

CELEBRATING THE FRENCH QUARTER

CHICKEN AND ANDOUILLE SAUSAGE GUMBO

Gumbo is a dish that originated in southern Louisiana during the 18th century. The term gumbo comes from the West African word for okra. The dish consists of broth, meat, occasionally shellfish and vegetables, which are traditionally green bell peppers, onion and celery (the trio is known as the “holy trinity” in Cajun cuisine). The flavor of the brown roux is essential to the traditional flavor of gumbo, so ensure you take time to cook the roux to a rich chocolate brown.

CLASSIC SHRIMP AND GRITS

Grits, like polenta, can take a long time to cook—up to 1 hour. For a quicker version, use instant grits, following the method below, and reduce cooking time to 10 minutes.

BRAISED COLLARD GREENS WITH HAM HOCKS

Braised collards in rich pot likker (pot liquor), simmered with smoked pork and onions until everything is meltingly tender, is a classic Southern dish. Don't discard those braising juices, either—sip, slurp, or sop them up. Simmering the ham hocks until the meat falls off the bones creates a deeply flavorful broth. Chicken stock adds even more flavor.

BOURBON-BANANA PUDDING WITH CANDIED PECANS

The classic English layered pudding dessert goes Southern with bourbon-soaked vanilla wafers, layered with banana, pudding and candied pecan nuts.