



Jacketless Hardcover
8 x 9 in, 192 Pages
100 Color Photographs
Pub Date: April 2019

ISBN-13: 978-1-4236-5155-0

5 2 4 9 9



9 781423 651550

KEVIN BELTON'S NEW ORLEANS CELEBRATIONS



KEVIN BELTON'S NEW ORLEANS CELEBRATIONS



WITH RHONDA K. FINDLEY



CONTENTS



Acknowledgments	6	Louisiana Blue Crab	102
Introduction	9	Étouffée	108
The French Quarter	15	Bastille Day	116
Jazzy Fest Food	21	Fried Chicken	123
Que Up The BBQ	27	Oktoberfest	131
The Oyster Fest	33	The Powdery Beignet	139
Creole Tomato	41	New Orleans Neighborhoods	145
Gumbo	47	Shrimp	153
Crawfish	53	New Orleans Italian The Sicilian Way	159
Boudin	59	Cajun Cooking Culture	167
The Sweet Strawberry	65	Celebrating Latin Influence	173
Flavorful Catfish	71	The New Orleans Burger	180
The Hand Pie	77	Index	188
Jammin' on Jambalaya	84		
Rice	90		
Greek Heritage	96		



SHRIMP RÉMOULADE PO' BOY

Serves 4

2 pounds shrimp, peeled and deveined	2 sprigs fresh thyme	¼ cup kosher salt
6 cloves garlic, peeled	3 bay leaves	Rémoulade Sauce
1 tablespoon red pepper flakes	1 gallon water	1 loaf French bread
1 tablespoon black peppercorns	2 lemons, halved	1 head iceberg lettuce, shredded
1 tablespoon celery seeds	1 small onion, halved	3 tomatoes, sliced

Rinse shrimp in cold water and set aside.

In square of cheesecloth, add garlic, red pepper flakes, peppercorns, celery seeds, thyme, and bay leaves, tying with string and making a sachet.

In a stock pot, add water, herb sachet, lemons, onion, and salt. Bring to a boil, add shrimp, and cook for 3 minutes. Turn off heat and let set for 5 minutes to absorb flavor. Remove sachet, lemons, and onion. Add ice to pot to cool and

stop shrimp from cooking. Strain and place shrimp in refrigerator and chill.

Place shrimp in a bowl and add Rémoulade Sauce, stirring to coat shrimp.

Cut open French bread, add shrimp. Top with lettuce and sliced tomatoes.

Note: I often smoke the shrimp to give them an added flavor. I suggest you follow the manufacturer's directions for cooking time.

RÉMOULADE SAUCE *Makes 2 cups*

⅓ cup olive oil	2 tablespoons paprika	½ cup Creole mustard
2 tablespoons red wine vinegar	⅛ teaspoon white pepper	½ cup sliced green onions
1 tablespoon Creole seasoning	1 tablespoon Worcestershire sauce	½ cup parsley

Combine oil, vinegar, Creole seasoning, paprika, and pepper. Mix thoroughly. Add Worcestershire sauce and Creole mustard

and stir. Fold in green onions and parsley. Chill until ready to use.



GULF FISH ÉTOUFFÉE

Serves 4 to 6

3 (8-ounce) drum fillets or any white, firm, and flaky fish, cut into thirds	1/2 cup diced celery	2 to 3 cups seafood stock
3 tablespoons Creole seasoning, divided	1/2 cup diced red bell pepper	2 tablespoons lemon juice
4 tablespoons butter	1 clove garlic, minced	1 tablespoon Worcestershire sauce
1 cup diced onion	1/2 teaspoon white pepper	1 teaspoon hot sauce
	1 teaspoon kosher salt	1/4 cup chopped parsley
	2 tablespoons lemon zest	1/2 cup sliced green onions
	1/2 cup Dry Roux Flour (page 111)	Rice, for serving

Rinse, pat fish dry, and season with 2 tablespoons of Creole seasoning. Place in refrigerator to chill.

Melt butter in large skillet over medium heat. Add onion, celery, and bell pepper and sauté for 5 minutes. Add garlic, pepper, salt, and lemon zest, stirring for 2 minutes. Sprinkle in flour, stir, and slowly add stock, 1/2 cup at a time, until you get the consistency of gravy.

Stir in lemon juice, Worcestershire sauce, and hot sauce; reduce heat and simmer for 10 minutes. Stir well and gently place fish in sauce and cook, covered, for 10 minutes. Remove cover and add parsley and green onions.

Place rice on serving dish, and using a spoon, gently lay fish over rice, add sauce, and serve.

GUMBO BASE

Serves 8 to 12

- 3 cups diced onions

1 cup diced celery

1 cup diced green bell pepper
- 1 cup sliced green onions

1 cup vegetable oil

1 cup all-purpose flour
- 1 tablespoon chopped garlic

2 tablespoons Creole seasoning

8 cups chicken stock

Place onions, celery, bell pepper, and green onions in a stock pot and set aside.

In a stainless steel or cast iron pan, heat oil over medium-high heat. Add flour, and use a whisk to slowly stir, making sure to cover the entire bottom of the pan until flour is a

chocolate color. Pour roux on top of vegetables in stock pot and stir. Place pot over medium heat, add garlic and Creole seasoning, and stir for 2 minutes. Add stock and bring to a boil. Use this as the base for gumbo recipes of choice.

OKRA GUMBO

Serves 8 to 12

- 1½ pounds andouille sausage, cut in half and sliced

1 recipe Gumbo Base

Cooked rice, to serve
- 1 pound okra, sliced

2 pounds shrimp, peeled and deveined

Add andouille sausage and okra to a stock pot of hot Gumbo Base, and simmer for 20 minutes on medium heat. Add shrimp and cook for additional 10 minutes. Serve over rice.





CRAWFISH PIES

Serves 8 to 12

FILLING

- 1 tablespoon vegetable oil
- 1 tablespoon butter
- 1/2 cup diced onion
- 1/2 cup diced red bell pepper
- 1/2 cup diced celery
- 1/2 cup thinly sliced green onions
- 1/4 cup finely chopped parsley

- 1 tablespoon minced garlic

- 1 pound crawfish meat, finely chopped
- Chicken stock, as needed
- 2 tablespoons kosher salt
- 2 tablespoons Creole seasoning
- 1 tablespoon hot sauce
- 1 teaspoon cayenne pepper

- Vegetable oil, for deep frying

DOUGH

- 1/2 cup vegetable shortening
- 2 1/2 cups all-purpose flour, divided
- 1 egg yolk
- 1/2 cup water
- 1 egg
- 1 tablespoon water

FILLING In a heavy-bottom sauté pan, heat oil and butter over medium-high heat. Add onion, bell pepper, and celery and sauté about 15 minutes or until vegetables are softened. Add green onions, parsley, and garlic and sauté for 5 minutes. Add crawfish, stirring well, and cook for another 5 minutes. Add small amounts of stock as necessary to prevent sticking. Season with salt, Creole seasoning, hot sauce, and cayenne pepper. Remove from heat and let cool.

DOUGH Cut shortening into 2 cups of flour. Stir in egg yolk and 1/2 cup water to form a sticky

dough. Turn out onto a floured surface and sprinkle remaining flour on top, a little at a time, working it in until dough is smooth. Preheat fryer to 375 degrees. Roll out the dough on a lightly floured surface and cut into 3- to 5-inch rounds. Portion out the crawfish mixture onto 1 side of each of the rounds. Whisk whole egg and water together for the egg wash. Brush edges of dough with egg wash then fold dough over, and using a fork, press edges to seal. Don't brush the egg wash on the tops. Fry the pies until golden brown and drain on paper towels. Serve hot.



RED VELVET FUNNEL CAKES

WITH CREAM CHEESE DRIZZLE

Serves 6

3 to 4 cups vegetable oil, for frying	1/4 cup sugar	1 tablespoon apple cider vinegar
2 cups all-purpose flour	1 teaspoon light brown sugar	1/2 teaspoon baking soda
1 tablespoon cocoa powder	1 1/2 cups milk	2 tablespoons red food coloring
1/2 teaspoon baking powder	1 teaspoon pure vanilla extract	1/3 cup powdered sugar, for dusting
1/2 teaspoon kosher salt	2 eggs	

Heat oil, 2 inches deep, in a medium skillet over medium-high heat.

Whisk flour, cocoa powder, baking powder, salt, sugar, brown sugar, milk, vanilla, eggs, vinegar, baking soda, and red food coloring together in a large bowl.

Pour 1/2 cup of batter into a ziplock bag or plastic squeeze bottle with a spout. Snip a small bit of the corner of the bag off, or you

may have to cut the spout on the squeeze bottle to make spout a little wider. The squeeze bottle is easier to use.

Squeeze the batter in a circular motion into the oil. Let it cook for about 1 minute before flipping to the other side to cook for another minute. Remove to a plate lined with paper towels to drain. Sprinkle with a generous amount of powdered sugar and then top with Cream Cheese Drizzle and serve warm.

CREAM CHEESE DRIZZLE

Makes 2 cups

8 ounces cream cheese, softened	1/2 cup sugar	1 to 2 tablespoons lemon juice
1 cup sour cream	1 teaspoon vanilla	

Mix all ingredients until well-blended. Serve immediately, or cover and refrigerate until ready to use.