

## **Filipino Creole Rice-**

### **Mother Base-**

This sauce can be purchased directly from Langlois when available in our retail shop. You can prepare a similar sauce with-

- 1 part oyster sauce
- 1 part sweet soy sauce
- 1 part shitake mushroom broth
- 1 part light soy sauce

### **VARIATIONS**

add garlic, chili and ginger to taste

### **Rice-**

- 1 tbs vegetable oil
- 1 red onion, thinly sliced
- 1 red bell pepper, thinly sliced
- 1 yellow bell pepper, thinly sliced
- ½ cup rehydrated mushrooms, shitake and Louisiana chanterelles
- 1-2 jalapeno or long chili, deseeded, small diced
- 1 tbs garlic
- 2 ½ cups Louisiana Jasmine Rice
- 4 oz crab fat
- 2 oz mother sauce
- 1-2 jalapeno or long chili
- 1 tsp espelette pepper
- Pinch of saffron
- 1 tbs garlic, chopped
- 4 oz Goya sofrito
- fresh herbs to taste- basil, cilantro, mint
- \*Louisiana crawfish or Louisiana shrimp

In a pot or electric cooker heat vegetable oil over medium high heat. Add onion and cook for 3 minutes. Add remaining vegetables & garlic. Stir in the remaining ingredients, bring to a boil and cook on medium heat for 20 minutes until cooked. Or in a countertop rice/pressure cooker, cook at high pressure for 8 minutes then keep warm for 15, release pressure and check the rice, cook for another 2-3 minutes at high pressure if needed.

## **Fried Fish Collars-**

### **Stuffing**

1 lb Louisiana crawfish tails with fat, chopped  
2 tbs crab fat  
1 lb lump crabmeat  
1-2 eggs  
5 green onions, chopped  
mayonnaise to taste  
Louisiana Crab boil to taste  
salt & pepper to taste

Gently stuff each collar with seafood mixture and tie.

### **Wet Marinade**

3 large eggs  
cayenne pepper

Whisk together ingredients and marinate/coat the seafood

### **Seasoned Flour**

2 cups flour- any combination of all purpose, corn flour & AP  
kosher salt- to taste  
garlic powder- to taste  
onion powder- to taste  
white pepper- to taste

Combine and lightly whisk spices into the dry flour.

### **To Fry**

1 gallon oil, peanut or vegetable

Preheat oil in a cast iron pot to 375\*. Remove your seafood from the wet marinade and lightly coat in the flour, remove any excess flour. If available, arrange your seafood on a wire rack over a cookie sheet and refrigerate or freeze for 10-15 minutes.

Carefully place the fish into the hot oil and cook for 10-15 minutes, until the internal temperature reaches 145\*. Drain on a cooling rack and finish with tamarind sauce.

## **Crisp Veggie Slaw**

### **Slaw-**

1 mirliton, julienned  
1 cucumber, julienned  
1 carrot, julienned  
1 red bell pepper, julienned  
1 shallot, thinly sliced  
10 snap peas, thinly sliced

### **Dressing-**

4 tbs light brown sugar  
4 tbs rice vinegar  
4 tbs lime juice  
2 garlic cloves  
1 inch ginger  
1 tsp red pepper flake  
½ cup water

Whisk together sugar, vinegar and lime juice, stir to dissolve. Add red flake, garlic, ginger chili and water as needed. Let sit for 15 minutes.

## **Garnish with Pepper Jelly and Fresh & Pickled Herbs**