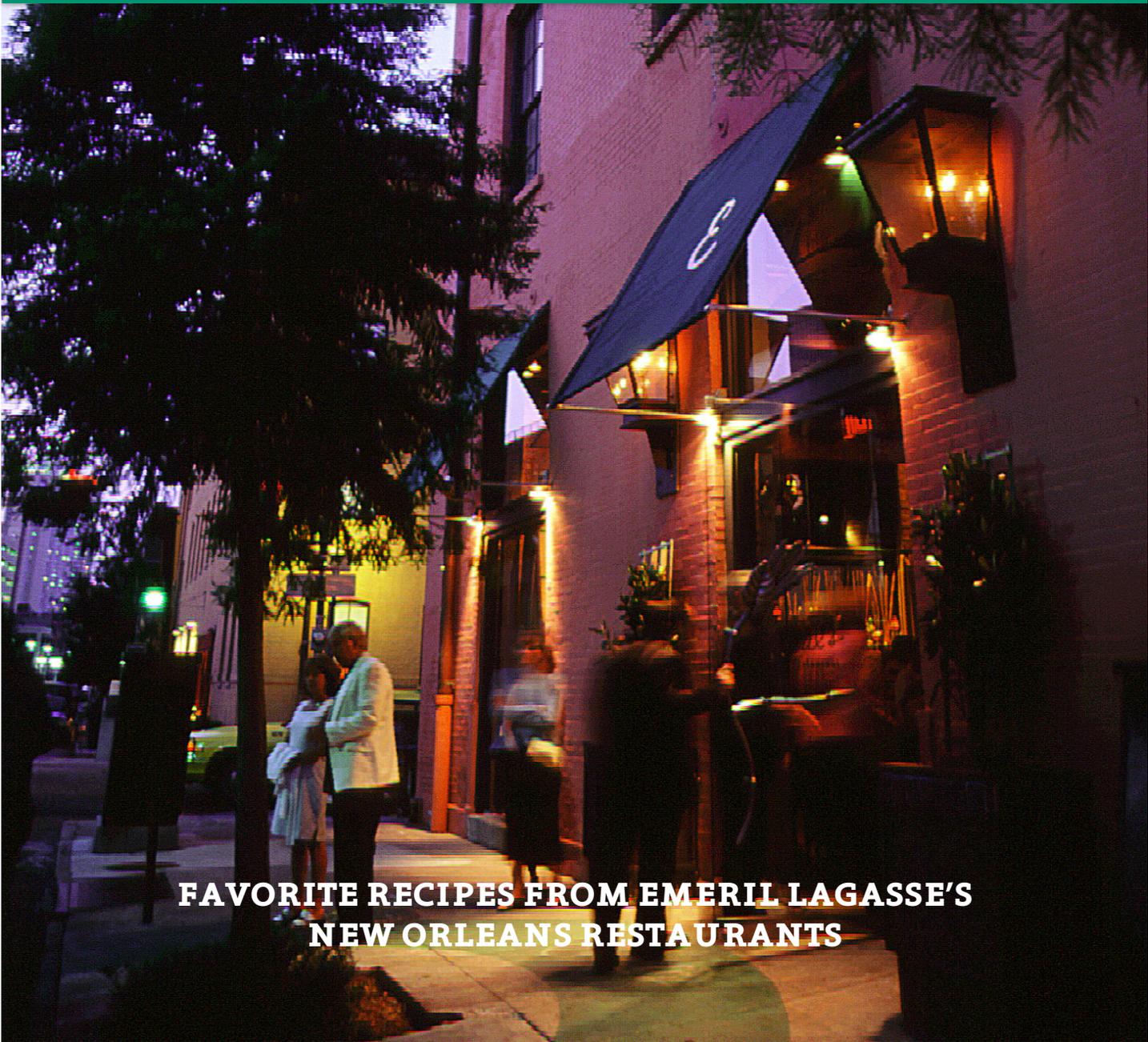


The logo for Emeril's New Orleans features the name "Emeril's" in a large, elegant, white cursive script. Below it, the words "NEW ORLEANS" are written in a smaller, white, all-caps serif font. The background is a dark, atmospheric photograph of the restaurant's exterior at night, with trees and building lights visible.

Emeril's
NEW ORLEANS

A solid green horizontal banner with white text.

EMERIL'S CELEBRATES 20 YEARS

A photograph of the exterior of Emeril's restaurant in New Orleans at night. The building is brick and illuminated with warm lights. A blue awning with a white 'E' logo is visible. People are seen walking on the sidewalk, and a tree is in the foreground.

**FAVORITE RECIPES FROM EMERIL LAGASSE'S
NEW ORLEANS RESTAURANTS**

THANK YOU



On March 26, 1990, inside an unassuming building in New Orleans' Warehouse District on the edge of the French Quarter, Emeril Lagasse spun into his own orbit and set out to craft a restaurant that would introduce his eclectic "New" New Orleans style of Louisiana cooking.

Twenty years later, to celebrate the restaurant's first dish ever served, Chef Emeril shares a few favorite recipes from his flagship Emeril's – and his other New Orleans restaurants – NOLA and Emeril's Delmonico.



TABLE OF CONTENTS

Emeril Lagasse

Emeril's New Orleans Restaurants	4
Emeril's Restaurant Family	5
<i>Cooking with Emeril on Martha Stewart Living Radio</i>	7

Recipes



Barbecue Shrimp with Petite Rosemary Biscuits <i>by Emeril Lagasse</i>	8
Smoked Mushrooms and Tasso Cream Sauce over Angel Hair Pasta <i>by Emeril Lagasse</i>	12
Tomato Chile-Glazed Lamb Spare Ribs <i>by David Slater</i>	14
Double Cut Pork Chop with Caramelized Sweet Potatoes, Tamarind Glaze and Green Chile Molé Sauce <i>by Emeril Lagasse</i>	16
Banana Cream Pie with Caramel Drizzles and Chocolate Sauce <i>by Emeril Lagasse</i>	19



Miss Hay's Stuffed Chicken Wings <i>by Emeril Lagasse</i>	22
NOLA's Shrimp & Smoked Cheddar Grits <i>by Emeril Lagasse</i>	24

Emeril's Delmonico

Crispy Pork Cheeks with Creole Dirty Rice <i>by Spencer Minch</i>	28
Sazerac Cocktail <i>by Emeril Lagasse</i>	30
Delmonico Martini <i>by Emeril Lagasse</i>	31
Ramos Gin Fizz <i>by Emeril Lagasse</i>	32

EMERIL'S NEW ORLEANS RESTAURANTS

Emeril's Restaurant

Where it all started – Emeril Lagasse's flagship restaurant in the Warehouse District!

Lunch: Monday – Friday, 11:30am-2pm

Dinner: Nightly, 6pm-10pm

800 Tchoupitoulas Street, 504-528-9393

NOLA

Emeril's casual and funky restaurant in the French Quarter, featuring an eclectic menu of New Orleans Creole and Acadian cuisine, with classic Southern, Vietnamese and Southwestern influences.

Lunch: Fri-Sun, 11:30am-2pm

Dinner: Nightly, 6pm-10pm

534 St. Louis Street, 504-522-6652

Emeril's Delmonico

Located on the street car line of New Orleans' famed St. Charles Avenue, Emeril's Delmonico represents the classic style of Louisiana's Creole cuisine and dining at its best.

Cocktail Hour: 5pm-7pm

Dinner: Nightly, 6pm-10pm

1300 St. Charles Avenue, 504-525-4937

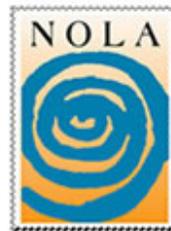
For reservations visit emerils.com.

EMERIL'S RESTAURANT FAMILY

Emeril is now the chef-proprietor of thirteen restaurants across the country. In 1990, Chef Emeril opened Emeril's Restaurant in the Warehouse District in downtown New Orleans. Two years later, he opened NOLA Restaurant in the French Quarter. In 1995, Emeril brought his "New New Orleans" cooking to Las Vegas and opened Emeril's New Orleans Fish House, located in the MGM Grand Hotel. In 1998, Lagasse opened Emeril's Delmonico in New Orleans' historic Garden District. He opened two restaurants in 1999 including Emeril's Orlando at Universal Studios CityWalk and Delmonico Steakhouse in the Venetian Resort Hotel Casino in Las Vegas. In 2003, he opened Tchoup Chop (pronounced chop-chop) at the Loews Royal Pacific Resort at Universal Orlando and Emeril's Miami Beach at the Loews Miami Beach Hotel. In June 2007, Lagasse opened, Emeril's Gulf Coast Fish House at the Island View Casino Resort in Gulfport, MS. In February 2008, he opened Table 10 at The Palazzo in Las Vegas. He opened his first restaurant in the Northeast, Emeril's Chop House on May 22, 2009 at the Sands Casino Resort Bethlehem in Pennsylvania and Lagasse's Stadium, a restaurant and sports entertainment venue opened on September 25, 2009 at The Palazzo. His first-ever burger restaurant, Burgers And More by Emeril, opened on November 22, 2009 at the Sands Bethlehem.



MARCH 26, 1990
EMERIL'S NEW ORLEANS



OCTOBER 12, 1992
NOLA



NOVEMBER 3, 1995
EMERIL'S NEW ORLEANS FISH HOUSE



JUNE 1, 1998
EMERIL'S DELMONICO



FEBRUARY 16, 1999
EMERIL'S ORLANDO



MAY 3, 1999
DELMONICO STEAKHOUSE

EMERIL'S RESTAURANT FAMILY

Emeril's
TCHOUP CHOP



JANUARY 27, 2003
EMERIL'S TCHOUP CHOP

Emeril's
MIAMI BEACH



NOVEMBER 3, 2003
EMERIL'S MIAMI BEACH

Emeril's
GULF COAST FISH HOUSE



JUNE 22, 2007
EMERIL'S GULF COAST FISH HOUSE

Table 10



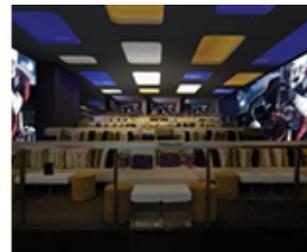
FEBRUARY 8, 2008
TABLE 10

Emeril's
chop house



MAY 22, 2009
EMERIL'S CHOP HOUSE

LAGASSE'S
STADIUM



SEPTEMBER 25, 2009
LAGASSE'S STADIUM

BURGERS
AND
MORE
BY EMERIL



NOVEMBER 22, 2009
BURGERS AND MORE BY EMERIL

COOKING WITH EMERIL



Tune in to *Cooking with Emeril* on Martha Stewart Living Radio, SIRIUS Channel 112 and part of The Best of SIRIUS on XM Channel 157.

Cooking with Emeril broadcasts from across the country, introducing its audience to the most fascinating people, places and food Emeril experiences on the road. Listeners are always invited to call in with their questions as he shares his latest recipes, tips and entertaining ideas. Whether the guest is a top chef, a distinguished sommelier, or an artisanal food producer, you can count on hearing a thought-provoking discussion about all things culinary. Emeril's list of recent guests includes Mario Batali, Anne Burrell, Daniel Boulud, Tom Colicchio, Todd English, Charlie Palmer, Lidia Bastianich, Jose Andres, and Joan Nathan.

Tune in to *Cooking with Emeril* on Martha Stewart Living Radio, SIRIUS Channel 112, XM Channel 157, and part of The Best of SIRIUS. Listeners can call 1-866-675-6675 or email questions anytime to emerilradio@marthastewart.com. A complete show schedule including airdates, times, and upcoming guests can be found at marthastewart.com/radio.

Barbecue Shrimp with Petite Rosemary Biscuits

Recipe from *From Emeril's Kitchens: Favorite Recipes from Emeril's Restaurants*, by Emeril Lagasse, published by HarperCollins Publishers, Inc., New York, 2003, courtesy Martha Stewart Living Omnimedia, Inc.



These shrimp aren't really barbecued on a grill. Instead, this is my take on a classic New Orleans dish, where whole shrimp are baked in butter, olive oil, and spices. When I opened Emeril's we took the dish up another notch and created this amazingly rich sauce for sautéed shrimp. Once you make the barbecue base, it will keep for a month, tightly covered in the refrigerator. Try the same sauce with oysters by first making the sauce in a sauce pan and adding the oysters after the sauce has reduced enough to coat the back of a spoon.

INGREDIENTS

- 2 pounds medium (21-24 count) raw shrimp in their shells
- 1 tablespoon Emeril's Original Essence or Creole Seasoning
- 1/2 teaspoon freshly ground black pepper
- 1 tablespoon vegetable oil
- 1 cup heavy cream
- 1/4 cup Barbecue Sauce Base, recipe follows
- 12 Petite Rosemary Biscuits, recipe follows
- 2 tablespoons unsalted butter, cut into pieces

- MAKES 4 TO 6 SERVINGS

INSTRUCTIONS

Peel and devein the shrimp, leaving only their tails attached. (Reserve the shells, if desired, to make the shrimp stock.) Season the shrimp with the Essence and black pepper, tossing to coat evenly. Cover and refrigerate while making the sauce base and biscuits.

Heat the oil in a large skillet over high heat. Add the seasoned shrimp and cook, stirring, until they begin to turn pink, about 2 minutes. Add the cream and barbecue sauce. Reduce the heat to medium-high and simmer, stirring, until reduced by half, about 3 minutes. Transfer the shrimp to a platter with tongs. Gradually whisk the butter into the sauce. Remove from the heat.

Place 2 or 3 biscuits on each plate. Divide the shrimp among the biscuits and top each serving with 1/3 to 1/2 cup of the sauce. Serve immediately.

Barbecue Shrimp with Petite Rosemary Biscuits, continued

Barbecue Sauce Base

INGREDIENTS

- 1 tablespoon olive oil
- 1/2 cup finely chopped yellow onions
- 1 teaspoon salt
- 1 teaspoon coarsely ground black pepper
- 3 bay leaves
- 1 tablespoon minced garlic
- 3 lemons, peeled, white pith removed, and quartered
- 1/2 cup dry white wine
- 2 cups Shrimp Stock, recipe follows
- 1 cup Worcestershire sauce

- MAKES ABOUT 1/2 CUP

INSTRUCTIONS

Heat the olive oil in a medium, heavy saucepan over medium high heat. Add the onions, salt, pepper, and bay leaves, and cook, stirring, until the onions are soft, about 2 minutes. Add the garlic, lemons, and white wine, and cook for 2 minutes. Add the shrimp stock and Worcestershire sauce and bring to a boil over high heat. Reduce the heat to medium-low and simmer until the sauce is reduced to 1/2-cup, about 1 hour and 15 minutes.

Strain the sauce through a fine mesh strainer, pressing on the solids with the back of a spoon. Set aside until needed. (The sauce base can be refrigerated in an airtight container for up to 3 days, or frozen for up to 2 months.)

Barbecue Shrimp with Petite Rosemary Biscuits, continued

Shrimp Stock

INGREDIENTS

- 1 pound shrimp shells and/or heads
- 1 cup coarsely chopped yellow onions
- 1/2 cup coarsely chopped celery
- 1/2 cup coarsely chopped carrots
- 3 garlic cloves, smashed with the side of a heavy knife
- 3 bay leaves
- 2 teaspoons salt
- 1 teaspoon whole black peppercorns
- 1 teaspoon dried thyme

- MAKES 3 QUARTS

INSTRUCTIONS

Rinse the shrimp shells and heads in a large colander under cold running water.

Put all the ingredients in a heavy medium stockpot. Add enough water to cover by 1 inch. Bring to a boil over high heat, skimming from time to time to remove the foam that forms on the surface. Reduce the heat to medium-low. Simmer for 45 minutes.

Strain through a fine-mesh strainer into a large bowl. Cool completely. Cover and refrigerate. (The stock can be refrigerated for up to three days. Or freeze in airtight containers for up to two months.)

Barbecue Shrimp with Petite Rosemary Biscuits, continued

Petite Rosemary Biscuits

INGREDIENTS

- 1 cup all purpose flour
- 1 teaspoon baking powder
- 1/8 teaspoon baking soda
- 1/2 teaspoon salt
- 3 tablespoons unsalted butter
- 1/2 to 3/4 cup buttermilk
- 1 tablespoon minced fresh rosemary

- **MAKES 12 MINI-BISCUITS**

INSTRUCTIONS

Preheat the oven to 400 degrees F.

Sift the dry ingredients into a large mixing bowl. Work the butter into the flour with your fingers or a fork until the mixture resembles coarse crumbs. Add 1/2 cup of the buttermilk, a little at a time, using your hands, to work it in just until thoroughly incorporated and a smooth ball of dough forms. Add up to an additional 1/4 cup buttermilk if the mixture is too dry, being very careful not to overwork or over-handle the dough, or the biscuits will be tough.

On a lightly floured surface, pat the dough into a circle about 7-inches in diameter and 1/2-inch thick. Using a 1-inch round cookie cutter, cut out 12 biscuits.

Place the biscuits on a large baking sheet. Bake until golden on top and lightly brown on the bottom, 10 to 12 minutes. Serve warm.

Smoked Mushrooms and Tasso Cream Sauce over Angel Hair Pasta

Recipe from *From Emeril's Kitchens: Favorite Recipes from Emeril's Restaurants*, by Emeril Lagasse, published by HarperCollins Publishers, Inc., New York, 2003, courtesy Martha Stewart Living Omnimedia, Inc.



In 1983, when I was at Commander's Palace in New Orleans, I really got into making homemade tasso and sausage, adding them to some of the new dishes I put on the menu at the restaurant. At the time, we weren't allowed to have smokers in the Garden District where Commander's is located, so I would toss the mushrooms with a seasoning blend, put them in a wire basket, and shake them over a hot grill to get the smoky flavor I loved. The combination of the smoked mushrooms and tasso is awesome, and it's been on the menu at Emeril's since Day One—and our customers still won't let us take it off the menu!

INGREDIENTS

- 1/2 pound angel hair pasta
- 2 tablespoons olive oil
- 1/2 cup chopped tasso
- 1 tablespoon chopped green onions (white parts only)
- 1 tablespoon chopped shallots
- 1 teaspoon chopped garlic
- 1 pound Smoked Mushrooms, recipe below
- 2 1/2 cups heavy cream
- 2 teaspoons Worcestershire sauce
- 1 teaspoon Emeril's Kick it Up Hot Red Sauce
- 1/2 teaspoon salt
- 2 tablespoons cold unsalted butter, cut into pieces
- 3 tablespoons chopped green onions (green parts), garnish
- 3 tablespoons Parmesan cheese, garnish

INSTRUCTIONS

Bring a pot of salted water to a boil. Add the angel hair pasta and cook until just al dente, about 3 minutes. Drain in a colander, return to the pot, and toss with 1 tablespoon of the oil.

Meanwhile, heat the remaining tablespoon of oil in a large skillet over medium-high heat. Add the tasso and cook, stirring, for about 2 minutes. Add the green onion whites, the shallots, and garlic and cook until fragrant, 30 seconds. Add the smoked mushrooms, stir well, and cook for 1 minute. Add the cream and cook until reduced by half, about 10 minutes. Add the Worcestershire, hot sauce, salt, and cold butter and stir well.

Divide the pasta among four or six plates and spoon the sauce evenly over the top. Garnish with the green onions and Parmesan cheese and serve immediately.

- MAKES 4 TO 6 SERVINGS

Smoked Mushrooms and Tasso Cream Sauce over Angel Hair Pasta, continued

Smoked Mushrooms

INGREDIENTS

- 1 pound button mushrooms, stemmed, wiped clean, and quartered
- 2 tablespoons olive oil
- 2 tablespoons Emeril's Original Essence

- **MAKES 1 POUND**

INSTRUCTIONS

Combine the mushrooms, oil, and Essence in a medium bowl and toss to coat evenly.

Prepare a stovetop smoker according to the manufacturer's instructions. Place the mushrooms on the grill pan and partially cover the smoker, leaving the lid ajar by 1-inch. Place over medium heat. When it begins to smoke, close the lid completely and cook until the mushrooms are tender and completely smoked, about 25 minutes.

Remove from the smoker and set aside until ready to assemble the pasta.

Tomato Chile-Glazed Lamb Spare Ribs

Recipe from Emeril's Restaurant by David Slater, courtesy Emeril Lagasse.



David Slater, my chef de cuisine at Emeril's, created the recipe for these incredible lamb spare ribs. At the restaurant he uses fresh Creole tomatoes and Indian Kashmiri chiles to make a glaze. He grills the ribs first to give them a little smoky flavor, and then they are finished in the oven and brushed with the delicious tomato glaze. The bright flavor of the homemade mint oil is the perfect match to mild heat of the chiles.

INGREDIENTS

- 2 (1 1/4 pound each) lamb spare rib racks
- 1 tablespoon kosher salt
- 1 teaspoon ground black pepper
- 4 sprigs fresh rosemary
- 1/4 cup chicken stock
- 1 cup Chile Glaze, recipe follows
- 1/4 cup Mint Oil, recipe follows
- 2 teaspoons toasted sesame seeds
- 2 teaspoons toasted black sesame seeds

- **MAKES 4 SERVINGS**

INSTRUCTIONS

Preheat the oven to 300 degrees F and the grill to medium heat.

Season the lamb ribs with the salt and pepper. Place the lamb on the grill, fat-side down and sear for 2 minutes. Rotate the lamb 90 degrees and sear an additional 2 minutes. Turn the lamb over and sear a final 2 minutes before removing from the heat and allowing to cool.

Once the lamb is cool, lay 2 sprigs of rosemary on the rib side of each rack and wrap tightly in two layers of aluminum foil. Place both foil wrapped racks on a sheet pan, fat-side up. Place the sheet pan in the oven until the meat is tender, about 1½ hours. Remove the lamb from the oven and allow to cool completely, about 1 hour. Once cooled, cut the racks into 8 ribs each.

To serve, place 8 ribs, fat-side up in a large saute pan with 2 tablespoons of the chicken stock. Drizzle 1/2 cup of the Chile Glaze over the meaty parts of the ribs. Heat the ribs over medium-high heat until the glaze has completely covered the ribs and the ribs are heated through, about 3 minutes. Remove from the heat, repeat with the remaining ribs, and plate. Serve by laying two ribs, side-by-side on a warmed plate, and lay two more on top perpendicularly to the first two. Spoon any excess glaze over the ribs, and drizzle 1 tablespoon of the Mint Oil around the inner rim of the plate.

Tomato Chile-Glazed Lamb Spare Ribs, continued

INSTRUCTIONS, CONT'D

Combine the sesame seeds together and sprinkle 1 teaspoon of the seeds over the ribs.

Repeat these steps, and serve the ribs immediately while still hot.

Chile Glaze

INGREDIENTS

- 1 28-ounce can whole tomatoes
- 3 Kashmiri chiles
- 3 garlic cloves, minced
- 1 1/2 cups granulated sugar
- 1 cup white wine vinegar
- 1/2 cup soy sauce
- 2 teaspoons chili powder

- MAKES 2 CUPS

INSTRUCTIONS

In a food processor, place the tomatoes, chiles and garlic and process until well combined. Transfer the contents of the food processor along with the remaining ingredients to a 6-quart stockpot and bring to a boil. Reduce the heat to medium-high and cook, stirring occasionally, until the tomatoes reach a glaze consistency, about 50 to 60 minutes. Remove from the heat and set aside to cool. Glaze may be made in advance and kept for up to 2 weeks in an airtight plastic container in the refrigerator.

Mint Oil

INGREDIENTS

- 1 cup packed mint leaves
- 1/2 cup lemon oil

- MAKES 1/2 CUP

INSTRUCTIONS

Set a 2-quart saucepan filled with 6 cups of water over high heat and bring to a boil. Immerse the mint leaves in the boiling water for 5 seconds. Quickly remove the mint and plunge in an ice bath to shock. Remove the mint from the ice bath and squeeze out the excess water. Place in a bar blender with the lemon oil and puree until smooth, about 30 seconds. Strain the oil through a coffee filter or a cheesecloth-lined fine mesh sieve.

The oil will keep for up to 1 week at room temperature.

Double Cut Pork Chop with Caramelized Sweet Potatoes, Tamarind Glaze and Green Chile Molé Sauce

Recipe from Emeril's Restaurant by Emeril Lagasse



Flavored with the essence of tangy tamarind, this delicious grilled pork chop will hit a note on your palate that you have forgotten about, but will gladly remember. We use thick double cut pork chops and top it with two rich sauces – green chili molé and tamarind glaze. It's been on the menu since Day One and is by far one of our most popular entrées at Emeril's. You can also find it on the menu at Emeril's Orlando, Emeril's Miami Beach and Emeril's Gulf Coast Fish House. Diana Davey the chef de cuisine at my restaurant Table 10 in Las Vegas adds a fun twist to her version of this dish. She slow roasts prime pork tenderloin and serves it with mashed sweet potatoes, the same great green chili molé and a kicked-up brown sugar rum glaze!

INGREDIENTS

- 4 1-pound loin pork chops, each about 2-inches thick
- 4 teaspoons Emeril's Southwest Essence
- 1 tablespoon olive oil
- Tamarind Glaze, recipe follows
- Green Chile Molé Sauce, recipe follows
- Caramelized Sweet Potatoes, recipe follows

- MAKES 4 SERVINGS

INSTRUCTIONS

Rub both sides of pork chops with the remaining 4 teaspoons of Emeril's Southwest Essence. Heat oil in a large skillet over high heat. Add chops and sear 4 minutes each side and 2 minutes on fatty edge. Arrange chops on a rack in a baking pan and place in preheated broiler, 5-inches from heat; broil five minutes on first side. Brush both sides of chop with tamarind paste mixture, turn chops to second side and broil 5 minutes. Baste chops, turn again and broil until glaze turns brown and sticky, about 5 minutes longer, 15 minutes in all.

To serve, spoon Green Mole Sauce on a plate, top with a pork chop and brush once more with glaze. Add Roasted Sweet Potato on side.

Double Cut Pork Chop with Caramelized Sweet Potatoes, Tamarind Glaze and Green Chile Molé Sauce, continued

Tamarind Glaze

INGREDIENTS

- 2 tablespoons seeded tamarind paste (Available in Latin, Indian or Indonesian markets)
- 1 tablespoon minced garlic
- 3 tablespoons dark cane syrup or corn syrup, if cane is unavailable
- 3 tablespoons dark molasses
- 2 tablespoons ketchup
- 2 tablespoons water
- Black pepper
- 1 tablespoon Emeril's Southwest Essence

- MAKES 3/4 CUP

INSTRUCTIONS

Combine tamarind, garlic, cane syrup, molasses, ketchup, water, 3 turns black pepper and 1 tablespoon of Southwest Essence in a food processor; blend until it forms a paste.

Double Cut Pork Chop with Caramelized Sweet Potatoes, Tamarind Glaze and Green Chile Molé Sauce, continued

Green Chile Molé Sauce

INGREDIENTS

- 1 cup chopped onions
- 1/2 cup shelled pistachio nuts
- 1/2 cup shelled pine nuts, roasted until golden
- 1/2 cup roasted, peeled and chopped green poblano peppers (about 2 peppers)
- 1 teaspoon chili powder
- 1 teaspoon ground cumin
- 1/2 teaspoon salt
- 1 tablespoon dark cane syrup
- 1 cup chicken stock
- 1/2 cup heavy cream
- 1/4 cup parsley leaves
- 1/4 cup cilantro leaves

- MAKES 1 1/2 CUPS

INSTRUCTIONS

In a saucepan combine all ingredients and bring to a slow boil. Reduce heat to simmering and cook 1 hour. Pour sauce into a food processor or blender and process, stopping once to scrape sides of bowl. Strain sauce through a fine sieve into a small saucepan and reheat before serving or refrigerate, covered.

Caramelized Sweet Potatoes

INGREDIENTS

- 4 medium sweet potatoes, scrubbed
- 2 tablespoons olive oil
- 1/2 teaspoon salt
- Black pepper
- 1 tablespoon brown sugar
- 1 tablespoon butter

- MAKES 4 SERVINGS

INSTRUCTIONS

Rub potato skins with oil and sprinkle with salt and pepper. Place on a baking sheet and roast at 400 degrees until just tender, 25 to 30 minutes. Remove from oven and let cool slightly. Peel potatoes while still warm and cut each into several pieces. Butter a small baking dish and arrange potato pieces in a single layer. Sprinkle potatoes with sugar and dot with butter. Return to oven and bake until sugar melts and potatoes are glazed, about 15 minutes.

Banana Cream Pie with Caramel Drizzles and Chocolate Sauce

Recipe from *From Emeril's Kitchens: Favorite Recipes from Emeril's Restaurants*, by Emeril Lagasse, published by HarperCollins Publishers, Inc., New York, 2003, courtesy Martha Stewart Living Omnimedia, Inc.



There're a few secrets necessary to successfully making this pie (which, incidentally, has been on the menu at Emeril's since Day One, and continues to be one of our most requested desserts). First, the bananas, while ripe, need to be firm, so that they hold their shape when pushed into place. Second, the pastry cream needs to be very stiff, so that when sliced, the pie will not crumble or slide. It's also important to cover the bananas completely with the last layer of pastry cream to prevent them from discoloring. And while at Emeril's they pipe the whipped cream over each individual slice before serving, feel free to spread your whipped cream over the whole pie, if you'd prefer.

INGREDIENTS

- 4 cups heavy cream
- 1 1/2 cups whole milk
- 1 1/2 cups plus 2 teaspoons granulated sugar
- 1 vanilla bean, split in half lengthwise and seeds scraped
- 3 large egg yolks
- 2 large eggs
- 1/2 cup cornstarch
- Graham Cracker Crust, recipe follows
- 3 pounds (about 9) firm but ripe bananas, peeled and cut crosswise into 1/2-inch-thick slices
- 1/2 teaspoon pure vanilla extract
- Caramel Sauce, recipe follows
- Chocolate Sauce, recipe follows
- Shaved chocolate, for garnish
- Confectioner's sugar, for garnish

- MAKES ONE 9-INCH PIE, 10 SERVINGS

INSTRUCTIONS

Combine 2 cups of the cream, the milk, 1/2 cup of the sugar, the vanilla bean, and the vanilla seeds in a large heavy-bottomed saucepan over medium heat. Bring to a gentle boil, whisking to dissolve the sugar. Remove from the heat.

Combine the egg yolks, eggs, cornstarch, and 1 cup of the sugar in a medium bowl, and whisk pale yellow in color. Set aside.

Whisk 1 cup of the hot cream mixture into the egg yolks. Gradually add the egg mixture to the hot cream, whisking constantly. Bring to a simmer, stirring constantly with a large wooden spoon to cook out the cornstarch, until the mixture thickens, about 5 minutes. (The mixture may separate slightly. If so, remove from the heat and beat with an electric mixer until thick and smooth.) Strain through a fine mesh strainer into a clean bowl. Cover with plastic wrap, pressing down against the surface to prevent a skin from forming. Chill in the refrigerator for about 4 hours.

To assemble, spread 1/2 cup of the custard over the bottom of the prepared crust, smoothing with the back of a large spoon or rubber spatula. Arrange enough banana slices (not quite one-third) in a tight, tiled pattern over the custard, pressing down with your hands to pack them firmly.

Banana Cream Pie with Caramel Drizzles and Chocolate Sauce, continued

INSTRUCTIONS, CONT'D

Repeat to build a second layer, using 3/4 cup of the custard and enough bananas to cover, smoothing down the layer evenly.

For the third layer, spread 3/4 cup of custard over the bananas and top with the remaining bananas, starting 1-inch from the outer edge and working toward the center. Spread 1 cup of custard evenly over the bananas to prevent discoloration. Cover with plastic wrap and chill for at least 4 hours or overnight.

In a medium bowl, whip the cream until soft peaks form. Add the remaining 2 teaspoons of sugar and the vanilla extract and whip until stiff peaks form.

Remove the pie from the refrigerator. With a sharp knife dipped in hot water, cut the pie into 10 equal slices. Transfer the slices to dessert plates. Fill a pastry bag with the whipped cream and pipe onto each slice. (Alternately, spread the whipped cream evenly over the pie before cutting.)

Drizzle each slice with the caramel sauce and chocolate sauce, sprinkle with the chocolate shavings and confectioners' sugar, and serve.

Graham Cracker Crust

INGREDIENTS

- 1 1/4 cups graham cracker crumbs
- 1/4 cup sugar
- 4 tablespoons unsalted butter, melted

- **MAKES ONE 9-INCH CRUST**

INSTRUCTIONS

Preheat the oven to 350°F.

Combine the graham cracker crumbs and sugar in a medium bowl and mix well. Add the butter and mix well. Press the mixture into a 9-inch pie pan. Top with an aluminum pie tin and with a circular motion, press the crust tightly into the pan. Bake until browned, about 25 minutes. Cool for 10 to 15 minutes.

Banana Cream Pie with Caramel Drizzles and Chocolate Sauce, continued

Caramel Sauce

INGREDIENTS

- 3/4 cup sugar
- 2 tablespoons water
- 1/2 teaspoon fresh lemon juice
- 1/2 cup heavy cream
- 2 tablespoons to 1/4 cup whole milk

- MAKES A GENEROUS 3/4 CUP

INSTRUCTIONS

Combine the sugar, water, and lemon juice in a medium, heavy saucepan over medium-high heat. Cook, stirring, until the sugar dissolves. Let boil without stirring until the mixture becomes a deep amber color, 2 to 3 minutes, watching closely so it doesn't burn. Add the cream, whisk to combine, and remove from the heat. Add the milk, 2 tablespoons at a time, until the desired consistency is reached. Remove from the heat and cool to room temperature before serving with the pie. (The sauce will thicken as it cools.)

Chocolate Sauce

INGREDIENTS

- 1/2 cup half-and-half
- 1 tablespoon unsalted butter
- 1/2 pound semisweet chocolate chips
- 1/2 teaspoon pure vanilla extract

- MAKES 1 1/2 CUPS

INSTRUCTIONS

Heat the half-and-half and butter in a small, heavy saucepan over medium heat until it just comes to a boil. Remove from heat immediately.

Place the chocolate and vanilla in a medium, heat-proof bowl. Add the hot half-and-half and let sit for 2 minutes, then whisk until smooth. Serve slightly warm. (The sauce can be kept refrigerated in an airtight container for several days, but it must be returned to room temperature before serving.)

Miss Hay's Stuffed Chicken Wings

Recipe from NOLA Restaurant by Emeril Lagasse.



I happen to love Vietnamese cuisine. New Orleans is home to a vibrant Vietnamese community that has always played a big role in the shrimping and seafood industry here. These Vietnamese-style wings are a mainstay dish that's on the menu at my restaurant NOLA – named after Miss Hay, one of my long-time cooks who has worked with me for over 19 years. She comes in early and makes these from scratch every morning – she's the only one who's allowed to make them! Miss Hay's Stuffed Chicken Wings will always be a guest favorite.

INGREDIENTS

- 1/4 cup chopped green onions
- 1/4 cup celery heart finely chopped
- 2 tablespoons sugar
- 1/4 cup plus 1 tablespoon finely chopped raw shrimp
- 2 cups finely chopped white onions
- 1/4 cup finely chopped fresh cilantro
- 2 ounces Woodear Black Mushrooms, chopped
- 1 pound ground pork
- salt and pepper, to taste
- fish sauce, to taste
- 12-18 chicken wings
- 3 tablespoons Emeril's Creole Seasoning
- 1 1/2 cups flour
- thinly sliced lettuce, for serving
- 1/4 cup chopped roasted peanuts
- 2 tablespoons finely chopped parsley
- Hoisin Dipping Sauce (for serving), recipe follows

- MAKES 12-18 STUFFED WINGS

INSTRUCTIONS

Preheat the oven to 325 °F.

In a mixing bowl, combine the green onions, celery, sugar, shrimp, white onions, cilantro, mushrooms and pork together. Mix thoroughly. Season with salt, pepper, and fish sauce. Slice the wing along the bone in order to leave the skin and meat attached. Sever the first joint of the chicken wing and remove the bones. Holding tight to keep the joint intact, slide the knife along the underside of the skin and separate all the way to the joint. Season each chicken wing inside and out with Creole seasoning. Roll back the skin, remove the bones and cup the edges of the skin to begin stuffing the forcemeat into the cavity. Stuff the entire section of the skin and fold the leftover meat and skin over the top to "close" the wing. Place the wings on a baking sheet and bake for 20 minutes. Remove the wings from the oven and cool completely. Season the flour with Creole seasoning. Dredge the wings in seasoned flour.

Preheat the fryer.

Carefully lay the wings in the hot oil and fry 3 to 4 minutes or until golden brown and crispy. Fry the wings in batches. Remove and drain on a paper towels. Season with Creole seasoning. Arrange the wings on top of the lettuce and drizzle with Hoisin Dipping Sauce. Garnish with chopped peanuts and parsley.

Serve warm.

Miss Hay's Stuffed Chicken Wings, continued

Emeril's Creole Seasoning

INGREDIENTS

- 2 1/2 tablespoons paprika
- 2 tablespoons salt
- 2 tablespoons garlic powder
- 1 tablespoon black pepper
- 1 tablespoon onion powder
- 1 tablespoon cayenne pepper
- 1 tablespoon dried oregano
- 1 tablespoon dried thyme

- MAKES 2/3 CUP

INSTRUCTIONS

Combine all ingredients thoroughly.

Hoisin Dipping Sauce

INGREDIENTS

- 3 jalapenos, seeded and finely chopped
- 1 1/2 cups sugar
- 1 quart hoisin sauce
- 2 cups water
- juice of two small limes
- 2 tablespoons minced garlic

- MAKES 1 1/2 QUARTS OF SAUCE

INSTRUCTIONS

In a food processor, puree the jalapenos with the sugar. Add the hoisin sauce, water, and lime juice. Add the minced garlic. Puree until fully incorporated. Pour into a 2 quart container. Allow the sauce to sit for 1 hour, stirring occasionally to allow the sugar to dissolve. Serve with the Stuffed Wings.

NOLA's Shrimp and Smoked Cheddar Grits

Recipe from NOLA Restaurant by Emeril Lagasse.



Originating in South Carolina, this is a simple dish created by local fisherman that was traditionally eaten for breakfast. The secret here is fresh wild-caught shrimp, good quality stone ground grits and a little bacon for flavoring. At the restaurant we cook the grits in milk and then add grated smoked cheddar. We finish them with smoked mushrooms, grilled green onions and a drizzle of rich BBQ sauce made with local Abita beer. Today Shrimp and Grits is a true Southern classic...this dish continues to be hugely popular at my restaurant NOLA in the French Quarter.

INGREDIENTS

- 2 pounds medium shrimp, peeled and deveined
- 2 1/2 teaspoons Emeril's Creole Seasoning, recipe follows
- 3/4 teaspoons salt
- 2 tablespoons olive oil
- 4 tablespoons butter, room temperature
- 1 recipe Smoked Cheddar Grits, recipe follows
- 1 recipe Citrus Buerre Blanc, recipe follows
- 1 recipe Abita BBQ Glaze, recipe follows
- 1 recipe Smoked Cremini Mushrooms and Rendered Bacon, recipe follows
- 1 recipe Grilled Green Onions, recipe follows

INSTRUCTIONS

In a large bowl, combine the shrimp with the Creole Seasoning and salt and toss to blend. Set aside as you prepare the skillet. Place a large, 14-inch skillet over high heat and add the olive oil and heat until very hot. Add 1 tablespoon of the butter to the pan. Swirl to melt, then add the shrimp to the pan in one even layer. Sear the shrimp until well caramelized on the first side, about 1 minute. Turn the shrimp over and add the smoked mushrooms, bacon and Abita BBQ Glaze to the pan. Continue to cook, stirring occasionally, until the shrimp are well coated with the sauce and just cooked through, about 3 minutes. Add the remaining butter to the pan and swirl until melted into the sauce.

To serve, divide the grits between 8 entrée-sized shallow bowls. Drizzle about 2 tablespoons of the Citrus Beurre Blanc around the edge of the grits near the rim of the bowl. Divide the shrimp, mushrooms, bacon and sauce evenly between the bowls, and place a grilled green onion on top of the grits in a circle. Serve immediately.

- MAKES 8 ENTREE SERVINGS

NOLA's Shrimp and Smoked Cheddar Grits, continued

Emeril's Creole Seasoning

INGREDIENTS

- 2 1/2 tablespoons paprika
- 2 tablespoons salt
- 2 tablespoons garlic powder
- 1 tablespoon black pepper
- 1 tablespoon onion powder
- 1 tablespoon cayenne pepper
- 1 tablespoon dried oregano
- 1 tablespoon dried thyme

- MAKES 2/3 CUP

INSTRUCTIONS

Combine all ingredients thoroughly.

Smoked Cheddar Grits

INGREDIENTS

- 6 cups water
- Salt, to taste
- 1 1/2 cups quick cooking or old-fashioned grits (not instant!)
- 1 cup milk
- 1 cup heavy cream
- 4 tablespoons butter
- 6 ounces grated smoked white cheddar cheese
- Freshly ground black pepper, to taste

- MAKES 2 QUARTS

INSTRUCTIONS

In a large, heavy saucepan bring the water to a boil. Add a generous teaspoon of salt and the grits and stir with a wooden spoon to combine. When grits thicken, add the milk, cream and butter and return to a boil. Reduce heat to a simmer, partially cover the saucepan and cook for 45 minutes to one hour, until grits are very tender, smooth, and creamy-thick. Add the cheddar, season with black pepper, and stir until cheese is melted. Serve hot.

NOLA's Shrimp and Smoked Cheddar Grits, continued

Citrus Beurre Blanc

INGREDIENTS

- 1/2 cup fresh squeezed orange juice
- 1/2 cup dry white wine
- 1/4 cup fresh squeezed lemon juice
- 1/4 cup fresh squeezed lime juice
- 1/4 cup thinly sliced shallots
- 1 2-inch strip orange zest
- 1 2-inch strip lemon zest
- 1 2-inch strip lime zest
- 1 garlic clove, smashed
- 1/2 bay leaf
- 1 sprig of thyme
- 1/2 teaspoon salt
- 1/2 teaspoon black peppercorns
- 1/3 cup heavy cream
- 2 sticks cold unsalted butter, cubed

- MAKES ABOUT 1 1/4 CUPS

INSTRUCTIONS

Place all the ingredients except the heavy cream and butter in a 1-quart saucepan and place over high heat. Bring to a boil and reduce until the liquid is nearly evaporated, 12 to 14 minutes. Add the heavy cream to the pan and reduce by half, 1 to 2 minutes. Remove the pan from the heat and reduce the temperature to medium low. Add a few cubes of the butter to the pan and use a whisk to stir constantly until the butter is melted. Return to the heat and add a few more pieces. Continue to place the pan on and off the heat, adding a few cubes of butter to the pan and whisking until all the butter is used. Remove the sauce from the heat and strain through a fine-mesh strainer. Keep warm until ready to serve – do not allow the sauce to boil or it will separate.

Abita BBQ Glaze

INGREDIENTS

- 1 cup ketchup
- 1 cup Abita amber beer
- 6 tablespoons packed light brown sugar
- 1 1/2 teaspoons crushed red pepper

- MAKES 1 1/4 CUPS

INSTRUCTIONS

Combine the ketchup, beer, brown sugar and crushed red pepper in a saucepan and bring to a boil. Reduce heat slightly and continue to cook at a steady simmer until the sauce is translucent and reduces to a consistency thick enough to coat the back of a spoon, 5 to 10 minutes. Set aside. You should have about 1 1/4 cups of glaze.

NOLA's Shrimp and Smoked Cheddar Grits, continued

Smoked Cremini Mushrooms and Rendered Bacon

INGREDIENTS

- 3/4 pound cremini mushrooms, halved, or quartered if large
- 1 1/2 teaspoons Emeril's Creole Seasoning
- 4 teaspoons olive oil
- 1/2 pound bacon, diced

INSTRUCTIONS

In a medium bowl, combine the mushrooms, Creole Seasoning and olive oil. Toss to combine and place on the rack of a stovetop smoker. Prepare the smoker over medium-high heat using applewood smoking dust, or the smoke chips of your choice. When the smoker begins to smoke, close the lid. Smoke the mushrooms until cooked through, about 20 to 25 minutes. Remove from the smoker and set aside until ready to use.

While the mushrooms smoke, place the bacon in a 10-inch sauté pan over medium-low heat and render the fat until it is just beginning to get crispy, 10 to 12 minutes. Remove the bacon from the pan using a slotted spoon and transfer to paper towels to drain. Set aside until ready to use.

Grilled Green Onions

INGREDIENTS

- 8 green onions, root end and tips trimmed
- 4 teaspoons olive oil
- 1/2 teaspoon salt
- 1/4 teaspoon white pepper

INSTRUCTIONS

Place a grill pan over medium-high heat. Drizzle the green onions with the olive oil and season with the salt and pepper. Place the green onions on the grill and cook for 2-3 minutes, turning occasionally to ensure even browning. Remove the green onions from the heat and set aside as you prepare the rest of the dish.

Crispy Pork Cheeks with Creole Dirty Rice

Recipe from Emeril's Delmonico by Spencer Minch, courtesy Emeril Lagasse



Dirty rice is a staple in Louisiana's Creole cooking. Spencer Minch, my chef de cuisine at Emeril's Delmonico, created this recipe for crispy pork served over Creole dirty rice. Chef Spencer confits the pork cheeks – cooking them covered with oil in the oven at a low temperature until they are fork tender. He then sautés the pork in a little butter until slightly crispy. The dirty rice is delicious all by itself, but the pork cheeks are definitely worth the effort. This dish has developed quite a following in New Orleans and one of the most popular dishes at Delmonico!

INGREDIENTS

- 2 1/2 pounds pork cheeks, cleaned and trimmed of all tough membranes
- 8 cloves garlic
- 6 sprigs fresh thyme
- 1 1/2 tablespoons Kosher salt
- 1 tablespoon coarsely ground black pepper
- 1 tablespoon coriander seeds
- Vegetable oil as needed
- 1 cup flour, or more as needed for dusting
- 2 tablespoons unsalted butter
- 1 recipe Creole Dirty Rice, for serving

- **MAKES 4 SERVINGS**

INSTRUCTIONS

Preheat the oven to 325 degrees F.

Place the pork cheeks, garlic, thyme, salt, pepper, and coriander seeds in a baking dish just large enough to hold the pork in one layer. Add enough vegetable oil to completely cover the pork. Cover the dish tightly with aluminum foil and bake until cheeks are fork-tender, usually 4 to 4 1/2 hours. (Note: this will depend on the size of pork cheeks you are able to procure, so check periodically during the cooking time.) When the pork is tender, remove from the oven and allow to cool in the oil. Once cool, remove the cheeks from the oil and pat dry with paper towels. (Oil may be strained and used for another purpose.)

Dust the cheeks lightly with flour. Heat a medium sauté pan over medium-high heat. When hot, add 2 tablespoons of oil to the pan and, when oil is hot, add 1 tablespoon of the butter. Sauté the cheeks, in batches if necessary, until golden brown on all sides, 2 to 3 minutes. Remove from the pan and repeat with remaining cheeks, adding more vegetable oil and remaining butter if necessary.

Serve the cheeks hot, with the Creole Dirty Rice.

Crispy Pork Cheeks with Creole Dirty Rice, continued

Creole Dirty Rice

INGREDIENTS

- 1 tablespoon vegetable oil
- 1 tablespoon butter
- 1/2 cup chopped yellow onion
- 1/2 cup chopped bell pepper
- 1/4 pound ground pork
- 1/4 pound chicken livers, pureed
- 2 bay leaves
- 1 tablespoon finely chopped jalapeno
- 1/2 teaspoon salt
- 1/4 teaspoon ground coriander
- 1/4 teaspoon ground cumin
- 1/4 teaspoon cayenne
- 2 cups cooked long grain white rice
- 1/4 cup beef stock or canned, low sodium beef broth
- Dash of Tabasco, or other Louisiana hot sauce, or to taste

INSTRUCTIONS

In a large skillet, heat the oil over medium high heat. When hot, add the butter, onions, and bell peppers and sauté vegetables until tender and lightly caramelized, 4 to 6 minutes. Add the pork and cook, using the spoon to break the pork into small pieces of meat, until well-browned, 1 to 2 minutes. Add the liver puree, bay leaves, jalapeno, salt, coriander, cumin, and cayenne and cook until liver is cooked through and spices are fragrant, 2 to 3 minutes. Add the rice and beef stock and continue to cook, stirring, until well-combined and rice is heated through, 2 to 3 minutes longer. Adjust the seasoning if necessary and add hot sauce to taste.

- MAKES ABOUT 3 CUPS

Sazerac Cocktail

Recipe by Emeril Lagasse, originally appearing in *Emeril's Delmonico*, by Emeril Lagasse, William Morrow Publishers, New York, 2005, courtesy Martha Stewart Living Omnimedia, Inc.

Emeril's Delmonico

There is no question that this drink originated in New Orleans. When it was first created, it contained an imported Cognac, a brand that was made by a company called Sazerac-deFlorge et Fils of Limoges, France. The mixture was changed in the late 1870s, when American rye whiskey was substituted for the brandy to please the tastes of New Orleanians. We use Old Overholt rye whiskey, but any good rye will do.

INGREDIENTS

- Splash of Herbsaint or Pernod
- 1 1/2 ounces Old Overholt rye whiskey
- 1/2 ounce Simple Syrup, recipe follows
- 3 dashes Peychaud's bitters
- 3 dashes Angostura bitters
- Crushed Ice
- Lemon twist, for garnish

- MAKES 1 COCKTAIL

Simple Syrup

INGREDIENTS

- 1 cup sugar
- 1 cup water

- MAKES 2 CUPS

INSTRUCTIONS

Splash the Herbsaint in a small rocks glass and twirl the glass around to evenly coat it.

Combine the rye, simple syrup, both bitters, and ice in a cocktail shaker. Stir and then strain into the glass with the Herbsaint. Garnish with the lemon twist and serve.

INSTRUCTIONS

Combine the sugar and water in a small saucepan and bring to a boil. Reduce the heat to medium-low and simmer until the sugar dissolves, about 4 minutes. Remove from the heat and let cool.

Pour the syrup into a clean container and refrigerate until well chilled, 1 to 2 hours. (The syrup will keep refrigerated in an airtight container for up to 2 weeks.)

Delmonico Martini

Recipe by Emeril Lagasse, originally appearing in *Emeril's Delmonico*, by Emeril Lagasse, William Morrow Publishers, New York, 2005, courtesy Martha Stewart Living Omnimedia, Inc.

Emeril's Delmonico

When we reopened Delmonico I wanted to offer a classic gin martini, but I knew we had to adjust the ratio of gin to vermouth to accommodate modern tastes. We like to use Hendrick's dry gin, which is distilled and bottled in Scotland. Unlike other high-end gins, Hendrick's uses five simple botanicals—coriander, citrus peel, cucumber, juniper, and rose petals—sublime in my opinion.

Dave Berard, our head bartender, uses this trick: put the vermouth in a spray bottle and, rather than splash it in, spray the martini glass with it. Of course, add the vermouth to your personal taste.

INGREDIENTS

- 2 1/2 ounces Hendrick's gin
- Crushed ice
- Splash or spray of dry vermouth
- 2 queen pimento-stuffed olives

- MAKES 1 COCKTAIL

INSTRUCTIONS

Combine the gin and ice in a cocktail shaker and shake vigorously for 30 seconds. Mist a chilled martini glass with vermouth. Strain the gin into the martini glass, garnish with the olives, and serve.

Ramos Gin Fizz

Recipe by Emeril Lagasse, originally appearing in *Emeril's Delmonico*, by Emeril Lagasse, William Morrow Publishers, New York, 2005, courtesy Martha Stewart Living Omnimedia, Inc.

Emeril's Delmonico

I understand that Henry C. Ramos invented the gin fizz at the Imperial Cabaret in New Orleans in 1888. It's said that the original formula was never disclosed but this recipe is our take on it. This is another eye-opener that is popular to serve at brunch and is reputed to have been a favorite of former Louisiana Governor Huey P. Long. The half-and-half and egg white when shaken are what give the drink its frothy appearance.

INGREDIENTS

- 1 1/2 ounces gin
- 1/2 ounce Simple Syrup
- 2 ounces half-and-half
- 1 large egg white
- 2 to 3 dashes orange-flower water*
- Splash fresh lemon juice
- Splash fresh lime juice
- Crushed ice
- Club soda
- 1 lime wedge

- MAKES 1 COCKTAIL

INSTRUCTIONS

Combine all the ingredients except the ice, club soda, and lime wedge in a cocktail shaker and shake vigorously. Strain into a Collins glass filled with crushed ice and top off with a splash of club soda. Garnish with the lime wedge and serve.

*Orange-flower water is usually available at liquor stores or gourmet shops.