

KitchenQueens

NEW ORLEANS

A PRODUCTION OF



101

Creole New Orleans

Creole Louisiana Snapping Turtle Soup – Jana Billiot, Restaurant R'évolution
Chicken Creole – Cleo Robinson and Edgar “Dooky” Chase, IV, Dooky Chase’s Restaurant
Deep-Fried Seafood-Stuffed Bell Peppers – Tia Henry, Café Dauphine

102

Fit for a Queen

6 Seafood Salad with Green Goddess Dressing – Alison Vega-Knoll, Station 6
New Orleans-Style Barbecue Lobster – Allison Vines-Rushing, NOCHI
Chocolate Pot de Crème with Crème Fraiche and Sea Salt – Sue Zemanick, Zasu

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Culinary Roots

Shrimp Boulettes - Melissa Martin, Mosquito Supper Club
Caramelized Shrimp – Luot Nguyen, Magasin Café
Short Rib Coconut Adobo – Susan Spicer, Rosedale/Bayona

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East Meets West

Boudin Egg Rolls – Leighann Smith, Piece of Meat
Curry Kimchi Mussels – Christie Plaisance, Boulogny Tavern
Bread Pudding with Coconut Rum Sauce – Lenora Chong, Morrow’s

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Rise and Shine

Aebleskivers with Lemon Curd – Cara Benson, Toast/Tartine
Mexican-Inspired Shakshuka – Maribeth Del Castillo, Taceaux Loceaux
French Market Coffee Cake – Meg Bickford, Commander’s Palace

106

Pasta! Pasta!

Tortellini in Brodo – Rebecca Wilcomb, Ristorante Gianna
Pasta on the Bayou – Tanya Dubuclet, Neyow’s Creole Café
Baked Spaghetti NOLA Style – Nicole Mackie, Ma Momma’s House of Cornbread, Chicken & Waffles

Continued...

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Comfort Food

Crabmeat Grill Cheesy - Ericka Michelle Lassair, Diva Dawg Food Truck
Rustic Chicken with Garlic Gravy – Melissa Araujo, Saveur Catering
Cane Syrup Dark Chocolate Mousse – Megan Forman, Gracious Bakery & Café

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Fowl Play

Charcuterie Board with Smoked Duck Breast – Leighann Smith, Piece of Meat
Crispy Smoked Quail Salad with Bourbon-Molasses Dressing and Spiced Pecans – Susan Spicer, Rosedale/Bayona
Teriyaki Chicken Lettuce Wraps – Lenora Chong, Morrow's

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Must-try Savory Pies

Artichoke Bacon Hand Pies – Megan Forman, Gracious Bakery & Café
English Pasty Miniature Meat Pies – Haley Bittermann, Ralph Brennan Restaurant Group
Balsamic Tomato Tart – Melissa Araujo, Saveur Catering

110

Jazzy Shrimp

Andouille Spiced Gulf Shrimp – Meg Bickford, Commander's Palace
Shrimp and Grits – Nicole Mackie, Ma Momma's House of Cornbread, Chicken & Waffles
Shrimp Clemenceau – Cleo Robinson and Edgar "Dooky" Chase, IV, Dooky Chase's Restaurant

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Mardi Gras Celebration

New Orleans Classic Chargrilled Oysters – Becky Wasden, Two Girls One Shuck/Chicks with Dips
Crab Boil Dirty Rice – Ericka Michelle Lassair, Diva Dawg Food Truck
King Cake – Megan Forman, Gracious Bakery & Café

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New Orleans-style Crawfish

Crawfish Balls – Tanya Dubuclet, Neyow's Creole Café
Crawfish Grillades with White Cheddar Grits – Alison Vega-Knoll, Station 6
Blackened Catfish Florentine with White Wine Crawfish Cream Sauce – Tia Henry, Café Dauphine

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Latin American Connections

Seafood Campechana – Susan Spicer, Rosedale/Bayona
Habana Salad – Christina do Carmo Honn, Café Cour/Carmo
Potato, Squash and Poblano Taco – Maribeth Del Castillo, Taceaux Loceaux

114

A Taste of Summer

Watermelon Crab Martini – Cynthia VuTran, Café Minh
Drunk Shrimp with Summer Succotash – Amarys Herndon, Palm & Pine
Muscadine Wine Jell-O with Peaches and Cream – Allison Vines-Rushing, NOCHI

Continued...

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Sunday Brunch

Raw Vegetable Salad – Jana Billiot, Restaurant R’evolution

Italian Fried Egg with Gorgonzola Sauce – Haley Bittermann, Ralph Brennan Restaurant Group

Bacon, Egg, Onion & Cheese Mornay Crepe and Salad with Dijon Vinaigrette – Cara Benson, Toast/Tartine

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Savor the Simplicity

Marinated Mushrooms – Rebecca Wilcomb, Ristorante Gianna

Creamy Escarole and Charred Broccoli Salad – Christie Plaisance, Bouligny Tavern

Triple C Vegan Cookies – Christina do Carmo Honn, Café Cour/Carmo

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Louisiana Favorites

Maxine’s Shrimp Okra Gumbo – Melissa Martin, Mosquito Supper Club

Louisiana Crab and Corn Maque Choux Dip – Becky Wasden, Two Girls One Shuck/Chicks with Dips

Shrimp Creole —Tia Henry, Café Dauphine

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Asian Traditions

Bibim Bop Rice Bowl – Lenora Chong, Morrow’s

Salmon with Red Curry Sauce and Asian Slaw – Cynthia VuTran, Café Minh

Brown Sugar Glazed Pork and Onions – Luot Nguyen, Magasin Café

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Off the Hook

Grilled Redfish “On the Half-Shell” with Maitre d’Hotel Butter – Haley Bittermann,
Ralph Brennan Restaurant Group

Crispy Skinned Red Snapper, Fricassee of Market Peas and Beans – Allison Vines-Rushing, NOCHI

Cast Iron Seared Gulf Fish – Meg Bickford, Commander’s Palace

120

Classic Crab Dishes

Beer Battered Crab Beignets – Jana Billiot, Restaurant R’evolution

Sauté Crab Fingers – Tanya Dubuclet, Neyow’s Creole Café

Creole Gumbo – Cleo Robinson and Edgar “Dooky” Chase, IV, Dooky Chase’s Restaurant

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World Cuisine

Garlic Sauté Bop Choi – Luot Nguyen, Magasin Café

Wild Mushroom and Potato Pierogies – Sue Zemanick, Zasu

Muffulettu – Christina do Carmo Honn, Café Cour/Carmo

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South of the Border

Easy Salsa Verde – Maribeth Del Castillo, Taceaux Loceaux

Pierna de Cerdo – Melissa Araujo, Saveur Catering

Oaxacan Mole with Braised Duck Tamal – Amarys Herndon, Palm & Pine

Continued...

123**Down Home**

Jalapeno and Sweet Corn Hushpuppies – Christie Plaisance, Bouligny Tavern

Southern Deep-Fried Chicken Wings – Nicole Mackie, Ma Momma’s House of Cornbread, Chicken & Waffles

Apple Pie Bread Pudding – Ericka Michelle Lassair, Diva Dawg Food Truck

124**Seafood Medley**

Shucked Oysters with Cucumber Ginger Mignonette & Cocktail Sauce – Becky Wasden, Two Girls One Shuck
Chicks with Dips

Curry Brown Butter Scallops over Bourbon Sweet Potato Mash – Alison Vega-Knoll, Station 6

Lobster Roll – Sue Zemanick, Zasu

125**Meaty Mains**

Italian Sausage Sandwich – Leighann Smith, Piece of Meat

Ragu – Rebecca Wilcomb, Ristorante Gianna

Thit Kho – Cynthia VuTran, Café Minh

126**Imperial Aubergines**

Charred Eggplant – Amarys Herndon, Palm & Pine

Eggplant Fritters – Melissa Martin, Mosquito Supper Club

Ratatouille, Spinach and Goat Cheese Omelet with Fresh Fruit – Cara Benson, Toast/Tartine

**FOR ADDITIONAL SERIES INFORMATION, GO TO WYES.ORG OR CONTACT
VP OF COMMUNICATIONS AISLINN HINYUP AT AHINYUP@WYES.ORG OR 504.460.2850**

