

# Louisiana COOKIN'

15th...  
ANNIVERSARY  
...ISSUE

## Real Fall Comfort

7 MUST-TRY New Orleans  
shrimp dishes

& Shrimp-  
Andouille  
Paella



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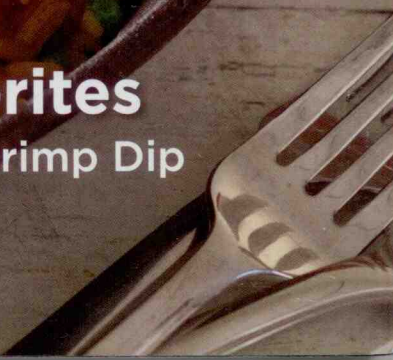


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### Plus: Tailgating Favorites

Cajun Crawfish Bread Layered Shrimp Dip  
Ham and Cheese Sliders





## Roving Cajun Chef Returns Home

**Cajun Country** has a new reason to fall in love with its local seafood all over again. Local Chef Alex Patout has returned home to give diners an authentic, homestyle Cajun cooking experience at Landry's Seafood & Steakhouse in New Iberia.

Always popular among locals for its delicious seafood buffets and Cajun fais do-dos (a dance party), the restaurant has been in the Landry family for 40 years; its current owners, Dave and Grace Landry and Elaine Buteau, keep the establishment's hospitality and traditions alive by treating all of their patrons as though they were friends and family.

Chef Patout's Cajun family members were originally sugarcane farmers, but his grandfather opened the Old Fredrick Hotel in New Iberia, where he watched his family cook in and run the kitchen. He has run successful restaurants in New Orleans and Miami, been recognized for

his culinary talents by numerous food magazines, and has even cooked for former President Ronald Reagan. But it was his true adoration for Cajun cuisine that brought him home.

"Our food is only as good as our products," says Chef Patout, who strives to bring the best local products to his diners, whether through local seafood dishes or in what he calls his "Cajun Camp Cuisine." He selects most of the restaurant's crabs, crawfish, and oysters from boats as they pull into the nearby docks. Landry's menu lists its seafood products' origin, so whether it's oysters from Empire or soft-shell crabs from Cypermort Point, diners know where their food is coming from.

As Chef Patout puts it, his cooking is "less about a restaurant and more about a feeling," and I can't wait to experience that feeling again. ♣

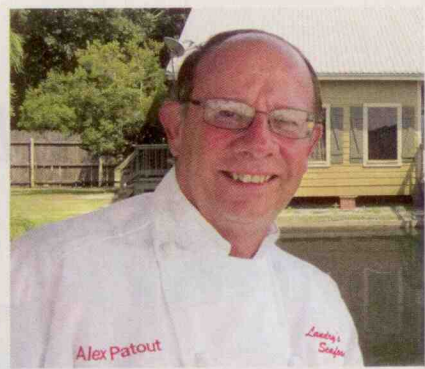


PHOTO BY JESSIE HAGGERTY

### Sautéed Seafood Platter with Black Drum

MAKES 4 SERVINGS

- ½ teaspoon salt
- ¼ teaspoon cayenne pepper
- ¼ teaspoon ground black pepper
- ¼ teaspoon ground white pepper
- ¼ teaspoon dried basil
- ¼ teaspoon dried thyme
- ¼ teaspoon paprika
- ¼ teaspoon granulated garlic
- ¼ teaspoon dried oregano
- ½ cup butter
- 2 lemons, juiced
- ½ cup white wine
- 2 tablespoons Worcestershire sauce
- 1 tablespoon dry vermouth
- 4 (8-ounce) black drum fillets
- 12 jumbo shrimp, peeled and deveined
- ½ pound lump crabmeat
- ½ pound peeled crawfish tails
- ½ cup chopped green onion
- ½ cup chopped fresh parsley

In a small bowl, combine salt, peppers, basil, thyme, paprika, garlic, and oregano; set aside.

In a large saucepan, melt butter over medium heat. Add lemon juice, white wine, Worcestershire, and vermouth. Simmer mixture for 2 to 3 minutes, and set aside. Dip fish fillets into butter sauce, and season generously with salt mixture.

In a large skillet, sauté fillets 2 to 3 minutes on each side over medium-high heat. Remove fish from skillet, and keep warm.

Return butter sauce to a simmer over medium heat, and add shrimp, crabmeat, crawfish, green onion, and parsley. Cook for 2 to 3 minutes or just until shrimp turn pink. Place fish fillets on plates; top with seafood mixture and butter sauce.