

French Cooking With A Twist

by Sara Ann Harris,

Louisiana Seafood Board

(NAPSA)—Chef Brian Landry,

the young new executive chef at Galatoire's Restaurant in New Orleans, is all-business in the kitchen. His cooking style is simple and elegant, a perfect fit for the 100-year-old restaurant. Jean Galatoire wanted to recreate the family dining experience from his hometown in France.

The Louisiana Seafood Board asked Chef Landry how it was actually possible to cook both French and simple. For the home cook, he suggested shrimp.

"Louisiana shrimp are very home friendly," he said. "They're readily available and versatile."

Shrimp also freeze well, always maintaining their texture and taste, he said. For the best shrimp quality, Chef Landry recommends buying with the heads off and the shells on. The head is the most perishable part of the shrimp.

"Here at Galatoire's we buy wild Louisiana headless shrimp for a better shelf life. Even when buying frozen shrimp, we get better results with heads-off."

"And the shrimp shell preserves the meat during the boiling process—protects the meat from direct contact with the hot water."

For a home-friendly and surprisingly simple French shrimp dish, Chef Landry suggests Galatoire's Shrimp Remoulade. "It's the best Remoulade recipe I've come across."

Enjoy this wonderful variation on a traditional Louisiana shrimp appetizer or salad.

Galatoire's Shrimp Remoulade Serves 6

- ¾ cup chopped celery**
- ¾ cup chopped scallions**
- ½ cup chopped curly parsley**
- 1 cup chopped yellow onion**



Galatoire's Shrimp Remoulade is both simple and spectacular.

- ½ cup ketchup**
- ½ cup tomato puree**
- ½ cup grainy brown mustard**
- 2 tablespoons prepared horseradish**
- ¼ cup red wine vinegar**
- 2 tablespoons Spanish hot paprika**
- 1 teaspoon Worcestershire sauce**
- ½ cup oil**
- 4 dozen jumbo (15 count) Louisiana shrimp, boiled, peeled and chilled**
- 1 small head of iceberg lettuce, cut into thin ribbons**

Mince celery, scallions, parsley and onion in a food processor. Add ketchup, tomato puree, mustard, horseradish, red wine vinegar, paprika and Worcestershire. Begin processing again and add oil in a slow drizzle until the dressing is smooth. Chill for 6 to 8 hours. Correct the horseradish if desired. Add shrimp and toss gently to coat. Divide lettuce among 6 chilled plates. Divide shrimp evenly and serve.

For info on boiling Louisiana shrimp, click on Recipes at www.LouisianaSeafood.com.