**ANDOUILLE-CRUSTED FISH WITH CAYENNE BUTTER SAUCE**

**CHIVE AIOLI**
- ¼ 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**
- ¾ cup Crystal hot sauce
- 1 cup (2 sticks) butter, chopped, chilled

**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 ½ C French vanilla ice cream

*use caution when lighting sauce

**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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