# TRY OUR OTHER GREAT COOKBOOKS!



[interactive.wwlvtv.com/360/cookbook](http://interactive.wwlvtv.com/360/cookbook)



The National Culinary Heritage Register is a growing database of restaurants, groceries, manufacturing plants, distilleries, farms and more that have been contributing to the cuisine of America for at least 50 years or more. This is the only database of its kind. The Register is an initiative designed to explore and preserve the complex history of food and beverage in America.

Food and beverage practices not only play a major role in America's cultural identity, but they also offer valuable insights into the country's past and present environment, economy, and social structures. Thus, understanding when, where, and how American food and beverage practices have developed allows for a more complete understanding of America's culture and history. Mapping the origins and development of America's complex culinary traditions is a daunting task, and as of yet, there has been no concerted effort to do so. By creating the National Culinary Heritage Register, the National Food & Beverage Foundation has begun the important process of recording America's unique foodways. For more information about the Register visit: [natfab.org/national-culinary-heritage-register/](http://natfab.org/national-culinary-heritage-register/).

# New Orleans Pantry Stock List

<b>Onion</b>	<b>Worcestershire</b>
<b>Garlic</b>	<b>Creole mustard</b>
<b>Creole seasoning</b>	<b>Mayonnaise</b>
<b>Kosher salt</b>	<b>Butter</b>
<b>White pepper</b>	<b>Cane syrup</b>
<b>Cayenne pepper</b>	<b>Condensed milk</b>
<b>Black pepper</b>	<b>Sugar (white, brown)</b>
<b>Paprika</b>	<b>Seasoned bread crumbs</b>
<b>Italian seasoning</b>	<b>Hot sauce</b>
<b>Thyme</b>	<b>Vegetable oil</b>
<b>Basil</b>	<b>Olive oil</b>
<b>Bay leaves</b>	<b>All-purpose flour</b>
<b>Tomato paste</b>	<b>Long grain rice</b>
<b>Stock (chicken, beef, vegetable)</b>	<b>Trinity (onions, celery, bell pepper)</b>

