



524 St. Louis Street
New Orleans, LA 70130
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VEGGIE PASTALAYA

INGREDIENTS:

1 eggplant cut in cubes
2 zucchini cut in rounds
2 squash cut in rounds
2 carrots cut into matchsticks

TRINITY: (Next three items)

4 C. chopped onions
2 C. chopped celery
2 C. chopped green pepper

4 gloves of garlic- sliced
2 lb. pasta uncooked
1- pint vegetable stock
1 heaping tsp. of Joe's Stuff Seasoning
1 cup chopped spring onions- scallions
1 cup chopped tomatoes
Paprika to taste

PROCEDURE:

Heat up pan with vegetable oil in it. Add the seasonal vegetables and sauté for a couple of minutes. Remove and place in large saucepan.

Add Trinity and garlic to hot pan and cook until brown then add to saucepan. Deglaze frying pan with stock and add stock to saucepan.

Add paprika and tin of chopped tomatoes to saucepan. Add Joe's stuff seasoning and boil 3-4 minutes. Add pasta, stock and steam for 20 minutes.

Add spring onions, steam for another 5 minutes, check seasoning and serve. If too dry, add some fresh tomato juice or V8.

****Makes 10-12 Servings****



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BREAD PUDDING

INGREDIENTS:

*1 can Maddy's Homestyle Blueberry Muffin Mix	2 Tsp. vanilla
2 C. Rich's	1/2 Tsp. cinnamon
2 C. sugar	1 Tsp. Nutmeg
8 Tbsp. butter, melted	1 PT. Blue Berries
*5 Ener-G Egg Replacers	

PROCEDURE:

Combine all ingredients. Mixture should be very moist but not soupy. Pour into buttered 9" X 12" baking dish or larger. Place into non-preheated oven. Bake at 350 degrees for approx. 1 hour and 15 minutes, until top is golden brown. Serve warm with sauce.

WHISKEY SAUCE

INGREDIENTS:

8 Tbsp. butter (1 stick)
1 1/2 C. powdered sugar
*2 Ener-G Egg Replacer
1/2 C. Bourbon (to taste)

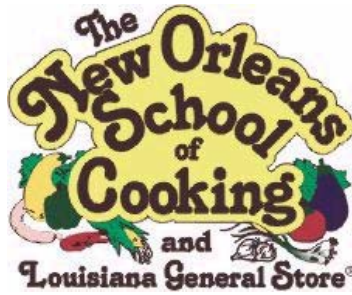
Procedure:

Cream butter and sugar over medium heat until all butter is absorbed. Remove from heat and blend in egg yolk. Pour in bourbon gradually to your own taste, stirring constantly. Sauce will thicken as it cools. Serve warm over bread pudding.

***Prepare according to package directions**

NOTE: For a variety of sauces, just substitute your favorite fruit juice or liqueur to compliment your bread pudding.

******Makes 16-20 Servings******



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BANANAS FOSTER

INGREDIENTS:

4 Tbsp. butter (1/2 stick)
1 C. dark brown sugar
2 bananas
2 oz. banana liqueur
4 oz. dark rum
Ground cinnamon
4- (1 scoop) 4.4oz of Ice Cream

PROCEDURE:

Melt butter and add brown sugar to form a creamy paste. Let this mixture caramelize over medium heat for approximately 5 minutes.

Stir in banana liqueur, bananas, and rum. Heat and ignite. Agitate to keep flame burning, and add a few pinches of voodoo magic (cinnamon) to the flame.

Let flame go out, and serve over ice cream.

***** Makes 4 Servings *****



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PRALINES

Creole confections occupy a unique position in the United States; the most popular of these is the praline. Pralines derive their name from Marshal Luplesis-Praslin (1598-1695) and his butler's recipe for almonds coated in sugar, used as a digestive aid. When French colonists settled in Louisiana, native pecans were substituted for almonds.

No lengths were spared by the Creoles to achieve perfection in candy making. Along with their vast collection of Creole recipes, cooks had their own secret method for making the best pralines, which they guarded carefully and handed down from generation to generation.

Today, pralines are as many and varied as they were in the very beginning. We hope your memories of New Orleans are as sweet as pralines!

INGREDIENTS:

1 ½ C. sugar	6 Tbsp. butter (¾ stick)
¾ C. light brown sugar, packed	3 C. Rice Crispies
½ C. Rich's	1 Tsp. vanilla

PROCEDURE:

Combine all ingredients (except rice crispies) and bring to a "softball stage"* (238-240 degrees), stirring constantly. Remove from heat.

Add Rice Crispies and stir until mixture thickens, becomes creamy and cloudy, and rice crispies stay suspended in mixture.

Spoon out on buttered waxed paper, aluminum foil or parchment paper. When using waxed paper, be sure to buffer with newspaper underneath, as hot wax will transfer to whatever is beneath.

NOTE: To roast pecans, bake them on a sheet pan at 275 degrees for 20 to 25 minutes, until slightly browned and fragrant.

* When you place a spoonful into a glass of water it sticks to the side.

OPTIONS: Praline sauce (add ½ cup corn syrup to mixture.) Chocolate covered praline candy. Flavored pralines (chocolate, coffee, brandy, etc.)

*****Makes 1-50 Pralines Depending On Size*****



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MUFFULETTA ROUNDS

INGREDIENTS:

1 package Brooklyn Dog Buns
2 tbs olive oil
½ cup shredded mozzarella
2 1/2 cup olive salad

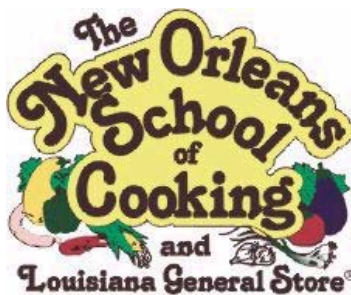
PROCEDURE:

Slice buns into 10 rounds, place on Broiling pan and drizzle olive oil on slices. Sprinkle with some of the shredded cheese then top with olive salad and remaining cheese shreds on top.

Place under broiler until cheese begins to melt.

Serving size: 45g (4 rounds)

Serving per recipe: 3



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GUMBO Z'HERBES

INGREDIENTS:

16 C. vegetable stock	1 C. flour
1 small head green cabbage, shredded (approx. 1 lb.)	1 C. vegetable oil
1 small head red cabbage, shredded (approx 1 lb.)	1 C. celery, cut
2 C. collard greens- chopped	1 C. green pepper, cut
2 C. turnip greens- chopped	2 C. chopped onions
1 lb. cut okra	2 Tbls. fresh parsley
1 lb. cauliflower	4-6 Bay leaves
2 C. chopped green onions	Joe's Stuff to taste
3 C. sliced mushrooms	
2 Tbls. minced garlic	

PROCEDURE:

Put vegetables in pot and cover with vegetable stock. Let cook for about 15 minutes.

While vegetables are cooking, make a roux of flour and oil by stirring constantly in an iron skillet on medium high heat. When nicely brown, add to pot of vegetables, add parsley and seasonings. Cook another 20 minutes or so. Serve over rice, if desired. Freezes well.

*****Makes 10-12 Servings*****