Lagniappe COOKERY

Lenton Recipes

source: 2008 State Fair Cookbook

Oysters Lagniappe

24 Medium Oysters
½ lb Lump Crab Meat
¼ cup Parmesan Cheese
1/8 lb Salted Butter
¾ cup Finely Chopped Onions
½ cup Finely Chopped Celery
1/8 cup Finely Chopped Green Pepper
1 teaspoon Minced Garlic
¼ teaspoon White and Red Pepper
2 Chicken Bouillon Cubes
½ cup Heavy Cream
¼ cup Parmesan Cheese
½ cup Italian Bread Crumbs
1 tablespoon Finely Chopped Parsley
¼ cup Finely Chopped Green Onions

Sauté the onions, celery, bell pepper and garlic in the butter until the onions are clear. Add the red pepper, white pepper, and bouillon cubes. Stir until all ingredients are well mixed. Add the heavy cream and continue heating until the mixture is bubbling. Add cheese and remove from heat. Then fold in the bread crumbs, parsley and green onions and allow the stuffing to cool. Place the oysters in a (9x9) baking dish. Cover the oysters with the lump crabmeat. Spread the stuffing over the crabmeat and oysters and top with ¼ cup parmesan cheese. Bake at 350 degrees for 20 minutes or until golden brown.

Crawfish Egg Rolls

2 yellow onions, chopped
1 white onion, chopped
1 green bell pepper, chopped
1 red bell pepper, chopped
1 yellow bell pepper, chopped
3 tablespoons garlic, chopped
2 cups fresh mushrooms, sliced
¾ lb sweet cream butter, salted
3 tablespoons olive oil
3 cans condensed cream of mushroom soup
2 cans Rotel diced tomatoes/green chilies, drained
3 pounds Louisiana crawfish, peeled
1 teaspoon black pepper
1 teaspoon red pepper
½ teaspoon basil
Creole seasoning, to taste
1 package egg roll wrappers
Cooking oil, enough for deep fat frying

Preheat oil to boiling about 10 minutes before ready to fry. Sauté on low with olive oil and butter the onions, bell peppers, mushrooms and garlic for about 20 minutes or until very tender. Add the soup and RoTel to the mixture; stir in and add the crawfish tails. Mix well, then add the seasonings to taste (make sure not to over season; taste test after 15 minutes for full flavor). Let mixture cook down on low for about 1 hour for best flavor and consistency. Occasionally stir and check.

Unroll each egg roll wrapper and fill with 2 to 3 tablespoons of crawfish mixture; roll up, and fold ends and place in boiling cooking oil. Cook until crispy and golden in color, approximately 3 minutes. The remaining mixture may be poured over the cooked egg rolls for an attractive presentation. Serves 6 to 8.

Tuna Alfredo Casserole

3 cups mini lasagna noodles
½ cup basil pesto
1 (10 ounce) container cheese Alfredo sauce
1 (12 ounce) can solid white tuna, drained and chunked
1/3 cup grated parmesan cheese

Preheat oven to 400 degrees. Cook pasta accordingly; drain well. Meanwhile, combine pesto and Alfredo together. Add cooked pasta and tuna; mix gently. Pour into 2 quart glass baking dish; top with cheese. Bake for 15-20 minutes.

Mardi Gras Pasta

1/8 lb butter
1 onion, chopped
1 each, green and yellow bell peppers, chopped
1 pound crawfish tails
1 box frozen corn
2 cups boiled potatoes, diced
1 can cream of shrimp soup
1 pint whipping cream
1 teaspoon lemon/pepper seasoning
½ teaspoon liquid crab boil
2 teaspoons Creole seasoning
1 cup green onion tops, chopped
1 pound tri-color radian pasta, cooked

Sauté butter, onions, and peppers until clear. Add crawfish and corn; simmer 10 minutes. Add potatoes, soup and cream; simmer 10 minutes. Add remaining seasonings. Adjust salt to suit your taste. Toss with pasta and serve. Serve with salad and French bread. Serves 6.

Shrimp-a-Pizza

10 ounces pizza crust mix
½ cup warm water
6 ounces tomato paste
½ ounce oregano
1/3 ounce marjoram
1/3 ounce parsley
1/3 ounce basil
1 tablespoon vegetable oil
½ ounce virgin olive oil
1 cup mozzarella cheese
¾ cup shrimp, 30 to 40 count
2 ounces Parmesan cheese
Garnish if desired
½ teaspoon crushed red pepper

Preheat oven: 425F. In a mixing bowl, mix 10 ounces of pizza crust mix and ½ cup warm water and stir with a fork until a ball of dough forms. Knead dough on flat surface for 5 minutes until smooth. In another bowl add 1 tablespoon vegetable oil. Coat sides of bowl. Place dough in bowl, turn to completely coat all sides of dough with oil, cover bowl and let rest 20 minutes. Grease and flour pizza pan with some of the olive oil and crust mix. Mix the tomato paste, adding the oregano, marjoram, parsley, and basil. Add water; keep mixing tomato sauce until it's even throughout, no lumps. Flatten dough ball, spread dough to edge of pan. Spread tomato sauce on dough; spread 1 cup of mozzarella, and 2 ounces Parmesan cheese. Peel and clean ¾ cup of shrimp tails, with stove on medium-high heat. Add olive oil into sauté pan; place shrimp into sauté pan. Sauté until they start to turn white then spread over pizza. Bake pizza; when done, remove from oven, let cool 5 minutes. With a pastry wheel, cut into 6 even pieces if desired; garnish with ½ teaspoon crushed red pepper. Serves: 2