



Mardi Gras-Fest

Hope's Front Door New Orleans Drink & Food Recipes

The Foxtail

5237 Main Street, Downers Grove

CADENCE
KITCHEN & CO

5101 Mochel Dr., Downers Grove

SAZERAC COCKTAIL INGREDIENTS

- Absinthe (used to rinse glass)
- 2 oz Rye Whiskey
- 2 Hefty Dashes of Angostura Bitters
- 2 Hefty Dashes of Peychaud's Bitters
- Crushed ice
- Lemon Peel

CITRUS GLAZED SHRIMP INGREDIENTS

- Shrimp (large)
- Thyme
- Lemon & Lime Zest
- Olive Oil (for marinade)
- Salt & Pepper (for marinade)
- Chicken Stock
- Butter (for sauce)
- Grill chicken halfway

MAI TAI COCKTAIL RECIPE

- 1 oz Orange Juice
- 1 oz Pineapple Juice
- 3/4 oz of White rum (your choice)
- 3/4 oz of Dark Rum
- 3/4 oz of High Proof Rum
- Maraschino cherry
- Pineapple or Fruit Slice

ROB'S MARGARITAVILLE MARGARITA COCKTAIL RECIPE

- 1 1/4 oz Silver Tequila
- 3/4 oz of Grand Marnier
- 1/4 oz of Pomegranate Liqueur
- 1/2 oz Lemon Juice
- 1/2 oz Lime Juice
- Lime Slice

CRAB BEIGNET INGREDIENTS

- Worcestershire Sauce
- Egg Yolks
- Hot Sauce
- Whole Grain Mustard
- Dijon mustard
- Lemon juice
- Ritz crackers
- Mayonnaise
- Paprika
- Tempura batter



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HURRICANE COCKTAIL INGREDIENTS

- 1 1/2 oz Smith and Cross rum
- 1 oz Pineapple
- 1/2 oz Lime
- 1/2 oz Simple
- 1/2 oz Passion Fruit
- Orange Slice



1027 Burlington Ave, Downers Grove

CRAFT BEER SELECTIONS THAT GO WITH YOUR FLAVORFUL, SPICY CAJUN FARE!

- Goldfinger Original Lager, Downers Grove
- Alter Center Line Golden Ale, Downers Grove
- Pollyanna Life Thinking, Lemont (Medalist at the Great American Beer Fest)
- Maplewood Pulaski Pils, Chicago
- Hopewell First Pils, Chicago

Chef Matt Doemland's Cajun Cookin'!



CREOLE CHEESECAKE

- 3/4 Cup Dry Bread Crumbs
- 1/4 Cup Grated Parmesan Cheese
- 1/2 Teaspoon Dill Weed
- 2 Tablespoons Butter, Melted
- 2 Tablespoons Butter
- 1 Medium sweet red pepper, finely chopped
- 2 Tablespoon Brandy
- 1 Small Onion, Finely Chopped
- 1 Stalk Celery, Finely Chopped
- 1/2 Teaspoon Dill Weed
- 1/2 Teaspoon Creole Seasoning
- 1/4 Teaspoon Salt
- 1/4 Teaspoon Pepper
- 3 Packages (8 Ounces Each) Cream Cheese, Softened
- 1/2 Cup Heavy Whipping Cream
- 1 Tablespoon Sherry or Additional Cream
- 4 Large Eggs, Lightly Beaten
- 1 Pound Peeled and Deveined Cooked Shrimp, Chopped

BOUDIN BALLS

- 2 Cups Coarse Dry Breadcrumbs, Preferably Homemade
- 2 Large Eggs
- 1/4 Cup Milk
- Vegetable Oil, For Deep-Frying
- 1/4 Teaspoon Cayenne Pepper
- 2 1/2 Pounds Pork Butt, Cut into 1 Inch Cubes
- 1 Pound Pork Liver, Rinsed in Cool Water
- 2 Quarts water
- 1 Cup Chopped Onions
- 1/2 Cup Chopped Celery
- 4 1/4 Teaspoons Salt
- 2 1/2 Teaspoons Cayenne
- 1 1/2 Teaspoons Ground Black Pepper
- 1 Cup Finely Chopped Parsley
- 1 Cup Chopped green onions tops, (green part only)
- 6 cups cooked medium-grain rice

CREOLE MUSTARD DIPPING SAUCE

- 1 Cup Mayonnaise
- 5 Tablespoons Creole Mustard, or Other Whole-Grain Spicy Mustard
- 2 Cloves Garlic, Minced
- 1/4 Teaspoon Cayenne Pepper
- 1 Teaspoon Kosher Salt

WATER CRACKERS