

# *AN APPRECIATION GATHERING*

*Virgin Hurricane Punch*

*Cajun Cornbread with Skewered Shrimp and Andouille Sausage*

*Louisiana Sunburst Salad*

*Jambalaya*

*King Cake*

## VIRGIN HURRICANE PUNCH

*46 ounces Pineapple Juice*

*46 ounces Ginger Ale*

*16 ounces Water*

*12 ounces Frozen Limeade, Concentrate, Thawed*

*6 ounces Frozen Orange Juice, Concentrate, Thawed*

*2 Medium Navel Oranges, Thinly Sliced*

*Combine all ingredients except ginger ale. Chill. Add ginger ale right before serving. Float slices of fruit. Serves 20.*

## *Cajun Cornbread with Skewered Shrimp and Andouille Sausage*

*24 Shrimp, Peeled, Deveined, Cooked  
2 Andouille Sausage Links  
1 Stick of Butter, Divided  
1/2 Onion, Finely Chopped  
1 Medium Pablano Pepper, Chopped  
1/2 Cup Frozen Corn, Thawed  
1 Cup All Purpose Flour  
1 Cup Yellow Cornmeal  
2 tsp. Baking Powder  
1 tsp. Baking Soda  
1 tsp. Salt  
1 Cup Milk  
3 Large Eggs  
1 Cup Shredded Cheddar Cheese  
12 Wooden Skewers*

*Preheat oven to 400 degrees. Peel, devein and cook shrimp. Set aside.*

*In pan, Saute' 2 Tbs. of butter. Add onions and peppers and cook until soft, about 4 minutes. Season with salt, stir in corn and heat through. Set aside to cool.*

*Melt remaining butter and remove from heat.*

*In another bowl, combine milk and eggs. Whisk lightly. Add liquid mixture to dry mixture and fold together until combined. Add sautéed vegetables with melted butter and shredded cheese and continue to fold. Batter will be very thick.*

*Using 1/2 cup measure, evenly scoop batter into muffin tin. Bake 10 minutes. Cool for 10 minutes. Skewer a shrimp, then sausage slice, then another shrimp and another sausage slice. Place cornbread muffin on plate. Top with shrimp and sausage skewer.*

*Yields 12 appetizers.*



## LOUISIANA SUNBURST SALAD

*24 Ounces Mescaline Mix  
2 Ounces Dried Cranberries  
2 Ounces Almonds Sliced  
1 Tsp. Cinnamon Ground  
1 Ounce Vegetable Oil  
2 Ounces Ruby Port Wine  
2 Ounces Raspberry Vinegar  
1 Tsp. Sugar  
1 Ounce Water  
5 Dashes Tabasco*

*Soak Cranberries in Port Wine overnight.*

*Whisk in a large mixing bowl, oil, water, vinegar, tabasco, cinnamon and sugar.*

*Add lettuce and toss.*

*Place greens on plate and garnish with cranberries and almonds. Serves 4*



## JAMBALAYA

- 12 Cups Butter
- 1 Large Onion, Chopped
- 1 Large Green Pepper, Chopped
- 4 Stalks Celery, Chopped
- 4 Cloves Garlic, Chopped
- 1 6 oz. Can Tomato Paste
- 3 Bay Leaves
- 3 TBS. Creole Seasoning (recipe follows)
- 4 TBS. Worcestershire Sauce
- 2 Cans Whole Peeled Tomatoes
- 7 Cups Chicken Stock
- 3 Cups Cooked Ham
- 3 Cups Cooked Andouille Sausage Sliced
- 3 Cups Cooked Chicken, Cut Into Bite Sized Pieces
- 3 Cups Frozen Shrimp
- 4 Cups Uncooked Long Grain Rice

Preheat oven to 350 degrees

Melt butter in pot. Saute' onion, green pepper, celery and garlic until tender - do not burn garlic. Add tomato paste and cook to brown slightly, stirring constantly. Stir in bay leaves, Creole Seasoning blend and Worcestershire Sauce. Pour into large roasting pan and spread around. Squeeze tomatoes to break up and add to mixture in pan. Stir in juice from tomatoes, chicken stock, ham, sausage, chicken, shrimp and rice. Mix well. Cover tightly with tin foil. Bake for 1 1/2 hour, stirring rice 1/2 way through baking time. Remove bay leaves before serving.

Serves 16.

## CREOLE SEASONING BLEND

- 2 TBS. Onion Powder
- 2 TBS. Garlic Powder
- 2 TBS. Dried Oregano
- 2 TBS. Dried Basil
- 1 TBS. Dried Thyme
- 1 TBS. Black Pepper
- 1 TBS. White Pepper
- 1 TBS. Cayenne Pepper
- 5 TBS. Paprika
- 3 TBS. Salt

*Combine all ingredients in a bowl, mix, and store in an airtight container.*



*King Cake*



*Traditional colors of Mardi Gras are purple for justice, green for faith, and gold for power. A plastic baby, representing the Christ child, is hidden inside. According to tradition, whoever gets the baby has to provide the King Cake for the following year.*

*Cake:*

*Cooking Spray*

*2 Cans 8 Ounces Reduced Fat Crescent Rolls*

*4 Ounces Reduced Fat Cream Cheese*

*2 TBS. Powdered Sugar*

*1 tsp. Vanilla Extract*

*2 TBS. Butter*

*1/3 Cup Light Brown Sugar*

*1 TBS. Ground Cinnamon*

*Icing:*

*1 Cup Confectioner's Sugar*

*1-2 TBS. Skim Milk*

*1/2 Tsp. Vanilla Extract*

*Red, Yellow, Green and Blue Food Coloring*

*Preheat oven to 350 degrees.*

*To prepare cake, separate crescent rolls at perforations into 16 pieces. Place slices around pan with points in the center. About 1/2 way down from points, press seams together.*

*Combine cream cheese, powdered sugar and vanilla in mixing bowl. Using a mixer at medium speed, beat until creamy. Spread cream cheese mixture on dough in the center where seams have been pressed together.*

*Combine butter, brown sugar and cinnamon in a small bowl. Stir with a fork until crumbly. Sprinkle over cream cheese. Fold dough points over filling, then fold base of triangles over points forming a circular roll. Bake 20 - 25 minutes until golden brown.*

*To prepare icing, combine all ingredients in a small bowl. Whisk until icing reaches desired consistency, adding more powdered sugar or milk as needed. Separate into three bowls. Add yellow coloring in one bowl, green in another bowl, and equal amounts of red and blue in the third bowl to create purple.*

*Drizzle one color at a time in wide horizontal bands over the iced cake.*