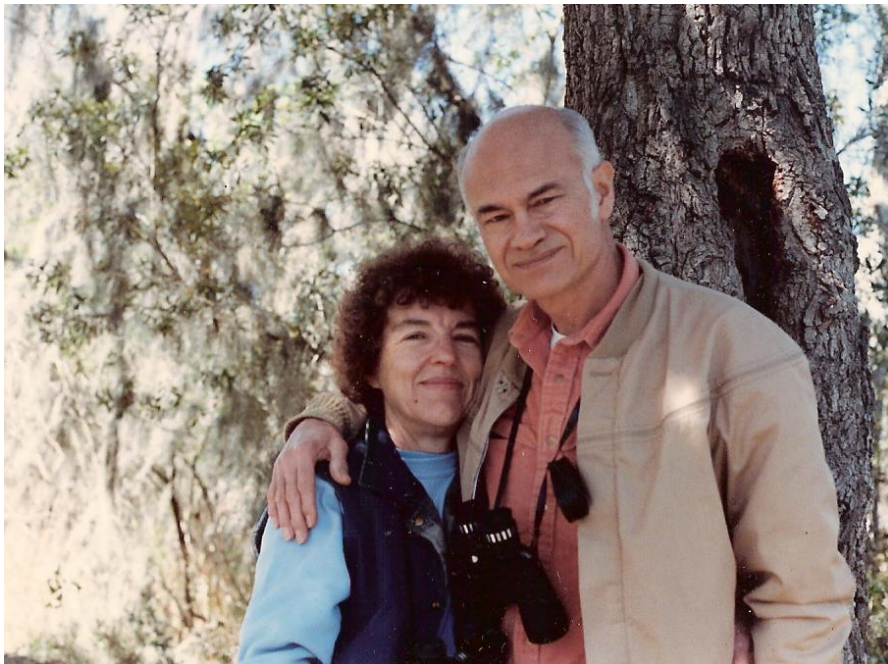




Recipes from the Kitchen of Martha Boudreaux



In memory of Martha Boudreaux and her recent passing, her cooking legacy lives on with these dishes prepared in our kitchen, and yours too, as we share with you our rendition of these classic recipes.

Eggplant and Ground Meat

Ingredients

3	each	Eggplants, peeled and large cubed
2	lb.	Ground beef
2	Med	Onions, medium dice
2	Cups	Water or beef stock
1	Tbsp.	Cajun spice mix
To taste		Salt and white pepper

Procedure

1. Brown the ground meat and pour off the fat.
2. Add the onions and the eggplant to the ground meat and stir well and add the water or stock and cover, allow to cook down until eggplant is soft and breaking up and mushy.
3. Season with spices to taste, turn off heat and allow to sit on stove an hour or so for flavors to marry.

Heavenly Hash Brownie

Ingredients

1	Box	Brownie mix for a 9x9 or 8x8 pan
1	Cup	Walnuts, chopped
2	Cups	Mini marshmallows
1	Stick	Butter, melted
¼	Cup	Milk
2	Ounces	Baking chocolate
½	Pound	Confectioners' sugar

Procedure

1. Prepare the brownie mix per the package directions, with the addition of the chopped nuts in an 8x8 or 9x9 pan.
2. When fully baked, remove from oven and top with the marshmallows, allowing them to melt slightly.
3. In the melted butter, add the baking chocolate, and milk, and allow to melt over a very low heat.
4. Transfer the butter chocolate mixture to a large bowl then whisk in the confectioners' sugar creating a chocolate icing.
5. Pour the icing over the top of the marshmallows and allow to set up before cutting.

Drunken Shrimp

Ingredients

- 1 Cup Butter
- 3 Bags Delaney's (Pict-sweet) Chopped Seasoning mix (Celery, onion, bell pepper, parsley)
- 8 Cloves Garlic, minced
- 1 Tb. Salt
- 1 Tb. Black pepper
- 5 Lb. Shrimp, 16/21 count, shell on, no heads
- 1 Cup Beer or white wine
- ½ Cup Water or chicken stock
- 2 Lb. New Red Potatoes, cut into ¼ pieces
- 1 Loaf French Bread

Procedure

1. Melt butter in large pot, add seasoning mix, garlic, beer and stock, bring to a boil.
2. Add the salt and pepper and potatoes, continue to boil until potatoes are just tender.
3. Add shrimp and cook until shrimp are just pink. Cover and allow to sit for 30 minutes to soak up the flavor.
4. Adjust salt and pepper as needed.
5. Serve with crusty warm French bread.

Garlic Stuffed Pork Loin

Ingredients

- 1 5lb. Boneless Pork Loin
- 1 bulb Garlic
- 2 Tbsp. Pick A Peppa Sauce
- ½ Tbsp. Kosher Salt
- ½ Tbsp. Black pepper

Procedure

1. Preheat oven to 325 degrees F.
2. Rinse pork loin and pat dry. Separate and remove paper skin from individual garlic toes.
3. Using a small paring knife cut straight down slits about 2 inches apart throughout the entire top of the pork loin. Stuff each slit with a clove of garlic.
4. Brush Pick A Peppa Sauce over the top and sides of the pork loin, season with the salt and pepper.
5. Roast in oven until internal temperature reaches 160-degrees F. Remove from oven and cover with foil, allow to rest for 10 minutes then slice into ½" pieces.

Stuffed Cornbread

Ingredients

1 cup corn flour
1 cup corn meal
1 Tbsp. sugar or 1 pack artificial sweetener
1 teaspoon baking powder
2 eggs beaten
1 cup milk with 1 Tbsp. vinegar added (or 1 cup buttermilk)
1 can creamed corn (15 oz.)
1 stick butter
salt to taste
garlic to taste (1 Tbsp. chopped)
8 oz. shredded mozzarella cheese (1 cup?)
1 cup shredded cheddar cheese
2-3 green onions chopped (scallions)
jalapeno peppers chopped to taste (optional)

Procedure

Preheat oven to 425 degrees F.

1. Melt butter in large cast iron skillet to coat bottom and sides.
Pour butter out and save to add to other ingredients later.
2. Mix dry ingredients in large bowl.
3. Beat eggs in small bowl. Add milk to eggs, mix.
4. Add milk/egg mixture to flour/dry ingredients and mix.
5. Add creamed corn and melted butter.
6. Add garlic, cheese, scallions and jalapenos and mix.
7. If mixture seems too dry add a little more milk.
8. Pour into cast iron skillet.
9. If it does not all fit pour the rest into smaller buttered skillet.
10. (I usually make one with jalapenos and one without, depending on who will be eating it)
11. Bake about 25 minutes until golden brown on top and sides pull away.
12. Test center with toothpick...if too wet continue cooking until done.

Black-Eyed Pea Jambalaya

Ingredients

¼ Cup Bacon grease or peanut oil
12 Ounces Smoked sausage, ¼" sliced, or ham steak cut into ¼" dice
1 Pound Lean pork stew meat, cut into ½" cubes
1 Tbsp. CCR Finger Lickin' Rub, or Cajun Spice Blend
1 Cups Onion, chopped
½
1 Cup Bell pepper, chopped (we used Poblano)
1 Cup Celery, diced
6 Cloves Garlic, minced
2 Cups Chicken stock
1 Tbsp. Worcestershire sauce
1 Cups Uncle Bens Converted Long Grain White Rice
½
2 Cans Black-eyed peas (15oz each)
To Taste Salt and black pepper
½ Cup Curley parsley, chopped
2 Each Green onions, chopped

Procedure

1. In a heavy 4-quart Dutch oven or pot over medium-low heat, add the bacon grease or oil, season the pork with the rub or Cajun Seasoning, then brown it and the sausage until all pink is gone from the pork.
2. Add the onions, pepper, celery and garlic, stir well then cover and allow to simmer down for 15-20 minutes.
3. Add the chicken stock and Worcestershire sauce, turn up the heat and bring to a boil.
4. Add the rice and black-eye peas, stir well, bring back to a simmer, then turn down heat and cook for 20-25 minutes, or until rice is tender and has absorbed all the liquid.
5. Season to taste and stir in the parsley and green onion, keep covered for another 10 minutes then serve.