



COOKING DEMONSTRATION WITH GEORDIE BROWER

Dickie Brennan & Co. Selections from Palace Café

ANDOUILLE-CRUSTED FISH WITH CAYENNE BUTTER SAUCE

CHIVE AIOLI

- 1/4 cup chopped garlic
- 2/3 cup blend of 80% vegetable oil and 20% olive oil
- 1 bunch chives
- 2 tablespoons chopped parsley
- 2 egg yolks
- 1 teaspoon Dijon mustard
- Juice of 1 lemon
- salt to taste

CAYENNE BUTTER SAUCE

- 3/4 cup Crystal hot sauce
- 1 cup (2 sticks) butter, chopped, chilled

WINE PAIRING SUGGESTIONS

The wine pairing suggested are from New Zealand, a fruity Pinot Noir or a bottle from the Central Ontago region on the South island.

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ANDOUILLE-CRUSTED FISH

- 6 ounces andouille sausage or smoked pork sausage, coarsely chopped
- 1 onion, coarsely chopped
- 2 tablespoons blend of 80% vegetable oil and 20% olive oil
- 1 cup bread crumbs
- 4 (8-ounce) skinless boneless fish fillets
- kosher salt and white pepper to taste
- 3 tablespoons blend of 80% vegetable oil And 20% olive oil

BANANAS FOSTER

Serves 2
Prep Time: 5 mins Cook Time: 15 mins

- 4 T unsalted butter
- 4 T brown sugar
- 2 ripe bananas, peeled and sliced lengthwise
- 2 T banana liqueur
- 3 oz light or dark rum
- 1 1/2 C French vanilla ice cream

*use caution when lighting sauce

**WOMEN
WHO LEAD
ROADSHOW**