

OUR SIGNATURE DISH!

Chalmette Poulette

by Mary O. Marigny and Earlee June Peas



Take 1 large white hen by the neck and ring until dead.
Hold firmly by the neck and open beak.
Pour in 1 gallon rapidly boiling water.
Lay bird on counter to simmer, approximately 5 minutes
or until water runs out.

Take 1 medium plastic bristle brush, tease feathers until full or to taste.
On silver tray arrange a bed of lettuce, preferably the frilly stuff.
Put bird on tray, decoratively spreading wings and feet.
Garnish with apple in mouth.

DON'T EAT THIS !



DEDICATION

This cookbook was compiled
by the members of the
Krewe of Olympus - Texas
They love food
They love sharing food
They really love eating food

It is lovingly pre-dedicated
to the memory
of those brave
and/or senseless souls
who are willing to try
any of these recipes

INTRODUCTION

Beware of the recipes you find in this book
Some are good and tasty
Some are vile and nasty
Some are downright inedible

Some of the recipes are adapted from the original
Krewe of Olympus cookbook
“Eat This?”
published in New Orleans some years ago.
Time has not helped them.

If you are one of those people who thinks
we should only eat healthy food,
then go back to your carrots and sprouts.
This book is not for you.

It is suggested that you use this book
for interesting reading when you need
a bit of fun and entertainment,
perhaps while sitting on the potty,
but not while in the kitchen.

The only thing in here that you can truly count on,
when it says add a glass of wine to the cook,
you should do so.

A FEW POINTERS

tbs = tablespoon

tsp = teaspoon

lb = pound

oz = ounce

glug = 2 burbles

dash = small squirt

pinch = pinch

c = cup

some = more

qt = quart

pt = pint

l = liter

1 gal = 4 qt = 8 pt = 16 c = 128 oz = 3.8 l

1 qt = 2 pt = 4 c = 32 oz = .95 l

1 pt = 2 c = 16 oz = 480 ml

1 c = 8 oz = 240 ml

$\frac{1}{2}$ c = 4 tbs = 12 tsp = 2 oz = 120 ml

1 tbs = 3 tsp = .5 oz = 15 ml

Now you know!

Jigger = 1.5 oz = 44 ml, but worldwide varies from 20 ml to 60 ml. Get a big one and enjoy a better cocktail. Or better yet, just pour on your own. When it comes to beverages, 3 ounces is the new 2 ounces.

Amounts of booze noted are minimums for the recipe. More is generally better.

Brand names are sometimes used, generics are usually a fine substitute – you can always lie to your guests about the quality of ingredients you put in their food.

Warning

Horrible things happen to people who drink too much.

If you don't believe us, go to any bar at closing time.

Another Warning

Only one of our chefs has died of an actual heart attack. However, most are on meds for high blood pressure, cholesterol, and diabetes. Like all good chefs, most are way overweight. These tidbits of information are given to you out of kindness and concern and the hope that all of our readers will put their health before their hunger.

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Ovah Didit A devotee of anything vodka, our resident authority on adult beverages is known for having an intimate relationship with hangovers. One of her positive attributes is that she knows exactly which spot at any crowded bar is going to be the next to be served. This lovely has memorized all drink specials, any time, any bar, any day. Ovah seems to wallow in the problem of excess drink. This has been the cause of her investigation into solutions for the same. After many, many attempts at various ways to eliminate the ill effects of overindulgence, she is our resource for cures of having several too many.

Wendy Plains Wendy is a Peace Corp volunteer on the Indian reservations of Oklahoma. A talented nurse, she tends to the *needs* of the young men. In return they offer her native foods using sacred corn. Originally from a hillbilly family in Kentucky, she is always confused about the Indians use of this ingredient believing that corn is best used to make moonshine. In a fit of friendliness she gave her family recipe for fire water to the Chief. Naturally this has caused some wild evenings. One look at her hairline will prove that she did not escape a ritual scalping. She now lives in a teepee on the edge of town and with the help of a wig-hat still serves the *needs* of the area braves.

Olda Thandert One seasoned chef, our Olda. Many long years of experimental cooking have made her larger than life. More wrinkled too. Although she has yet to actually poison anyone we don't allow important dignitaries to taste her culinary creations. She is currently living in the north Houston suburbs hoping to find that elusive recipe that will make her more famous than, instead of just older than, God.

Sheel Sprederthys In an attempt to keep her family out of her notoriety, Sheel claims to have grown up in Iceland. Iceland refuses to claim her. She knows that her recipes are extremely risqué but she likes to share and giving out her previously private things makes her happy. She started collecting her recipes many years ago while acting in porn. Her specialty was doing a ballet split while dropping from a chandelier onto an erect...well, you know. Unfortunately her love of food messed up her career and she retired from the business soon after squashing her third partner. She continues to be friends with many of her costars who to this day give her their diet recipes in the hope that she will lose just a pound or forty and be able to get back into the g-string that made her so famous.

King XLIII Our very own 30 year old in a 70 something body. He manages to cook and eat all sorts of really fabulously tasty stuff and remain thin. Obviously he is infested with tape worms or evil spirits. Unlike some of our chefs, everybody likes him. He and his spouse go out partying eight nights a week. Perhaps drinking all that diet scotch is what keeps him so slim.

Shaint Wright Poor Shaint, she truly ain't right. But she does love to cook and throw parties. Her recipes have been gathered over many many years of partying. We don't know if Shaint's IQ is compromised or if she burned out in the 70s, but to explain, she found a recipe that called for fried brains and we think she used her own. Be kind to her, she means well.

Aunt B A Texas girl by birth and girth, she lived most of her life in New Orleans. A famous seamstress, she once made Austrian drapes that covered the entire stage of the St. Bernard Civic Auditorium. Her famous quote about being on stage was "if you lay an egg, stand back and admire it". Aunt B was always in charge of Krewe fund raiser dinners in New Orleans. Her culinary career was capped off when she died with her hand grasping the door of her refrigerator while going for a midnight snack.

Baba Wawa Baba, a southern cook of renown, has added to the grocery lore of the Krewe via her many efforts to convert us all to the joys of fried foods. Before Baba, there was no such thing as fried dill pickles. Her pet peeve is all the grease stains on her kitchen ceiling. Her excuse: she grew up in almost-rural Mississippi and is still 10 years behind the rest of the world regarding healthy food, bless her heart.

Tina Titanic Her name says it all. She tastes everything and is an extremely large chef both in weight and social aspirations. She had lug nuts installed on her kitchen stool for extra support long before they were made popular in "Sordid Lives." Tina is a well known Houston party hostess, providing specialty martinis, upscale hors d'oeuvres, and full dinner parties for anyone with enough money to attract her attention. She is rumored to have spies among the kitchen staff of many posh homes, not to get in her bid at the first talk of a glamorous event, but to make sure they can afford her talents.

Anita Margarita Our jefe de cocinar, Anita has spent years honing her skills with tacos, enchiladas, and anything made with lard. Her annual holiday tamaladas are famous. She even raises her own chickens in the road in front of her house. Unfortunately ever so often one of her hens is run over. Some call it road kill, she calls it chicken dinner. Her recipe for 'pollo con tequila' is so delicious that people come from miles around to enjoy it. Move over Ninfa, Anita is on the way to her own chain of badly decorated Mexican restaurants!

Inita Nuthersmoek Inita was born in Amsterdam but came to Texas with her family as a baby. She never fails to celebrate the spices of her native city in her recipes. She pioneered the phrase "*before cooking add some herbs to the cook*". She dreams of opening a new kind of truly fast food restaurant chain called The Munchies.

Natural Lyk Yoors We don't know much about Miss Natural's roots or background. We do know that she dyes her hair a number of colors she claims are natural. We also know that her cooking is a bit strange. However, once you get past reading her recipes they are tasty. She said so herself in a note from her sick bed, where she lay after eating one of her own creations.

Mabel "Maw" Stache Mabel spent her early years holding up restaurants with her much younger boyfriend. Unlike Bonnie and Clyde, they used water guns and made their get aways on bicycles. After a short term in reform school, she transformed her life, found Jesus (in this case "hey soos", a young man in her neighborhood) and now spends her community service time cooking at schools for wayward boys.

Boyar Ubusy Boyar was brought up by an Italian mother and a Serbian father. His desire was to become the king of cheap canned pastas but his last name got in the way. Instead he began to specialize in dreadfully unhealthy food for the overworked trailer park bubbas that he is fond of dating, usually behind the backs of their wives. Boyar knows his cholesterol and his casseroles. His taste buds are so well trained that he can identify 67 different types of used grease just by smell. He currently runs a business buying old grease from food trucks that find themselves temporarily condemned. He dyes it a pleasing yellow and sells it to state fairs.

Rachel Yiddle If you don't know who Rachel Yiddle is then you don't watch enough PBS Brit Coms. Enjoy some episodes of "Are You Being Served". Enough said.

P. Kahn What can we say about P? His one claim to fame is his nuts. He is absolutely convinced that his nuts are lusted after by one and all. There may be some truth to this. He does the occasional state fair hawking his veggie and nut chopper with the infamous phrase "you'll like my nuts". Many a good Christian woman has fainted upon hearing this while he looks lustily into their eyes.

Hal A. Lulia Hal started his cooking career at the knees of his overly Christian grandmother as she took many covered dishes to church gatherings. He quickly learned the art of the covered dish and has recipes for 147 variations of green bean casserole. Even more importantly he learned the fine art of telling elderly ladies that their culinary creations were tasty while not actually barfing.

Boo Dreaux Boo is pure Cajun, through and through. His family has been cooking from the swamp since the first Acadiennes arrived. His wife, also a contributor, is named Amy but they call her Am. Boo is a bit lazy, but when hungry he goes right out and brings home some alligator, fish, rabbit, or crawfish and goes to work in the kitchen with a bottle or several of his favorite beer. His wife usually paddles next door for safety during these cooking fests. His roux has won ribbons at the Festivals Acadiens et Creoles in Lafayette. His crawfish etouffee is renown throughout southern Louisiana. And his big long boudin sausage is finger licking good.

Sheeze Gottacrown Our very own regal gal. Almost all her recipes involve some sort of sugar as she is really into desserts. Her favorite meal consists of chocolate cookie appetizer, followed by sweet rolls and layered lemon pie with candied green beans on the side. Sheeze tops this off with a large bowl of Blue Bell Ice Cream with caramel syrup. This is extremely amazing as she is not fat at all. Some people have all the luck when it comes to waistlines. Every time we get to hating her for her thinness, Sheeze brings over another cake or pie to make us forget about the fact that it would take two of her dresses to go around one of our thighs.

Babbling Brooks Our Miss Brooks is not just a fine cook, she is also one of Houston's foremost "Artiste Travestis". She has performed in more drag shows than the rest of us combined. On the good side, she brings in mega-dollars in tips for her favorite charities. Her spouse used to do her make-up but he had to stop when the filler they were using for Babbling's wrinkles caused burns on his hands. This Empress of the kitchen has been published before and has graciously allowed us to use some of her tasty recipes. Of course there is a catch. We must note the proviso that we mention Babbling is first cousin on her mother's side to Sheeze (see above) and is therefore also a "Gottacrown" family member.

Lotta Leeway Lotta has one of the most interesting kitchens of all our chefs. There's a reinforced (think lug nuts) stool right in the center. It's one of those twirling barstools she acquired from a closed bar she frequented in her younger days. Sitting on her stool, Lotta can reach anywhere: counters, stove, fridge, and even her well stocked bar. She thus avoids any of that nasty exercise that befalls chefs with huge kitchens. Lotta and a gaggle of her close friends go out frequently to inspect the quality of cheap vodka at several local dives. Usually they confuse quantity with quality and end up crawling home at closing time. This has not kept Lotta from creating many tasty recipes which she tests on her loving, and so far alive, husband.

Auntie Pasta Our friend Auntie didn't give us any recipes. But her life is so tragic that we thought she deserves a mention. She spent most of her life on a Kansas farm with her first husband, a Mr. Em. They did their best to raise their niece, Dorothy, even though she was taken to flights of fancy. Sadly, during one of the frequent tornados that plague Kansas, Mr. Em was killed by a hot air balloon that crashed down on him as he ran for the storm cellar. Shortly after Mr. Em's demise, Auntie became enchanted with a passing Italian noodle salesman and in her grief ran off and married him. This left Dorothy to be raised by three loopy farm hands, but that's a different tragic story. Auntie and her new husband, L. Beau Pasta, traveled the country for several years until he left her for a younger and more sexually adventurous cook. Auntie crawled back in shame to the Kansas farm only to discover that Dorothy had turned it into a home for wayward short persons. Auntie has made the best of it, cooking for the munchkins and teaching them to utilize the unusual Kansas clay to make yellow bricks for the local roads.

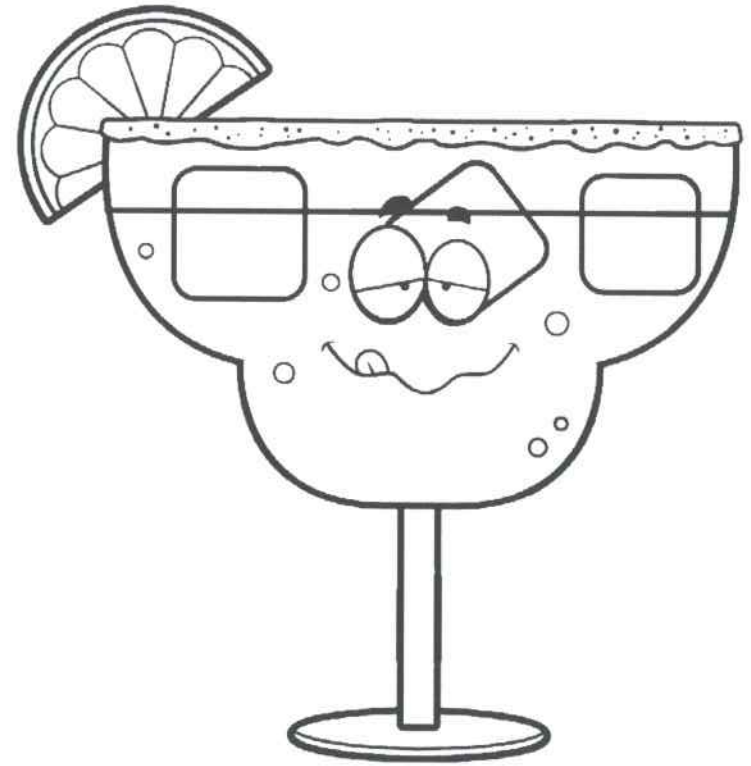
Sue Just Sue. Sue is from small town Texas and in those rural towns everyone knows everyone else by their first names. Most people have double names like Betty Sue, or Billy Bob, but not our Sue. She has 22 older siblings and apparently her parents had simply run out of names by the time she was born. It doesn't really matter as the only time full names are used is when you have done something dreadful and your momma uses the whole thing to let you know just how bad you are. This has never happened to our Sue as she is a sweet quiet girl always shyly in the background. Of course this may be partly due to being around the rest of our chefs, which can be a daunting experience.

Bruce Isluce Bruce more or less popped onto the scene several years ago. Very little is known of where he was hiding before that. There are rumors that he was a suburban housewife but most dismiss this story as being too normal. The right side of Bruce's brain is an outgoing entertainer of renown, and the left side is a great cook. Or it may be the other way around, even Bruce doesn't know for sure. If you go to a local drag show and see a tiny man with a big mustache, that's him. If you go to a Krewe event and see some delicious deviled eggs, that's probably Bruce too.

Sabrina Grande First, you must understand that Sabrina isn't anywhere near grand. Nope, not at all. She's never been grand. Nasty and used maybe, but not grand. How she got the name is beyond us all. Sabrina is another of our Cajun girls, just making her way through life having fun and giving fun parties. Way fun parties. Entirely-too-much-fun-for-decent-people-to-even-know-about parties. These are parties at 3:00am when god-fearing people are home in their beds. The things that happen at these parties would curl the toes of a preacher's wife. Sabrina feeds her guests very well at these soirees and has graciously given us some of her party recipes. It may be difficult to take your mind off the nasty goings on while cooking these delicacies, but you should try.

Meyer Lande Here's our guide to keeping kosher. Meyer knows how to separate your pots, pans, and dishes so that your cooking won't give God indigestion. Never mind that Meyer loves to cook bacon, shrimp and catfish. He justifies it as an exempt religious emergency. He has been known to down a bit too much Mogen David sacramental wine and get his cloven hooves (mostly kosher) and garlic cloves (kosher) confused. However, his version of his mother's chicken soup is so tasty, people get sick just to have some.

BEVERAGES AND OTHER THINGS
TO WASH THAT NASTY SOBER TASTE OUT OF
YOUR MOUTH



Not that the Krewe drinks,
in fact some never touch a drop,
but we do have vast experience with adult beverages.

We think you may need a bit of liquid encouragement
if you actually try to cook any of our recipes.

Ms. Slocumbe's G and T

Gin
Ice
Tonic

Put a little ice in a large glass
Add as much gin as possible
Pass unopened bottle of tonic over glass, twice

Cheap Kahlua

1 qt water
10 tsp instant coffee
3½ tsp vanilla
¼ tsp instant coffee creamer
2¾ c sugar
2¾ c vodka

Bring water, sugar, coffee, and creamer to a boil
Simmer slowly for 3 hours
Cool to room temp and add vodka and vanilla
Pour into jar or jug, keep tightly closed when not pouring
Use like you would the good stuff from Mexico

Alberta Fire Water (Peach Wine)

1 peck White Hale or Alberta peaches
11 qts water
10 lbs sugar

Wash and slice peaches without peeling
Put slices and stones in large kettle
Add some of the water until they are almost covered
Heat to just boiling and remove from heat
Stir in sugar and remaining water, mixing well
Pour in large crock and cover with cheesecloth
Set in cool cellar for 3 weeks
Stir 1 or 2 times a week
Strain and return to kettle
Cover and heat but not to boiling
Cool to room temperature and have at it

by Rachel Yiddle

by Ovah Didit

by Hortense Hightower

Metabolism-Boosting Drink

½ tsp cayenne pepper
1 cup watermelon

Blend and enjoy
You can add vodka or rum if desired

Hangover-Be-Gone Toddy

3 oz vodka
6 oz tomato juice
½ tsp horseradish
1 tsp Lea and Perrins
4 oz beef broth
Squeeze of fresh lemon juice
¼ tsp celery salt
Tabasco Sauce to taste (more is better)
1 egg

Fry egg in grease
place on paper towel in fridge to cool
Mix all the other ingredients
Pour over ice in large glass
Drink toddy while moaning loudly that you will never ever drink again
Retrieve egg from fridge
Lay down with cooled egg on your forehead
Stay there until egg draws the illness out of your head and falls off
This will take at least 4 hours, possibly until tomorrow
Two toddies can be used, but do so before laying down with the medicinal egg

Pink Panty Pull-Down

2 dashes bitters
1 lump (cube) sugar
Chilled pink champagne or sparkling moscato
1 twist lemon peel

Place sugar in chilled champagne flute
Pour bitters over sugar
Fill glass with champagne
Garnish with lemon peel

by Anita Margarita

by Ovah Didit

by Sabrina Grande

Hot Thunder Mess – A Wassail for winter parties

1 qt ale or beer
1 pt sherry
1 tbs nutmeg
2 roasted apples, peeled and cored
2 slices toast
1 tbs ginger
1 tbs cinnamon
1 lemon, juice and skin
Sugar to taste

Heat ale or beer
Add all the other stuff
Serve hot
Mugs with naughty pictures work well

Vitamin C Special

3 shots Grey Goose, or vodka of your choice
Splash of cranberry juice
Splash of grapefruit juice
A little bit of tonic
Orange wedge for garnish

Mix all ingredients adding more vodka as necessary depending on your need for vitamin C
Serve over ice
Garnish with orange

Thunder Slush – a punch for summer parties

½ gal lime sherbet
2 qt ginger ale
1 cup sloe gin
1 large can Hawaiian punch
2 cups run-of-the-mill gin

Sling all the ingredients together.
Mix well.
You can add more of any of it and not affect the taste much.
You can really knock ‘em out by adding Everclear.

by Tina Titanic

by Sabrina Grande

by Ovah Didit

Cough Syrup

2 tsp whiskey
2 tsp honey
2 tsp fresh lemon juice

Stir all ingredients until blended
take as needed, or until patient is cured

Hangover Spiced Tea

2 cups Tang
¾ cup instant tea, lemon flavor if desired
1 tsp cinnamon
1 tsp ground cloves
1 cup sugar

Mix all ingredients
Put a spoonful or two in a cup of boiling water
Allow to cool a bit
Take aspirins with the first cup
Add vodka to a second cup if the aspirins don't work

Vodka Slushies

1½ quarts cranberry juice cocktail
1 (6 oz) can frozen orange juice concentrate, defrosted
2 cups cheap vodka

Combine all ingredients in a large plastic container with lid
Freeze for several hours to slushy consistency
Scoop into wine glasses

Easy Margarita

1 6 oz can frozen lime juice
6 oz tequila
2 - 3 oz triple sec

Put first three ingredients in blender, fill with ice and blend
Salt can be added when blending or on rim of glass

by Inita Nuthersmoek

by Ovah Didit

by Anita Margarita

by Baba Wawa

Dr Jason's Pool Party Bug Juice

1 container Tang, the drink of the astronauts
1 cup flavored vodka – citrus or berry, your choice
1 c Amaretto
1 c Triple Sec
1 c spiced rum
½ c Everclear
¾ c grenadine
1 liter ginger ale
½ c sweet and sour mix
Water as needed
1 plastic gallon jug
1 Magic Tap (as seen on TV)

Pour ginger ale into large pitcher or bowl
Very slowly stir Tang into ginger ale (adding it too fast will cause it to foam)
Add each liquor one at a time, stirring well after each
Add the grenadine and the sweet and sour mix
Time to taste – if the punch has too much of an alcohol taste add some water
It should have a sweet and bit of sour taste with no liquor bite from the Everclear

To serve: Don your best medical scrubs garnished with a stethoscope around your neck
Put the punch in the Magic Tap / jug thing
Make your “rounds” around the pool area, as any good doctor would do, and offer your guests multiple “shots” to cure them of any of their inhibitions and shed them of their constrictive clothing for something more comfortable and appropriate like a hospital gown with a slit down the back, or better yet down the front.
The Magic Tap eliminates the need for dirty messy shot glasses or syringes as they orally receive their shots with no muss and no fuss.

Easy Bloody Mary

Zing Zang Bloody Mary mix (do not substitute other brands)
Vodka
Queen olives, celery stalk with leaves, pickled green beans
Amounts depend on how many you are making

Put 2 oz vodka in large glass with ice
Fill with Zing Zang, stir well
Add olives, celery and pickled green bean for garnish

by Sabrina Grande

by Baba Wawa

Mountain Oyster Shooter Bull Shot

2 shots chilled vodka
1 oz beef consommé
1 oz clamato juice
Dash of each – bitters, Worcestershire,
Pinch of each - seasoned salt, pepper, herbs of choice
4 fresh raw oysters with reserved juices
4 lemon twists

Combine all ingredients except oysters in iced cocktail shaker and shake thoroughly
Place one oyster in the bottom of 4 shooter glasses
Divide contents of shaker into the glasses
Garnish with lemon twists

Mai Tai (multiply times 4 for pitcher size)

4 oz rum
1 oz Amaretto
1 oz fresh lemon juice
250 ml Hawaiian punch

Shake all above with ice
Pour over ice in festive glass
Garnish with small tacky umbrella, or not

New Orleans Bloody Mary

tomato juice
can beef bouillon
Tabasco Sauce
horseradish sauce
salt and pepper to taste
pinch of garlic powder
cheap vodka
Olives, celery stalk with leaves, pickled green beans, orange slice, lemon wedge

Add vodka to large glass with ice
Add tomato juice and bouillon in 3/4 to 1/4 ratio
Add horseradish, Tabasco, garlic, salt and pepper - stirring well
Garnish with all the veggies and fruit

by Sabrina Grande

by Hal A. Lulia

by Ovah Didit

Yelapa Bloody Mary

1½ oz vodka
½ oz lime
1 oz water
1 – 2 tbs Worcestershire
½ c tomato juice
salt & pepper to taste

Mix all ingredients

Serve over ice

You may wish to make a pitcher as these slide down easily.
A pitcher full will help you with other recipes in this book.

by Inita Nuthersmoek

DIPS, APPETIZERS AND OTHER FATTENING PARTY STUFF FOR WHEN YOU FOOLISHLY ASK “CAN I BRING SOMETHING”



Many of the delicacies you have enjoyed at Krewe events are in this section. Some may not be here due to the fact that we don't always remember what we volunteered to bring – we drink, you know.

Of course, some of the goodies we bring fall into the general recipe of “go to the store, buy it, put it on a festive platter” then lie to everyone that you spent hours preparing it.

Every Old Girls Stand-By Dip

½ pint sour cream
1 pkg Lipton's Onion Soup mix
Bunch of chips

Mix the sour cream and soup mix.
Do not add the envelope as it breaks the chips and people put their dirty fingers into the dip to get them out.
Serve it anyway you want to.
You could probably use it as a lubricant.
Sabrina Grande did at her last pool party with amazing results.

Ritz Cracker Festival

1 stick melted butter
1 pkt Ranch dressing mix
¼ c grated parmesan
1 tbs red pepper flakes
1 tsp garlic powder
1 box Ritz crackers

Toss box of crackers with all ingredients
Spread on baking tray, not necessary to separate them
bake at 300 for 15 minutes

Drunk Weenies

4 pkg hot dogs, cut into bite size pieces - cheap is okay but no turkey
2 cups ketchup
2 cups chopped onion
2 cups bourbon
2 cups light brown sugar
This is for a double recipe, because cooking only one batch is never enough

Combine ketchup, onions, sugar, and bourbon in large pot, bring to boil
Reduce heat and simmer for 1 hour, stirring now and then
Add wieners and simmer for ½ hour, stirring to keep from burning
Serve warm with toothpicks
Leftover sauce is great on steaks

by A. Nonny Muss

by Anita Margarita

by Olda Thandert

Armadillo Eggs

Jimmy Dean pork sausage
4 jalapenos
Cream cheese or Cheddar cheese or Mozzarella cheese
bread crumbs

cut jalapenos in half and remove seeds
fill with cheese and put halves back together
form sausage around peppers
roll in bread crumbs
fry in oil until golden brown
drain on paper towels

by Shaint Wright

Mini Zucchini Pizza

Zucchini, big and fat – go for that size you always hope for!
Shredded mozzarella
Spray olive oil
Shredded parmesan
Salt and pepper
Dried oregano
Fresh basil, chopped
Amounts depend on how much you want to cook

by Anita Margarita

Slice zucchini into ¼ inch discs
Spray each side with olive oil and season with salt and pepper
Broil or grill each side for about 2 minutes
Top with pizza sauce, mozzarella, oregano and basil
Cook until cheese is lightly browned, sprinkle with parmesan

Greasy Balls. Sausage and Cheese

3 c Bisquick mix
1 pound pork sausage (hot or regular as desired)
4 cups shredded cheese

by Baba Wawa

Thoroughly mix all ingredients
Shape into 1 inch balls
Bake at 350 for 20 to 25 minutes to golden brown
Cool and serve
Can be served with ranch dressing

Spicy Crab Dip

1/3 cup mayonnaise
2 tbs dried minced onion
2 tbs lemon juice
2 tbs white wine
2 tbs sprite
1 tbs minced garlic
1/2 tsp cayenne pepper
1/2 tsp hot pepper sauce
2 pkg (8oz each) cream cheese, cubed
1 lb imitation crabmeat, chopped
(you can use real crabmeat, but why?)

Combine first 9 ingredients in food processor
Process until smooth
Transfer to a large microwave safe bowl
Stir in crab, mixing well
Cover and heat on high for 3 minutes or until bubbly
Serve warm with crackers or veggies
Best served in bowl, but on a platter surrounded by decorative lettuce or parsley
is also good
Makes about 4 cups

Marinated Cajun Carrots

3 cans sliced carrots, drained
or 10 large fresh carrots sliced; cooked and drained
1 onion, sliced very thin
1 green pepper, sliced thin
1 can tomato soup, store brand is fine
2 tbs creole mustard
2 tbs Worcestershire
1/2 cup cooking oil
1/2 c sugar
1/2 c vinegar
ground black pepper
Tabasco sauce, as much as you can stand

Toss all the ingredients in large storage bowl
Let marinate 24 hours in fridge
Serve as hors d'oeuvres

by King XLIII

You'll Like My Nuts!

by P. Kahn

pecan halves, a lot
butter (or margarine if you prefer), *lots of it*
salt, *lots of it*

Preheat the oven to 300°F. You'll want to get your nuts good and hot, but you don't want to burn them.
Spread your nuts out on a large baking sheet. The baking sheet should have sides that are at least 1" high. Otherwise, when you handle your nuts, they'll be all over the place.
Put large blobs of butter all over your nuts. Remember, you can't get them too greasy. Then put your nuts in the oven for 10 minutes. Next pull your nuts out and sprinkle them with lots of salt. EVERYBODY likes salty nuts. Now handle your nuts and stir them all around to get that salt and grease all over them. It's time to put more blobs of butter all over your nuts. GREASY, GREASY, GREASY!!!
Put your nuts back in the oven for another 10 minutes. Now, pull your nuts out again, put on more salt and handle them real good again so that salty, buttery flavor is all over them. One more time, put blobs of butter all over your nuts and shove them back in the oven one more time. Leave them there for another 10 minutes, pull them out again and manipulate them one last time. By this time the smell alone will have everyone clambering to get at your greasy, salty, FABULOUS nuts.
If you serve them immediately out of the oven, warn the devourers that YOUR NUTS ARE *HOT!!!*

by Boo Dreaux

Bacon Cheddar Potato Cakes

by Anita Margarita

3 slices bacon
4 cups cold leftover mashed potatoes
2 eggs
1 tsp onion powder
1/2 tsp salt
1/2 tsp pepper
1 c cheddar cheese, shredded

Fry bacon in large skillet until crispy, drain on paper towel leaving grease in pan
Mix all the other ingredients in bowl
Crumble bacon and stir into mixture, stir in cheese
Form mixture into about 16 balls, flatten each into a patty
Fry patties in bacon grease until crisps, about 4 minutes on each side
Serve with ranch dressing or hot sauce

Kermit's Love Longer Tarts

1 pint oysters, drained and chopped
¾ lb pork sausage
2 tbs grated onion
1 egg, beaten (it is a very naughty egg and needs to be punished)
Salt and pepper to taste
Bread crumbs
Wine – red, white, good, bad, doesn't matter, just plenty of it
Chili sauce for dip

Have a glass of the wine
Thoroughly mix oysters, sausage, onion, egg, salt and pepper
Shape into small balls
Roll in bread crumbs to coat
Have another glass of wine
Fry in deep fat until lightly browned
Drain on paper towels
Another glass of wine would go down nicely at this point
Serve warm with chili sauce while finishing off the wine

Cajun Cheese Dip

½ tsp Tony Chachere's Creole Seasoning
1lb Velveeta Cheese
1 lb pepper jack cheese
1 c. milk
1 can cream of celery soup
1 can Rotel tomatoes
1 tbs chopped jalapenos OR 1 tsp Tabasco sauce
Heat all ingredients in microwave until melted and blended

Spicy Pickles

1 gallon jar sliced dill pickles, drain all but about 1 cup of liquid
4 c sugar
2 oz Tabasco sauce
5 cloves garlic, minced

Add ingredients to pickles in jar, replace lid and gently shake
Refrigerate, shaking jar several times a day, for 3 days

by Goldie Latrine

by Boo Dreaux

by Olda Thandert

Carrot Tasties

1 lb carrots, sliced ¼ inch thick on bias
1 c green onions, diced
¼ c apple cider vinegar
½ c sugar

Boil carrots until done but still crisp
Drain, reserving water
Mix carrots, onions, vinegar and sugar in bowl
Add enough reserved water to cover
Refrigerate, serve cold

Bacon Wraps, Fried

36 oysters, shrimp or crawfish tails
36 water chestnuts, canned
12 slices of bacon, cut into thirds
1 box Jiffy Corn Muffin Mix
36 toothpicks soaked in water

Wrap each oyster or shrimp or crawfish with a water chestnut in 1 piece of bacon, secure with toothpick
Roll in Jiffy Mix
Deep fry until golden brown, drain

Hawaiian Sushi Rolls

1 can Spam, slice ¼ inch thick, cut slices in half lengthwise
3 c cooked sticky rice
1 c pineapple slices
3 sheets nori

Place part of rice in a row on end of 1 sheet of nori
Cover rice with Spam
Layer pineapple on Spam
Cover with more rice, press firm
Roll tightly into log and slice into ¾ inch disks
Serve with soy and wasabi

by Olda Thandert

By Boo Dreaux

by Olda Thandert

Tidbit Surprise

Hand full of large jalapeno peppers
1 c flour
Salt and pepper

Add salt and pepper to flour
Wash and cut jalapenos in ¼ inch rings, do not remove seeds or dry
Coat rings with flour
Deep fry and drain
Serve with ranch dressing

White Remoulade Sauce

1 c. mayonnaise
½ c. creole mustard
2 tbs lemon juice
½ tsp Worcestershire sauce
½ tsp salt
3 green onions, green part only, finely chopped

Blend or food process all ingredients
Use over shrimp, crawfish, fish, or pasta
If you want to be traditional, serve on a bed of lettuce

Remoulade Fit for Rex

4 tbs Zaterain's creole mustard
½ c. tarragon vinegar
3 tbs ketchup
1 tbs paprika
1 tsp salt
½ tsp red pepper
1 clove of garlic, minced
1 c. olive oil
½ c. green onions, minced
½ c. celery minced
¼ c. parsley, finely chopped
3 lbs large shrimp, boiled in Zaterain's Crab boil, then peeled
Place all ingredients except shrimp in food processor and blend thoroughly
Pour over shrimp and marinate for 4 hours in fridge
Serve over shredded lettuce or chilled pasta

by Olda Thandert

by Olda Thandert

by Olda Thandert

French Remoulade Sauce

1 c mayonnaise
2 tbs parsley, fresh, chopped
1 tbs chives, fresh, chopped
1 tbs shallot or green onion, minced
1 tsp capers, chopped
1 tsp cornichons, chopped (they are a type of gherkin)
1 tbs lemon juice, fresh squeezed is best
1 tsp Dijon mustard
1 tsp garlic, minced
1 tsp fresh tarragon, chopped
1 canned anchovy, minced
½ tsp lemon zest, finely grated
¼ tsp salt
1/8 tsp black pepper, freshly ground
1/8 tsp cayenne pepper

mix all ingredients together very well, cool in fridge
serve over boiled shrimp, crawfish, rice or veggies

Crunchy Cocktail Meatballs

1 egg, slightly beaten
½ c. onion, finely chopped
2 tbs milk
2 tbs chili sauce
½ tsp salt
¼ tsp garlic salt
¼ tsp pepper
1 lb ground beef
½ c. shredded wheat wafers, finely crushed
2/3 c shredded wheat wafers, coarsely crushed

Combine egg, onion, milk, chili sauce, salt, garlic salt, and pepper
Add beef, mix well
Add finely crushed wheat wafers, mix thoroughly
Shape into 8 small balls
Roll in coarse wheat wafers
Bake on cookie sheet at 350 for 30 to 40 minutes
Serve with Sweet and Sour Sauce

Adapted by Boo Dreaux

by Boo Dreaux

Home Cured Jerky

by Inita Nuthersmoek

This recipe has two things wrong with it.

1) You eat it too fast.

2) Your so-called friends eat it even faster.

Anyone can make the stuff, so give them a nibble and then send them off with the recipe to make their own.

This recipe can be used for beef – flank, brisket, or round steak; venison or chicken/ turkey white meat. Partially freezing the meat makes it easier to cut. With the grain for chewy; Across the grain for tender and brittle.

1 to 2 lbs lean boneless meat

¼ c soy sauce

1 tbs Worcestershire

¼ tsp each pepper and garlic powder

½ tsp onion powder

1 tsp hickory smoke flavored salt

Trim and discard all fat, this can be cooked into a doggy treat

Cut meat in 1/8 – 1/4 inch thick slices

Combine all seasoning in bowl, stir until dissolved

Add meat strips and work them thoroughly into mix

Cover tightly and let stand overnight in fridge

Shake off any excess liquid, arrange meat on oven rack

Dry meat in oven at lowest possible setting (150 -200) until meat turns brown, hard, and is dry to the touch

5 hours for chicken or turkey

4 to 7 hours for beef or venison

Cool and store in airtight plastic bags or jars

Easy Donuts

by Baba Wawa

1 can biscuits

½ cup milk

3 tbs powdered sugar

Place biscuits on wax paper

Cut hole in center of each one using tiny cookie cutter or bottle cap

Deep fry donuts and holes until light brown, drain

Mix milk and sugar to creamy texture, using more or less as needed

Dip donuts and holes in glaze or pour it on them

Bacon Wraps, BBQ

By Boo Dreaux

36 oysters, shrimp or crawfish tails

36 water chestnuts, canned

12 slices of bacon, cut into thirds

BBQ sauce, a thick one

36 toothpicks soaked in water

Wrap each oyster or shrimp or crawfish with a water chestnut in 1 piece of bacon, secure with toothpick

Roll in BBQ sauce

Grill or bake until bacon is brown and crispy

Spoon on BBQ sauce and cook for about 5 minutes more

Sesame Cheese Doodles

by Boo Dreaux

½ c margarine, room temp

½ c American cheese, finely shredded

1 c flour, sifted

1/8 tsp each: salt, pepper, paprika, onion powder

Sesame seeds, toasted

Mix margarine and cheese

Add all other ingredients

Form into small flattened balls (about 50) and roll in sesame

Bake on ungreased cookie sheet at 375 for 15 to 20 minutes

Candied Pecans A la Microwave

by Sabrina Grande

½ block butter

½ c. light brown sugar

½ tsp cinnamon

2 tbs orange juice

2 c. pecan halves

½ tsp vanilla

Using microwave and microwave safe dish:

Melt butter on medium heat

Stir in sugar, cinnamon, juice, and vanilla

Microwave on high for 1 minute

Add pecans and microwave for 4 to 5 minutes, stirring after each minute

Spread over wax paper to cool

Deviled Eggs

This is a "tasting recipe". You need to determine how much of what according to your own taste.

Eggs – as many as you want to present divided by 2

Yellow mustard

Mayonnaise

Small amount of Worcestershire

Small amount of jalapenos, finely diced

Garlic, salt, & pepper

Pimento stuffed olives for garnish

Boil eggs, peel, and slice in half lengthwise

Put yolks in bowl and mash

Mix other ingredients in separate bowl, adding amounts to taste

Mix eggs yolks and other ingredients

Taste again and adjust as needed

Using tablespoon, fill egg halves and garnish with olives

Some people sprinkle a bit of paprika for the look

by Bruce Isluce

Cum-in Oysters

2 tbs butter

8 mushroom heads and stems

2 cloves garlic, minced

16 oysters, shelled and drained (fresh shucked are best, fresh packed at grocery is okay, canned are never acceptable)

4 oz dry white wine

1 tsp cum-in

½ tsp soy sauce

1 green onion, chopped

French bread rounds to accompany

Sauté mushroom and garlic over med high heat for 2 to 3 minutes

Add the oysters and sauté for 3 minutes

Add wine, cum-in, and soy and simmer for another minute until the oyster's toes curl up

Well, they don't actually have toes, but you'll know what Sabrina means

Serve in the shells garnished with onions, pouring liquid over them

Put the bread on the side to sop up the juice

Once Miss Grande lost her shells and served the oysters on a platter. It was still delicious.

by Sabrina Grande

Cheese Straws

1 2/3 c. all-purpose flour

1 tsp salt

1 tsp dry mustard

1 tsp ground cayenne (more or less to taste)*

½ c. unsalted butter, cut into small pieces

2 c. sharp cheddar cheese, grated

½ c. green onions, chopped

2 tbs water

Preheat oven to 425

Sift flour, salt, mustard, and cayenne

Combine butter, cheese, and onions in mixing bowl using mixer or pastry blender

Gradually add dry mix to butter and cheese

Add water and mix for 1 minute

Dough should be a bit crumbly

Lightly flour a pastry board

Knead dough on surface about 5 to 6 times

Roll dough out to ¼ inch thick, 6 inches wide

Cut into strips ¼ inches wide by 6 inches long

Place strips on parchment lined baking pan

Bake for 12 to 16 minutes, until browned and crisp

Cool and store in airtight container

*Jalapenos can be substituted

Baked Crab Rangoon

1/8 tsp garlic salt

1/8 tsp Worcestershire

1 small green onion

4 oz crab meat – can be imitation if you haven't caught the crabs lately

3 oz cream cheese, softened

14 wonton wrappers

Cut up the crab and mix with all other ingredients (except wontons of course)

Spoon onto wontons

Fold corners into center making little star shaped things

Bake at 425 for 8 to 10 minutes until browned

by Lotta Leeway

by Anita Margarita

Hog's Head Cheese

1 fresh picnic ham with skin
7 shallots, chopped
1 c. parsley, chopped
6 fresh pork hocks of pigs feet
4 garlic cloves, chopped
Cayenne pepper and salt to taste
Paprika for color

Simmer all ingredients in large pot with enough water to cover meat until tender
Remove from broth and cool
Chop meat and skin into small pieces discarding fat
Return meat to broth and simmer until thick
Pour into loaf pans and cool in fridge
Serve slices as a pate with crackers

Deviled Eggs, Weird and Wacky

Eggs, however many you want
Zaterain's Creole Mustard, 1 tsp per egg
Salt and pepper to taste

Break eggs into bowl
Stir in mustard, salt, and pepper
Spray microwave safe dish
Nuke egg mixture until very firm
Cut into egg size squares

by Sabrina Grande

by Olda Thandert

BREADS, ROLLS AND THINGS THAT RISE

(sort of like your heels when a good man comes over)



Not a lot of us bake bread.
But about once every five years one of us forgets it didn't work the last
time and decides it would be a fabulous thing to do.
Here's a bit of help for those rare times.

There are also some things that you can bake on a more regular basis.

Banana Bread

laughing eyes
loving arms
2 well shaped legs
2 firm milk containers
1 fur-lined mixing bowl
1 large banana

Look into laughing eyes, spread well shaped legs, squeeze and massage milk containers very gently until fur-lined bowl is well greased
Add banana and gently work in and out until well creamed
Cover with nuts and sigh until well relieved
Bread is done when banana is soft
Be sure to wash mixing and utensils and don't lick the bowl*
If bread starts to rise, LEAVE TOWN.
(*gourmets may lick the bowl)

Jalapeno Cornbread

3 c yellow cornmeal
1 c cream style corn
1 tsp sugar
2 tsp salt
1 c chopped onions
1 1/3 c grated cheese
1 1/2 tsp baking powder
1 cup vegetable oil
3 eggs
1 3/4 c sweet milk
1/2 c chopped jalapeno peppers

Whoop the eggs in a large bowl
Add all the other ingredients
Mix well but don't over do it
Pour into 9" x 13" ungreased baking dish/pan
Bake at 350 for 1 hour
Start checking at 30 min. with toothpick for doneness

by Sheel Sprederthys

by Inita Nuthersmoek

White Cornbread

1/2 c flour
1 c white corn meal
1 tsp salt
2 tsp baking powder
1 c milk
1 egg, beaten for its transgressions
1 tbs sugar
1/4 stick butter

Mix first 7 ingredients in bowl
Melt butter in 8" pan or cast iron skillet
Swish around to coat sides of pan and pour remaining butter into mix
Stir mix and pour into pan
Cook 30 – 35 minutes at 350
Done when toothpick stuck in center comes out clean

by Hal A. Lulia

Real Easy Biscuits

3 cups self-rising flour plus a little more for shaping dough
5 tbs table sugar
1 can beer, room temperature

Mix ingredients
Place on floured wax paper
Hand press to 3/4 inch thick
Cut into 2 inch squares
Bake at 350 until golden brown

by Olda Thandert

Navajo Drop Bread

Increase amounts in these proportions as needed
1 c flour
1 tsp baking powder
1/2 tsp salt
Milk or water to mix

Mix dry ingredients, add enough liquid to make a stiff dough
Drop by tablespoonful into very hot grease
Fry until brown, turning as needed

by Olda Thandert

Creole Cornbread

1 c flour
1 cup cornmeal
2 tbs sugar
4 tsp baking powder
1 tsp salt
2 eggs, beaten
1 c milk
½ c vegetable oil
1 can cream style corn
Tabasco Sauce to taste

Mix it all together
Pour into greased 9 x 13" baking dish
Bake at 350 for 30 -35 minutes or until done

7-Up Biscuits

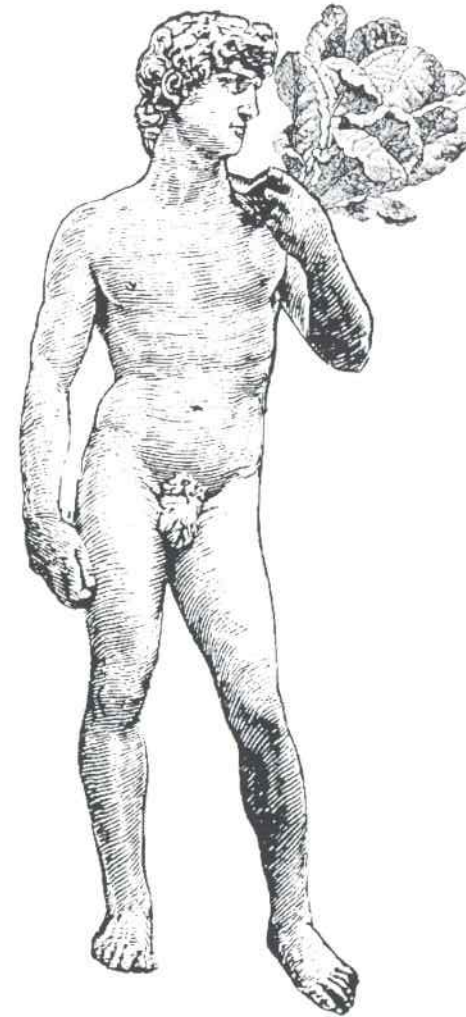
4 c Bisquick
1 c sour cream
1 c 7-Up
½ c butter

Heat oven to 425
Mix Bisquick, sour cream, and 7-Up.
Dough will be soft.
Knead and fold dough a bit (you can use extra Bisquick to avoid sticking)
Roll dough out to 1 inch thick
Cut using biscuit cutter or cut into squares
Melt butter on cookie sheet
Arrange biscuits on cookie sheet, sides just touching
Bake for 12 to 15 minutes until browned

by Boo Dreaux

by Anita Margarita

SALADS GREEN THINGS NOT SO GREEN THINGS



Generally, you can toss just about anything in a bowl
pour some dressing on it and call it a salad

That's not a bad thing,
but we think our recipes are more creative

Mango Salad

3 small boxes Jell-O (2 lemon, 1 orange)
3 c water (2 hot, 1 cold)
8 oz pkg softened cream cheese
1 large ripe mango, diced OR 1 large can of mangos (2 cups)
1 1/8 c condensed orange juice mixed with 2 cans water

Dissolve Jell-O in the 3 c water
Blend cream cheese, mangoes, and juice in blender until smooth
Add to cooled Jell-O, mixing well
Pour into Jell-O mold or dish of choice
Refrigerate until firm
Makes 8 to 10 servings

Tropical Salad

1/2 c strawberry yogurt
2 tbs olive oil
1 1/2 tsp white balsamic vinegar
5 c spring mix salad
1/2 c shredded coconut
1/2 c strawberries, thinly sliced
1/2 c mandarin orange slices

Whisk yogurt, olive oil, vinegar in bowl until blended
Toss those salad greens, coconut, strawberries, and oranges in another bowl
Pour yogurt dressing over salad mix and mix to coat
Serve immediately, refrigerate left overs

Broccoli Mushroom & Tomato Salad

4 small bunches raw broccoli
1 lb sliced raw mushrooms
tomatoes, cherry or grape size, whole
16 oz bottle of 7-Seas Viva Italian dressing

Cut broccoli to bite size pieces
Mix all ingredients and marinate overnight
Drain dressing before serving
Serves 4 to 5

by Inita Nuthersmoek

by Meyer Lande

by Inita Nuthersmoek

Snow Pea Salad

5 to 6 oz snow peas, tips removed, cut
2 oz bean sprouts
1/2 small green bell pepper, julienned
1 tbs soy
2 tsp sesame oil
1 tbs sesame seeds, toasted med brown
Salt and pepper to taste

Blanch snow peas very briefly
Put in ice water, rinse and dry
Mix peas, sprouts, pepper, soy, and sesame oil and seeds
Season with salt and pepper

Layered Salad

You can use all sorts of things in this salad; just have enough of each to make a nice layer. You should have at least 5 layers, but 7 or 8 is much better.
You will need a big clear glass bowl and any of these:

Tomatoes, sliced
Onion, white and or red, sliced
Green peas, canned, drained
Frisly lettuce
Radishes
Spinach
Grated sharp cheddar or mozzarella
Cucumber, sliced thin
Mushrooms, fresh, sliced
Whole kernel corn, drained
Bell pepper, any color, julienned or rings
Boiled eggs, sliced
2 cups of mayonnaise
1 tsp garlic powder
1 tsp onion powder

Put your layers in the bowl in a festive order by color making sure that each layer can be seen in the side of the bowl
Press each layer firmly
For topping, mix mayonnaise and garlic and onion powders and spread over top
Cover with plastic wrap and chill overnight in fridge

by Olda Thandert

by Olda Thandert

Broccoli Salad, Cold

1 bunch broccoli, chopped
1 c. cheddar cheese, grated
1 small red onion, sliced thin and cut
8 slices crisp bacon, crumbled
½ c. mayo
¼ c. sugar
2 tbs wine vinegar

Mix mayo, sugar and vinegar
Toss broccoli, cheese, onion, and bacon
Pour mayo mix over broccoli mix
Toss well and refrigerate

by Sue

SOUPS AND OTHER WATERY THINGS FOR BOWLS



Sort of like the salad section said
you can toss some stuff in a bowl
add some hot water and call it soup

but why would you do that when you have
these beloved family recipes at your finger tips?

Vegetable Soup

by Hal A. Lulia

This is a tasting recipe, meaning you can add or delete veggies of your choosing.
Amount of each ingredient is up to your taste.

Soup bone, preferably a leg bone with marrow and tallow

Beef chunks, cut to bite size

Carrots

Celery with leaves

1 each: turnip, onion, large potato

Handful of green beans

Some cabbage

Some rice

Some spaghetti, broken into pieces

Canned diced tomatoes

Corn

Okra

Barley

Bay leaf

Minced garlic

Garlic salt and pepper

Put soup bone and beef chunks in large pot and almost fill with water
(Hal uses a large canning pot because this soup grows)

Cook over low heat for 1½ hours

Cut up veggies while meat is cooking

Add veggies and seasonings and cook for 1½ to 2 hours

Add beef or chicken broth if more liquid is needed

Serve with hot buttered cornbread

Left-overs can be frozen

Cooled and rinsed bone can be a tasty dog treat

Floating Egg Soup

by Olda Thandert

6 slices dried bread, toasted

6 eggs

2 garlic cloves, minced

1 qt beef broth

½ tsp each: salt and pepper

Heat salt, pepper, and garlic in broth in wide sauce or frying pan

Float bread in broth

Break egg on each piece of bread

Cover and simmer until eggs are poached

Raspberry Strawberry Soup

by Olda Thandert

1 pkg frozen raspberries

1 pkg frozen strawberries

1 cup white zinfandel

1 c. orange juice

2 tb lemon juice

1 c. water, add more for consistency you want

1 tbs sugar or to taste

Blend all ingredients, adding sugar to taste

Chill in fridge, serve cold

Big Mamma's Blues Birthin' Bisque

by Mabel "Maw" Stache

If you think this is hot on the way in, wait until it comes out!

2 qts quinine water

1 lb prunes

1 lb jalapeno peppers

4 tbs cayenne pepper, ground

Put all ingredients into a large pot and stew on slow low heat until ingredients
cook apart and the mixture has the consistency of a good tomato soup

This dish is extra hot and tasty on the way in but on the way out you will be
singing the blues – loudly

Canned Tomato Soup, Made Better

by Olda Thandert

1 can store bought tomato soup

1 can evaporated milk

½ c finely chopped onions

1 garlic clove, minced

3 tbs butter

Croutons, flavor of your choice

Sauté onion and garlic in butter

Stir in tomato soup

Heat to just under boiling

Add milk and return to just under boil, stirring constantly

Serve topped with croutons

Crawfish, Corn, and Potato Soup

1 stick margarine or butter
1 yellow onion, chopped
2 cans Campbell's Ready-to-Serve Cream of Potato Soup
1 can cream style corn
1 can whole kernel corn
2 lbs crawfish tails, remember to peel them
1 tbs liquid crab boil
2 tbs Tony Chachere's seasoning
1 qt half and half
1 bunch green onions, chopped

Sauté yellow onions in butter or margarine

Add crawfish

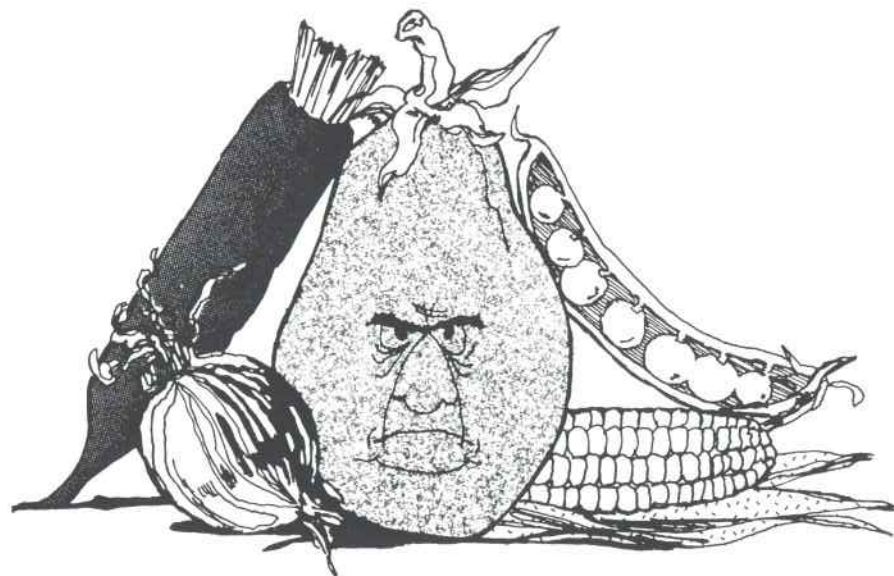
Add soup, half and half, both corns, crab boil and seasonings

Cook on low heat for approximately 45 minutes

Put in serving dish and garnish with green onions

by King XLIII

VEGGIES AND HEALTHY STUFF TO AVOID



We should all eat healthy
We should all eat more veggies

This section has some wonderful ideas
if you want to put this advice into practice.

By doing so you will live to a ripe old age
and be healthy until the end
allowing you to spend 10 extra years
confined in a retirement home
because your brain is pickled from
too many of our beverage recipes

Lemon Broccoli

large bunch of broccoli
2 glugs olive oil
2 or 3 cloves of garlic, minced or sliced
2 tbs lemon juice

Cut broccoli into bite size pieces, but not too small
Peel and thinly slice stems, but not too thin
Put broccoli and stems in boiling, salted water and cook until not quite done.
Don't cook it to death or you'll wind up with broccoli puree.
Remove from heat and drain
In the same pot, sauté the garlic in the olive oil until oil is bubbly
Add the boiled broccoli, sprinkle with lemon juice and some salt.
Cover and sauté on high for 1 minute.
Serve hot

Spanish Rice

2 c cooked rice
1 large onion, chopped
1 large green bell pepper, chopped
1 can Rotel
1 can petite diced tomatoes
1 tbs minced garlic
¼ c jalapenos, diced
1 – 2 tbs Worcestershire sauce
salt to taste
8 oz cheddar cheese, grated
butter or margarine

Sauté onion and pepper in large cast iron pan
Add Rotel, tomatoes, garlic, jalapenos, Worcestershire, and salt
Heat, stirring until hot
Add cooked rice, stir and heat
Blend in cheese
Bake at 350 for about 1 hour
You can make this into a casserole by adding 1 lb of ground meat, browned, and sprinkling cheese on top instead of blending in.

by Baba Wawa

by Hal A. Lulia

German Cabbage, for that Big Blond Master in Your Life

by Olda Thandert

1 red cabbage, shredded
1 lrg onion, sliced
1 tart apple, peeled and grated or finely chopped
2 cloves garlic, minced
1 tsp black pepper
3 tbs sugar
½ tsp cloves, ground
½ c. red wine
½ c. apple cider vinegar
1 tbs black pepper, freshly ground
3 tbs brown sugar
1 tbs salt
bacon or pork fat

Heat fat in large pot
Add cabbage, onion, apple, garlic, and toss
Add everything else and mix well
Cover and cook over medium heat for 20 – 30 minutes

Eggplant Parmesan

by Bruce Isluce

2 large eggplants, peeled and sliced in 1/4 inch slices
2 eggs, slightly beaten in bowl
Italian bread crumbs
Parmesan cheese, to taste
Olive oil
2 pkg Mozzarella cheese, sliced
2 pkg Muenster cheese, sliced
1 lrg can Old World Ragu Tomato Sauce

Mix bread crumbs, and parmesan in bowl
Heat olive oil in skillet
Dip eggplant in egg, then coat with bread crumb mixture
Brown in skillet and drain on paper towel
Coat bottom of baking dish with a little of the tomato sauce
Add layer of eggplant (half of it), top with a little more tomato sauce
Add layer of Mozzarella slices, top with a little tomato sauce
Add layer of Muenster slices, top with a little tomato sauce
Repeat layers, top with parmesan cheese
Cover with foil and bake at 350 for 30 – 40 minutes

Baked Root Veggies

some very small or fingerling potatoes
some small beets cut into pieces if necessary
some carrots cut into 2 inch pieces
you can substitute any root veggie or add more types as desired
turnips, parsnips, rutabagas are all fine
some aromatic herbs, thyme, rosemary, etc. a different kind for each veggie
olive oil

Put each veggie in a separate bowl and splash with a glurg of olive oil
Add one herb and some salt to each bowl and mix well
Arrange in groups on baking tray (aluminum foil on the tray helps clean-up)
Salt and pepper it all
Bake at 400 for about 45 minutes, stirring occasionally
Serve hot with a roast or meatloaf

Rice with Wine

1½ c. uncooked rice
2 c. chicken broth
juice of 1 lemon
¾ stick butter, diced (yes, you can dice butter if cold)
1 c. white wine

Put all ingredients in oven proof skillet, stir a bit
Cover and bake 45 – 50 minute at 350

Cha Cha Queen Okra

½ lb ground meat
1 small onion, chopped
3 c okra, sliced across in ½ inch sections
20 oz can tomatoes, chopped
1 c water
½ tsp salt
¼ tsp chili powder
dash of garlic and black pepper

Brown meat and drain
Mix in all the other stuff and simmer until okra is tender

by Olda Thandert

By A. Nonny Muss

by Olda Thandert

Fig Preserves

5 – 8 lbs fresh semi-rip figs, leave peel and short stem
Baking soda
Water
Sugar
Lemon, sliced thin

Soak figs in baking soda for about 1 hour
Rinse and weigh
Add same about of sugar as you have figs (example - 5 lbs of each)
Let stand overnight or all day
Cook over med heat, stirring often, until juice is very thick
Spoon into sterilized jars
Add slice of lemon on top and seal immediately

Cinnamon Rice

2 c. cooked rice
2 tbs butter
1 c. milk
½ tsp cinnamon
sugar to taste

Heat rice, milk and sugar over low heat until hot
Add butter and cinnamon
Serve for breakfast

Hot Fruit

1 can cherry pie filling
1 can (20 oz) pineapple chunks, drained
1 pkg (5 oz) dried apricots
2 cans mandarin oranges, drained
1 pkg (5 oz) dried prunes

Mix all ingredients
Bake at 350 in covered dish for 1 hour
Serve warm

by Bruce Islucce

by A. Nonny Muss

by Sue

MEAT
HOT JUICY MEAT



Admit it – you like meat!
Red and running with blood
or burned to charcoal,
so forget that cholesterol business and enjoy yourself.

Somewhere in the world every animal including us
is chowed down on.

Unless of course you think cows are sacred
and pigs should only be kept as pets
in which case we refer you back to the veggie section
and may God have mercy on your taste buds.

Roll This (Meat Loaf)

2 lbs ground beef
½ tbs dry mustard
1 cup dry bread crumbs
1 cup chopped onions
2 tbs Worcestershire sauce
1 egg
4 stalks celery
Some cheddar cheese slices
Cheap scotch

Add a little scotch with a few ice cubes to a cocktail glass, sip a bit
Thoroughly mix beef, Worcestershire, mustard, egg, bread crumbs, and onions, really get in there and squish it together
Have another sip or two
Pat out into a flat thing
Sip some more of the scotch being careful not to touch the glass as your fingers are filthy with raw meat
Place celery wrapped in cheese slices in center
Just one more delicious sip at this point
Fold meat into loaf around the celery and cheese
Wash your hands and make a new beverage
Bake at 350 for 1 hour
This may be topped with a can of tomato sauce before baking if you are the kind of cook that likes a topping on your loafed meat.

Stuffed Poblano Peppers

4 large poblano peppers
1 chicken breast, shredded
1 small onion, chopped
1 bell pepper, chopped
Mexican cheese, grated

Sauté onion, pepper and chicken
Slice peppers in half
Brush with oil and bake for 5 minutes to soften
Put ¼ of cheese in each half pepper
Put ¼ of chicken mixture in each half pepper
Bake at 300 for 30 minutes and serve

by Aunt B

Pickled Tongue

1 large tongue (bovine, not some gossip queen)
1 large onion, sliced and separated into rings
1 lemon, slice thinly
1 -2 tbs pickling spice
vinegar
salt

Cover tongue with water in large pot, salt to taste
Boil until tender (approximately 3 to 3½ hours)
Remove from heat and allow to cool, reserving stock
Peel tongue
Slice ½ to 1" thick & lay in bowl (the tongue, not you)
Put onion and lemon on tongue
Sprinkle with pickling spice
Almost cover with vinegar
Add stock from pot to finish covering
Cover with that unruly plastic wrap and let stand in fridge overnight
Place in large jars, alternating tongue, onion, lemon
Fill jars with liquid, store in fridge until served
Note: this is a time consuming recipe so the cook my wish to apply 3 to 4 cocktails to their own liver during the process
Another note: the skin, cut into strips or chunks, can be a simply fabulous treat for your dog

by Bruce Isluc

Pork Chop & Rice Dinner

4 center cut pork chops
1 onion, sliced thick
1 c. uncooked rice
2 cans petite diced tomatoes
salt

Salt chops and lightly brown in skillet or Dutch oven
Place slice of onion on each chop
Spread rice over chops
Cover with tomatoes
Cook, covered, on low medium heat for 1 hour
Check occasionally to be sure there is enough liquid
Add a little water or beef broth if necessary
Serves 4

by Shaint Wright

by Inita Nuthersmoek

Italian Beef Stir Fry

by Babbling Brooks

1 lb beef round tip steaks, cut to ¼ inch thick, 1 inch long stir fry strips
2 cloves garlic, crushed
1 tbs olive oil
2 small zucchini, thinly sliced
1 c cherry tomatoes cut in halves
¼ c bottled Italian salad dressing
2 c cooked spaghetti
1 tbs grated Parmesan cheese

Cook garlic in oil in large skillet or wok for 1 minute
Add half of beef strips, cook for 1 minute; seasoning as needed
Remove beef with slotted spoon and set aside
Add zucchini; stir fry 2 to 3 minutes
Return beef to skillet
Add tomatoes and dressing and heat
Serve over hot pasta, sprinkle with cheese

Texas Dog Food Hash

by Olda Thandert

2 large onions, diced
2 green peppers, diced
3 tbs shortening
1 lb ground beef
2 cups canned tomatoes, cut up a bit
½ cup uncooked rice
1 tsp chili powder
2 tsp salt
¼ tsp black pepper
a lot of Tabasco, optional for the adventurous

Sauté onions and peppers slowly in shortening
Add hamburger and fry until browned
Add tomatoes, rice and seasonings, mixing well
Put in large greased casserole and cover
Heat oven to moderate (Miss Olda always was a bit conservative)
Bake for about 45 minutes
If you happen to be one of those who thinks rice sucks, you can substitute noodles in place of the tacky, tasteless rice

Queen's Poof

by Anita Margarita

Anglophile Alert! This is a nod to the English breakfast classics Bangers & Mash and Toad in the Hole and named after one of the Queen's mother's attendants. And yes, he was!
2 tbs vegetable oil, divided
about 3 c. mashed potatoes
12 oz breakfast sausage links
5 oz baby spinach leaves
12 large eggs
1/3 c. flour
1 tsp baking powder
¾ tsp kosher salt, gentile salt will do
2 tsp chopped fresh thyme leaves
¼ c. chopped green onions
1 c. shredded cheddar cheese

Heat oven to 375
Oil a 9" x 13" baking dish with 1 tbs oil
Drop ½ c. scoops of potatoes into dish, spaced apart
Cook sausage in 1 tbs oil until golden brown
Scatter sausage over and between potato mounds
Wilt spinach in sausage pan and sprinkle over sausage and potatoes
Whisk eggs in bowl,
Whisk in flour, baking powder, salt, thyme, and onions
Pour mixture over sausage and potatoes
Sprinkle cheese on top
Bake for 20 to 25 minutes, until bubbly

Divine

by Mabel "Maw" Stache

If you really want to get revenge on someone, what could be worse than something old, white, wrinkled and stringy!
1 lb tripe
16 oz dry, old tofu
12 oz mayonnaise
2 tbs tartar
Combine last 3 ingredients, stirring well
Pour mixture over tripe in baking dish
Bake at 350 for 2 hours
This dish is almost as rude as its name!

Cholesterol Bomb Mac and Cheese

1 large bag elbow macaroni
1 pound pkg of ground sausage
2 cans Rotel (drained)
1 large onion, chopped
1 tbs crab boil
1 can evaporated milk
Pkg Velveeta Cheese, cooled in fridge
½ cup crushed club crackers

Boil pasta with the crab boil
Drain and set aside
Cook sausage with Rotel and onion
Set aside ½ cup of the juice and drain
Add sausage mixture to pasta
Layer ½ of sausage/pasta mix in large casserole dish
Drizzle ½ of the milk over the mixture
Cut lengthwise strips of the cheese with a wire type cheese slicer (it sticks to knives)
Cover the sausage/pasta layer completely
Make a second layer just like the first
Sprinkle crushed crackers over the top
Cover casserole with foil and bake at 200 degrees for 1 hour
Just before serving, take the foil off and broil to brown the crumb layer
This will only take a minute or two so stay there and watch or it will incinerate

Tater Tot Casserole

1 lb ground beef, lean
½ cup crackers, crushed
2 large cans vegetables, mixed or of your choice, drained
2 small cans cream of mushroom soup
1 large bag Tater Tots
Seasoning to taste

Mix beef and crackers, season to taste
Spread into bottom of 9x13 baking pan bringing part way up sides
Bake at 350 for 30 minutes, drain
Season and spread veggies over meat
Spread mushroom soup over veggies
Cover with layer of Taters
Bake at 375 until Taters are golden brown

by Boyar Ubusy

by Am Dreaux

Shrimp Loaf

These are famous out on Hayne Blvd in east New Orleans. At least they were before Katrina. You could go to any dump or dive and get fabulous local food, but the shrimp loafs were the best.
1 loaf unsliced bread
Shrimp, battered and fried
Butter, melted with a bunch of minced garlic

Cut top off of bread loaf
Hollow out loaf
Brush insides: sides, top and bottom, with butter
Fill loaf with fried shrimp
Drizzle a bit of butter over shrimp
Place top back on loaf
Bake at 300 for 10 minutes
You can substitute fried crawfish, oysters, or fish if desired

Italian Casserole

1 lb ground beef
½ c onion, chopped
¾ c water
¼ tsp pepper
8 oz can tomato sauce
6 oz can tomato paste
1 pkg (9 oz or so) frozen mixed vegetables
2 c mozzarella cheese, shredded
1 pkg (10 oz) refrigerated buttermilk biscuits, separated
1 tbs margarine, melted
½ tbs crushed oregano leaves

Heat oven to 375 degrees
Brown ground beef and onion, drain
Stir in water, pepper tomato sauce and paste, simmer for 15 minutes
Remove from heat, stir in veggies and 1½ c cheese
Spoon mixture into 2 qt baking dish
Layer each biscuit in half and place on mixture, overlapping a bit
Brush biscuits with margarine, sprinkle on cheese and oregano
Bake for 22 – 27 minutes until biscuits are golden brown

by Baba Wawa

by Babbling Brooks

Chicken and Dumplin's

5 to 6 lb hen
1 onion, diced
½ c. celery, diced
1 carrot, chopped
salt to taste

Cover hen with water and boil gently until tender
Remove hen from water, debone and set aside
Strain broth, add onion, celery, carrot, and salt

2 c. flour
3 tsp baking powder
½ tp salt
1 egg
milk

Put egg in measuring cup and fill to 1 cup with milk, mix
In bowl, mix egg, flour, baking powder and salt until pliable dough
Roll dough fairly thin and cut into dumpling shapes of your choice
Drop dumplings into broth and boil for 20 minutes
Add chicken, heat and serve

Road Kill Stew

You can use any kind of road kill for this recipe as long as you find it fresh
If you have to fight the turkey buzzards for it, it's probably too old
Skin and clean meat as you would for any wild varmint
Cheap beef or chicken can be substituted if road kill can't be found
5 small potatoes, unpeeled, cut in chunks
2 large onions, cut in chunks
4 ribs celery, cut into chunks
1/2 c. broth, your choice of flavor
3 cloves garlic, smashed
Salt and pepper to taste
Some rosemary or thyme

Put veggies in a large crock pot
Chop meat into chunks and put on top of veggies
Add seasonings and pour broth on top
Cook on low for 10 hours

by King XLIII

Jalapeno Cornbread Casserole

1 c. cornmeal
1 c. flour
½ tsp baking soda
1 tbs baking powder
½ tsp salt
1 egg
½ can cream style corn
½ c. pickled jalapenos, chopped (add more if desired)
¾ to 1 c. buttermilk
1½ lb ground beef
1 pkt taco seasoning
2 c. shredded cheddar cheese
Sour cream and chopped green onions for garnish

Preheat oven to 375
Sift corn meal, flour, baking soda and powder, and salt
Mix in egg, corn, jalapenos, and buttermilk, set aside
Brown beef and drain, add taco seasoning per package
Heat iron skillet on stove
Fill with half of the cornbread mix
Add layer of the beef
Add layer of cheese
Spread remaining cornbread mix over top
Bake for 40 to 45 minutes, until browned
Remove from oven, cool for 5 minutes
Loosen edges with knife and invert onto large plate
Cut into pie wedges and garnish

Steph's Curried Chicken

1 jar Patak's Tikka Masala Curry Sauce, medium spicy
6 boneless chicken breasts, skin and fat removed, cut into whatever size you want
Put both in a crockpot and stir to coat chicken
Cook on high for about 4 hours
Serve with naan or pita bread
Great with sides of coconut rice and green peas

by Lotta Leeway

by Anita Margarita

Hamburger Stew

2 bs ground beef
2 medium onions, chopped
4 14½ oz cans stewed tomatoes
8 medium carrots, thinly sliced
4 celery ribs, thinly sliced
2 medium potatoes, peeled and cubed
2 c. water
½ c. uncooked rice
2 tbs salt
2 tsp pepper

Brown beef with onion, drain
Add all other ingredients
Boil covered for 30 minutes until veggies tender and rice done
Remove cover and simmer 30 minutes until thickened
Serve with cornbread

Roasted Squirrel (Tasty Chicken of the Tree)

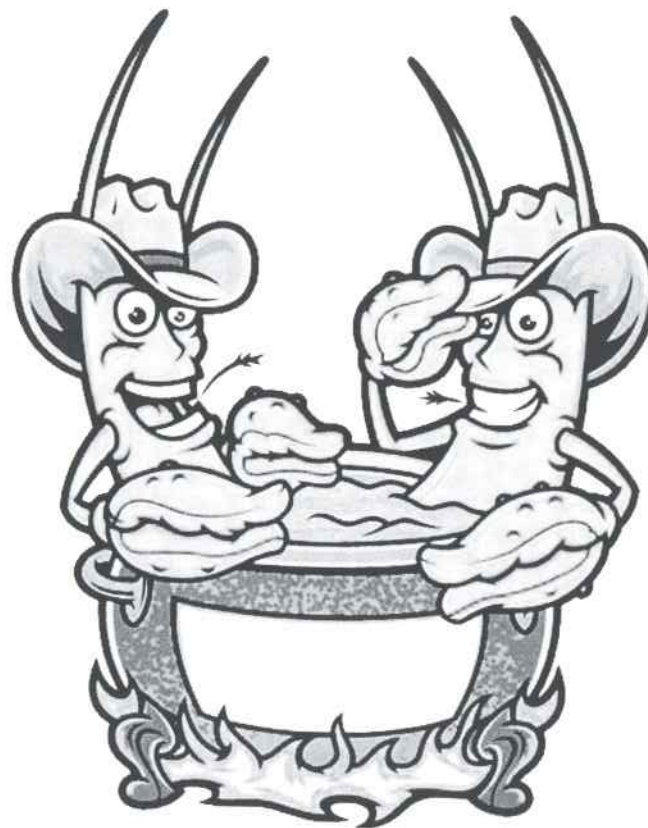
½ lb smoked bacon, cubed
4 squirrels, skinned and cut into pieces
2 medium onions, chopped
1 stalk of celery, chopped
4 c chicken broth
Salt and seasonings to taste

In oval roaster, brown bacon and set aside
Brown squirrel in bacon drippings, set aside
Sauté onion and celery in drippings for 2 minutes
Add squirrel and bacon and enough broth to cover bottom of the pan
Season to taste
Cover and cook on low heat for about an hour, adding broth as needed
This is a great way to cook older squirrels that are tough
It also works well for rabbits and sometimes for old buzzards and nasty trolls

by Anita Margarita

by Sabrina Grande

YOU KNOW WE HAD TO HAVE A CAJUN SECTION!



The Cajuns know food.
We have some Cajuns in the Krewe and they really know food.
You should try these recipes as they are so tasty.
You can also come to our annual Fais Do Do
and eat some authentic cooking
by our very own Cajuns.
Your taste buds will thank you.

First you make a Roux

by Boo Dreaux and Sabrina Grande

Some say making a roux is an art form and they are probably right. Some will tell you to use butter, some will say oil, some say grease is the only way to go. There is white, blond, brown, and dark roux. It just depends on what you want to use it in and how long you cook it.

Some people time the cooking of their roux by how many beers they drink while cooking. This can be both a good and a dangerous thing.

It is very important to stir your roux constantly during cooking. If it burns, even slightly, you must start over. Burned roux is nasty, even pigs won't eat it.

Do not put burned roux down the drain! It becomes concrete and you will pay your plumber a fortune to get it out. IF she can.

The best thing to use to make a roux is a heavy cast iron pot. Cajuns call these "black pots" because of the deep dark color they take on after much use.

Every family owns at least one. They are such a prized commodity in Cajun country that when a relative passes away the family doesn't fight over the furniture; they fight over the black pots.

We'll tell you how to make a true Cajun roux since that is the real thing. The recipe comes from Boo's family who has lovingly passed it down from grand-mère to mère to Boo.

Amazingly, Sabrina tells the same identical story about her family lovingly passing down their recipe from generation to generation.

They also have the same recipe which we could question but plan not to.

We just pass it off to all those Cajun families being extremely close.

2 c oil

2½ c all-purpose flour

Heat the oil in a black pot over medium heat.

When hot, stir in flour.

Continue whisking until the roux has cooked to the lovely color of milk chocolate, 8 to 10 minutes.

Be careful not to burn the roux.

If you see black specks, it is burned.

If you burn it, you might as well stop and start over.

Roux can be used right away or stored in the fridge.

Microwave Roux, For the Cooking Challenged

by Am Dreaux

The Krewe does not endorse making your roux in a microwave, but some people just can't cook right - so here goes.

Warning: the taste is not as good as stove top roux!

1 c flour

¾ c oil

Use microwave safe or Pyrex bowl

Wisk flour and oil in bowl until thoroughly blended

Nuke on high for 6 minutes, stir

Continue to nuke for 2 to 3 minute sessions, stirring each time until it is the color you need. They say this roux cannot burn so you can make it as dark as you want. It can, however, explode, unless you only nuke it for short periods at a time.

Be VERY careful taking it out of the microwave, the bowl will be FINGER BURNING HOT

Shrimp Creole

By Boo Dreaux

4 tbs flour

5 tbs shortening

1 large onion, chopped

1 garlic clove, finely chopped

½ c chopped celery

1 can tomato sauce

1 c water

1 tb Worcestershire

Salt and pepper to taste

Tabasco sauce to taste

3 to 4 lbs raw shrimp, peeled

Cooked rice

1 bunch green onions, chopped – for garnish

Make a dark roux using the flour and shortening

Add remaining ingredients except shrimp, green onions and rice

Simmer for ½ hour

Cover and bring to boiling point

Add shrimp and cook for another 15 – 20 minutes

Salt and pepper to taste

Serve over rice, garnish with green onions

Crawfish Etoufee

4 tbs vegetable oil
½ c. butter
1 large onion, diced
¼ c green bell pepper, chopped
2 celery stalks, chopped
1 lb crawfish, peeled tails
1 tsp tomato paste
1 can chicken broth (14½ oz)
2 tbs cornstarch
1 tbs water
2 bunches green onions, chopped – for garnish

Sauté onion, pepper and celery in oil and butter for 5 to 8 minutes
Mix in crawfish and tomato paste and cook for 10 minutes
Pour chicken broth into pan
Dissolve cornstarch in water and stir into mixture
Cook about 35 minutes, until thickened
Serve over rice and garnish with green onions

Chicken Gumbo

by Boo Dreux (okay, really by his wife Am)

1 slice ham
1 large stewing chicken*
1 small onion, minced
1 green pepper, chopped
2 tbs ham fat
1 sprig thyme or parsley, minced
1 can (20 oz) tomatoes
4 okra pods, sliced
3 qts boiling water
1 bay leaf
salt and pepper to taste

Cut up chicken, salt and pepper to taste
Heat fat in soup kettle
Add chicken and ham, cover and simmer for 10 mins
Add onion, pepper, tomatoes, okra, spices, and water
Simmer for two hours
Serve with rice
*Crabs, oysters, or shrimp may be substituted

Cajun Crawfish Boil

by Boo Dreux

18 to 20 gallon boiling pot with cover, basket, paddle and propane burner
1 box (26 oz) of salt
10 3 oz bags of crab boil (Zaterain's is a good one)
5 – 10 lbs small red potatoes (larger potatoes can be cut)
6 large lemons
6 large onions
2 large pkgs mushrooms
1 large garlic, cleaned and separated
40 lb live crawfish
1 large pkg frozen corn (cut into halves) or 12 ears fresh corn, cut
Creole seasoning
2 bottles of liquid margarine

Rinse and drain crawfish in large tub, twice
Be careful not to get pinched!
Cover crawfish with water and add ½ lb salt to purge the crawfish
Stir them for no longer than 3 minutes and drain completely
Cover with more water and discard any dead ones

Fill the boiling pot with about 10 gal of water, bring to boil
Add crawfish boil seasoning
Put onions, corn, lemons, potatoes, mushrooms and garlic in basket
Boil for 15-20 minutes
Raise basket and add your live crawfish
Carefully lower basket and boil for 15 minutes
Remove basket and pour it all into an ice chest
Sprinkle with creole seasoning and generous amounts of liquid butter
Let sit for 10 minutes

Pour on to newspaper covered table and get to eating
Some people like them as is, some like a little cocktails sauce
Sucking the heads will get you a very tasty treat
You can serve some liquid or melted butter for the veggies

(if you find any crawfish with straight tails, discard them as they were dead before cooking and probably bad)

Jambalaya

6 tbs olive oil
1 c onion, diced
1 c green pepper, diced
4 cloves garlic, minced
1 lb large raw shrimp, peeled
4 oz diced ham
4 oz uncooked rice
4 c canned Italian tomatoes coarsely chopped, save liquid
1 c water
3 tsp lemon juice
3 tsp chicken bouillon or broth
Pinch of crushed red peppers, thyme, pepper and Tabasco
3 tsp fresh parsley, chopped

Cook onion, pepper, and garlic in 3 tbs of the oil
Add shrimp and cook until pink stirring constantly (2 to 3 minutes)
Stir in ham and remove from heat
In large sauce pan heat remaining oil
Add rice and cook until rice is brown, stirring constantly (2 minutes)
Add all the rest of the ingredients except parsley and shrimp
Bring to a boil, over an reduce heat and simmer for 20 minutes
Stir in shrimp mixture until heated, about 3 to 5 minutes
Garnish with parsley before serving

Shrimp Stuffed Peppers

½ lb small cooked shrimp
6 medium bell peppers
2 c. cooked rice
1 egg, well beaten
½ tsp pepper
1 c. milk
1 c. canned tomatoes, drained
4 tbs onion, chopped
1 tsp salt
Tony Chachere's Seasoning may be substituted for salt and pepper

Cut tops from peppers, remove seeds and membranes
Combine remaining ingredients, mixing well
Fill peppers with mixture, replace tops
Bake at 400 for 45 minutes

by Boo Dreaux

by Boo Dreaux

Rice Nutria

1 lb ground beef
½ cup uncooked rice
1 tsp salt
1/8 tsp pepper
20 oz can tomato juice
½ medium onion, sliced thin
½ green pepper, sliced thin
dash of nutmeg, freshly ground

Mix beef, rice, salt, pepper, and nutmeg
Form into about 8 small balls, a bit longer than round
Place in covered baking dish
Sauté onion and pepper in drippings or fat
Add tomato juice and season with salt and pepper
Pour mixture over balls (nutria)
Cover and cook at 350 for about 60 to 90 minutes

Corn Maque Choux

(Cajun style smothered corn)

1 sweet onion, chopped
1 can whole kernel sweet corn, drained – reserve liquid
1 can whole or diced tomatoes, drained – reserve liquid
White sugar to taste
Seasonings to taste, cayenne pepper, salt, garlic powder, etc

Sauté dry corn in skillet until it starts to lightly char, about 5 minutes
Add onions and cook until wilted
Add tomatoes and continue to cook
If using whole tomatoes, break them up a bit
Sabrina prefers whole as it makes a thicker dish
Allow to mix to cook down a bit then add half of corn and tomato liquid
Cook mixture down a bit
Add savory seasonings to taste
Add remaining liquids and sugar to taste
Allow dish to simmer until it reaches a consistency you want
With the addition of shrimp the can go from being a side dish to a main entrée for a light summer meal

by Boo Dreaux

by Sabrina Grande

Crawfish Dip

1 stick margarine
1 onion, finely chopped
1 rib celery, finely chopped
1 can Rotel
1 lb Velveeta, cut into chunks
1 bag crawfish tails, precooked

Sauté onion and celery in margarine
Add all other ingredients, heat until cheese is melted
Serve with chips or crackers

Crawfish Benedict

2 cups cooked rice, hot
4 poached eggs
½ to 1 lb cooked crawfish
½ c butter
2 egg yolks
1 tbs lemon juice
2 tbs hot water
2/3 tsp mustard
salt and pepper

Slowly cook butter, egg yolks, and lemon juice into sauce, stirring constantly, preferably in double boiler
Add water and blend well
Place ½ c rice on each plate, form into patty
Place 1 egg on each patty
Put ¼ of crawfish on each patty
Pour ¼ of sauce over each

Swamp Chicken Salad

2 cans chicken, drained
5 boiled eggs, chopped
¼ c chopped sweet pickles
¼ c Tabasco relish
a bit of mayo, some creole mustard and Tony Chachere's to taste

Mix all ingredients; use for sandwich or with crackers

by Am Dreaux

by Olda Thandert

by Boo's cousin Hy Dreaux

Creole Green Beans

6 slices bacon, diced
¾ c onion, chopped
½ c green pepper, chopped
2 tbs flour
2 tbs light brown sugar
1 tbs Worcestershire
½ tsp salt
¼ tsp pepper
¼ tsp creole mustard
16 oz can peeled tomatoes
16 oz can cut green beans, drained

Sauté bacon until crisp, drain most of drippings
Add onion and pepper and sauté until tender
Mix in flour, sugar, Worcester, salt, pepper, mustard, and tomatoes
Heat until thickened
Add beans, mix thoroughly and heat
Serve warm

Couche Couche

Pronounced "cush cush", a Cajun breakfast dish

¼ c oil
2 c cornmeal
1½ tsp salt
1 tsp baking powder
¾ c milk
¾ c water

Heat the oil in a heavy iron pot (Cajuns call this a "Black Pot")
Mix dry ingredients together in bowl
Add milk and water, mix well
Batter will be soft and pourable
Pour batter into the hot oil and let a crust form on the bottom
Cook on low heat, stirring occasionally, about 15 minutes
Serve hot in cereal bowl with milk and sugar
Syrup or honey can be an additional treat if you have been a very good person

by Boo Dreaux

by Sabrina Grande

Hopping Francois (Hoppin' John in Texas)

by Inita Nuthersmoek

1 c dried black-eyed peas
¼ lb smoked bacon, chopped
3 c cooked rice
1/8 tsp Tabasco sauce

Soak peas overnight in enough water to cover
Cook in water with bacon until tender
Add cooked rice and Tabasco, salt and pepper to taste
Cook until water is absorbed and dish is hot

Red Beans and Rice

by Olda Thandert

1 lb dried red beans
1 qt water
1 qt red wine
2 medium onions, chopped
2 ribs celery, chopped
½ large bell pepper, chopped
2½ tsp salt
1½ tsp thyme, be generous
1½ tsp oregano
1¼ tsp garlic powder
¾ tsp cayenne pepper
2 bay leaves
1 lb smoked sausage, cut into ½ inch slices
Shredded cheddar cheese and chopped green onions for garnish

Wash beans thoroughly
Cover beans in large pot with water and wine
Soak overnight, do not drain
A couple of hours before cooking, add onions, celery, and bell pepper
Gently push veggies below water and bring to boil
Cover, reduce heat and simmer for 1½ hours
Sprinkle all spices on top of liquid
Add sausage to pot and stir gently
The more you stir, the mushier the beans will be, so stir to taste
Cover and simmer for 30 minutes, or until beans are tender
Serve over hot rice
Garnish with cheese and green onions

DESSERTS DELICIOUS SUCCULENT FATTENING DESSERTS



Sin and gluttony!
Sin on a plate
Sin on a fork
Gluttony on your waistline

Oh the shame of it all!

Potato Fudge

¼ c hot mashed potatoes
1 tsp melted butter
½ tsp vanilla
1½ c shredded coconut
2 squares unsweetened chocolate, melted
1¾ c sifted confectioners' sugar
dash of salt

Mix potatoes and butter
Add sugar gradually, beating until thoroughly blended
Mix in vanilla, salt, and coconut
Pack in greased 8x4 inch pan
Spread melted chocolate over top
Let stand until chocolate is firm
Cut and gobble

Impossible Pie

2 c. milk
1 c. shredded coconut
4 eggs
1 tsp vanilla extract
½ c. all-purpose flour
8 tbs butter
¾ c. sugar
¼ tsp ground nutmeg

Put everything but the nutmeg in a blender, mix well
Pour into a greased and floured pie plate
Sprinkle nutmeg on top
Bat at 350 for 45 minutes

Lemon Bars

1 box angel food cake mix
42 oz (2 cans) lemon pie filling

Mix ingredients
Pour into 9 x 12 greased and floured cake pan
Bake at 350 for 30 – 45 minutes

by Natural Lyk Yoors

by Anita Margarita

by Sheel Sprederthys

Waist Thin Key Lime Pie

1 box Graham Crackers, crumbled
1 stick butter
1 box key lime pie pudding mix
the stuff to make pudding
1 bottle vodka
1 tub Cool whip

Moosh Graham Crackers into melted butter
Pat into round Pyrex pie plate, making a crust
Make pudding according to instructions on box
Pour pudding into pie crust
Spread Cool Whip over pudding
Put pie in fridge to chill for 3 hours
Drink the bottle of vodka
Like magic you will forget about the pie
No pie, no calories

by Wendy Plains

Fat-Free Bran Muffins

You may wonder what we are doing with something fat free. Don't worry, these muffins still have calories, and Babbling says they taste like gingerbread.

3 c. bran cereal
1½ c boiling water or apple juice
3 egg whites
2 c skim buttermilk
½ c honey
¼ c molasses
2½ c whole wheat flour
2½ tsp baking soda
2 tbs cinnamon
¼ tsp each: ground nutmeg, cloves, ginger
1 c raisins
1 c applies, chopped (optional)

Preheat oven to 400
Combine cereal and boiling water/juice in large bowl. Set aside.
In another bowl combine eggs, buttermilk, honey, and molasses
Stir in flour, soda, cinnamon, cereal, nutmeg, cloves, and ginger; mixing well
Fold in raisins and apples
Fill lined muffin cups about 2/3 full
Bake for 20 to 25 minutes, testing with toothpick for doneness

Herbed Brownies

by Sheel Sprederthys

1 box brownie mix plus anything that needs to be added
Some "herbs"
2 sticks butter (don't cheat - margarine does not work in this recipe)

Place butter, herbs and some water into a sauce pan
Boil slowly for about 20 minutes, covered
Remove from heat and let come to room temperature, do not stir
Put pan in fridge for ½ hour
Skim butter off top
Make brownie mix, using skimmed butter
Carefully enjoy

Date Nut Pinwheel Cookies

by Mabel "Maw" Stache

dough
½ c butter
½ c light brown sugar
½ c sugar
½ tsp vanilla
1 egg
2 c flour
½ tsp salt
¼ tsp soda

filling
8 oz copped & sugared dates
1 c walnuts, chopped
1/3 c water
¼ c sugar
1 pinch salt

Cream butter, sugar, vanilla, egg...together, not in them
Beat until light...the ingredients, not you
Add dry ingredients, mix well to form dough
Chill until firm...the dough, not you again
Simmer filling ingredients on medium heat for 5 mins
Roll half of dough at a time on wax paper to two 12 x 9" rectangles
Spread ½ of the filling on each, covering well
Roll up and chill them overnight
Slice 1/8" thick (electric knife works well)
Bake slices at 375 for 10 minutes

Chocolate Sheet Cake

by King XLIII

2 c. flour
2 c. sugar
1 stick olio
½ c. Crisco
1 c. water
½ c. buttermilk
1 tp vanilla
1 tsp soda
4 tbs cocoa
2 eggs

Mix water, cocoa, Crisco, and olio; bring to boil
Beat eggs
Pour hot liquid on eggs and mix
Add sifted dry ingredients into mix
Add buttermilk and vanilla
Pour into a greased and floured cookie pan
Bake at 400 for 20 minutes

1 stick olio
6 tbs milk
4 tbs cocoa
1 tsp vanilla
1 box powdered sugar
Heat milk, olio, and cocoa
Add vanilla and sugar, mixing well
Pour while hot over hot cake

Orange Balls

by Sabrina Grande

12 oz package of vanilla wafers
1 oun powdered sugar
6 oz can of frozen orange juice, thawed
1 stick of margarine, softened
1 c chopped pecans
1 can angel flake coconut

Crush vanilla wafers in blender
Combine cookie crumbs with sugar, juice, margarine, and pecans – mixing well
Roll mixture into small bite size balls and roll in coconut
Refrigerate until set

Sweet Potato-Raisin Pie, ala New Orleans

1 can (or 15 oz) sweet potatoes, mashed
½ c. sugar
3 eggs, beaten
6 tbs or ¾ stick butter, softened
½ tsp salt
1 ¼ tsp ground cinnamon
1 tsp nutmeg, ground
1 tsp vanilla extract
1 c. raisins (regular or golden)
1 prepared pie shell

Preheat oven to 350
Mix all ingredients except raisins
Beat well
Fold in raisins
Pour into shell and level a bit
Bake for 45 minutes
Serve warm
You can sling on some whipped cream if desired
(use the canned stuff - making it is too difficult)

Lemon Chess Pie

4 eggs, well beaten
¼ c fresh lemon juice
4 tbs butter
¼ c sweet milk
1 tbs flour
¼ tsp salt
2 c sugar
2 tbs grated lemon peel
8" pie crust
1 tbs cornmeal

Mix all ingredients
pour into pie crust
Sprinkle top lightly with cornmeal
Bake at 350 for 1 hour
let cool

by Sue

Dump Cake

1 box cake mix, any flavor
1 can fruit pie filling (cherry is best)
1 stick butter, sliced in thin pats

Preheat oven to 350
Use 9 x 13 glass baking dish, sprayed with Pam
Pour in ½ of cake mix, yes just the mix, and level out
Carefully add pie filling and again level
Add remainder of cake mix, and you guessed it – level it
Cover with pats of butter (add more butter if you want, Sheeze does)
Bake 30 – 40 minutes or until browned
Serve warm with Blue Belle Homemade Vanilla Ice Cream

by Sheeze Gottacrown

Candy Cookies

2 egg whites
2/3 c sugar
1 c chopped - pecans or cherries or pineapple
½ package chocolate chips
Pinch of salt

by Olda Thandert

Heat oven to 350
Beat egg whites until stiff
Gradually beat in sugar until peaks form
Fold in pecans or cherries or pineapple
Fold in chocolate chips
Drop dollops onto ungreased cookie sheet
Turn off oven and cook for 1 hour

by Inita Nuthersmoek

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but if you do, here's where they are:

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The Krewe of Olympus

The Krewe was founded in New Orleans in 1970 and moved to Houston in 1991. We are primarily a gay Mardi Gras Krewe but our membership is open to all who want to participate in what we do. We maintain the New Orleans style of gay Mardi Gras Krewes but have added lots of Texas flavor.

Our primary event of the year is a Mardi Gras Ball during which we collect donations for our charities. We also have many fund raising events during the year such as our Fais Do Do, a Cajun country festival with great food, and our 12th Night Party at the start of the carnival season. We also participate in the Pride celebrations of Houston and other Texas cities. We are designated as an IRS 501(c)(3) organization. Donations to the Krewe are tax deductible in accordance with IRS regulations.

KreweofOlympus.org

Membership

If you are interested in membership, go to our website, learn more about us and submit an application for membership.

Charitable Giving

Our website will tell you the charities we have chosen this year.

If you are connected with a charity that could use our help, go to our website and watch for our annual selection process in April - May of each year.

Party Time

If you want to know when our next event will happen, the website will tell you.

Underwriting

We truly appreciate our Underwriters who help us present the Ball and support our charities. Our website will tell you about our Underwriting program and has a form to complete to become an Underwriter.

Check us out on Facebook!

