

SHOW 389

POITRINE DE BOEUF BOULLI A LA SAUCE RAIFORT
BOILED BRISKET OF BEEF WITH HORSERADISH SAUCE

SALADE DE BROCOLI VINAIGRETTE CREOLE
BROCCOLI SALAD WITH CREOLE VINAIGRETTE

PATE DE PACANE ET FROMAGE A LA CREME
PECAN AND CREAM CHEESE PIE

Today we feature several old New Orleans favorites which can still be found in homes and restaurants. The first recipe is for boiled beef brisket, a dish that has been featured at a long time landmark in New Orleans, Tujaques. This very old restaurant with a fixed menu has become famous for serving boiled brisket with horseradish sauce as a first course or along with vegetable soup. It was frequently the principle course at home when I was young. The brisket, a cut from the breast of the cow, is boiled in seasoned water for two to three hours until tender, then served, sliced with a spicy horseradish sauce. It is delicious and satisfying.

Our dessert is a variation on a Southern classic, pecan pie. This was a recipe the late Leon Soniat taught in his cooking classes in New Orleans. The variation comes in the introduction of cream cheese in the ingredients, which gives the pie a certain richness and reduces the cloying sweetness of the Karo syrup. Leon and his wife June published two wonderful cookbooks on Creole cooking called La Bouche Creole and La Bouche Creole II. I recommend them highly.

PATE DE PACANE ET FROMAGE A LA CREME

PECAN AND CREAM CHEESE PIE

| | |
|-------|------------------------------------|
| 8 oz | Cream cheese |
| 1 | Egg |
| 4 tbs | Sugar |
| 1 tsp | Vanilla |
| ¾ cup | Corn syrup |
| 1 tsp | Additional vanilla |
| 3 | Additional eggs |
| 2 tbs | Additional sugar |
| 1 | Pie pastry for a 9 inch pie pan |
| ½ cup | Pecans, chopped |

- Blend together the cream cheese, egg, sugar and vanilla until smooth.
- In another bowl blend the corn syrup, additional vanilla, eggs and sugar.
- Line a nine inch pie pan with pie dough.
- Pour the cream cheese mixture into the pie shell.
- Cover with pecans.
- Pour the corn syrup mixture over the pecans.
- Place in a 375 degree oven for thirty-five minutes.
- Remove from oven and cool.

POITRINE DE BOEUF BOULLI A LA SAUCE RAIFORT

BOILED BRISKET OF BEEF WITH HORSERADISH SAUCE

| | |
|----------|-------------------------|
| 5 lb | Brisket of beef |
| 2 qts | Boiling water |
| 1 | Bouquet garni |
| 1 large | Onion, sliced |
| 2 | Carrots, sliced |
| 2 stalks | Celery, sliced |
| 1 recipe | Horseradish sauce |
| 1 recipe | Boiled parsley potatoes |

- Place brisket of beef in a heavy kettle and cover with boiling water.
- Bring to a boil and reduce heat.
- Skin off the film that develops.
- Add bouquet garni, onion, carrots and celery.
- Simmer about two to three hours until fork tender.
- Remove brisket and slice.
- Serve with horseradish sauce and boiled parsley potatoes.

SAUCE RAIFORT

HORSERADISH SAUCE

| | |
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| 1 cup | Ketchup or mayonnaise |
| ½ cup | Prepared horseradish |
| ½ cup | Creole brown mustard |

- Blend together the ketchup or mayonnaise, horseradish and mustard.
- Serve with boiled meat.

POMMES DE TERRE ET PERSIL BOULLI

BOILED PARSLEY POTATOES

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|----------|--------------------------|
| 16 small | Boiling potatoes, peeled |
| 4 tbs | Butter |
| ½ cup | Parsley, chopped |
| 2 cloves | Garlic, chopped |
| | Salt and pepper |

- Place potatoes in cold water to cover.
- Bring to a boil.
- Reduce heat to simmer.
- Simmer for fifteen minutes or until tender.
- Drain.
- Melt butter in a skillet.
- Add parsley, garlic, salt and pepper.
- Toss potatoes in the butter until hot.

SALADE DE BROCOLI VINAIGRETTE CREOLE

BROCCOLI SALAD WITH CREOLE VINAIGRETTE

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|--------|---|
| 2 lbs | Broccoli, florets separated and stems peeled and sliced |
| ½ cup | Vinegar |
| 1 tbs | Brown Creole mustard |
| 1 tbs | Horseradish |
| | Salt and pepper |
| ⅔ cups | Olive oil |

- Blanch broccoli in salted water ten minutes.
- Drain and refresh in cold water.
- Chill.
- Blend together the vinegar, mustard, horseradish, salt and pepper.
- Wisk in the olive oil.
- Pour over the chilled broccoli.