

EGGPLANT ANGELA MARIE ELOISE

(THIS DISH* IS NAMED AFTER MY GRANDDAUGHTER, ANGELA MARIE FEHER
AND MY GREAT-GRANDDAUGHTER ELOISE)

BLEU EVANS

A FRESH EGGPLANT PATTY, EGG BATTERED WITH SEASONED FLOUR, CORNMEAL, AND PANKO BREADCRUMBS, THEN FRIED. COVERED BY OUR FAMILY'S HOMEMADE SPAGHETTI MEAT SAUCE, THEN TOPPED WITH A PLETHORA OF LOUISIANA BLUE JUMBO LUMP CRAB MEAT, FRESH WHOLE MILK MOZZARELLA CHEESE, AND BAKED, MELTED, THEN BROWNED WITH THE OVEN'S BROILER, AND LADLED HEAVILY WITH CREOLE HOLLANDAISE SAUCE, FINISHED WITH A SPRINKLE OF FRESH CHIVES.

INGREDIENTS:

2 LARGE LOUISIANA EGGPLANTS

3 LARGE EGGS

3/4 CUP OF WHOLE MILK

2 TBSP. HEAVY WHIPPING CREAM

2 CUP ALL-PURPOSE FLOUR

1 CUP YELLOW CORN MEAL

1 CUP PANKO BREADCRUMBS

1/2 CUP OF FRESH CHIVES, CHOPPED

READY A SECOND CUP OF ALL-PURPOSE FLOUR, SET ASIDE

COMBINE AN EQUAL AMOUNT OF CANOLA OIL, KERRYGOLD PURE IRISH BUTTER (THE BEST), AND EVOO IN A LARGE CAST IRON SKILLET (10" TO 12" IN DIAMETER, TO SAUTÉ EGGPLANT SLICES. LIQUID SHOULD BE OF A QUANTITY WHICH WILL CREATE A 1" DEPTH OF THE LIQUID. PLACE ON A BURNER ON THE STOVE THAT IS TURNED OFF.

2 PKG. (8 OZ. EACH) SARGENTO WHOLE MILK MOZZARELLA CHEESE, SHREDDED (YOU MAY HAVE TO ORDER THIS SPECIFIC CHEESE BEFORE DINNER NIGHT, IT IS NOT COMMONLY STOCKED BY MOST GROCERY STORES [THE WHOLE MILK PRODUCT]. SHREDDED LOW MOISTURE PART-SKIM MOZZARELLA CHEESE IS ALWAYS AVAILABLE IN MOST STORES, BUT THE WHOLE MILK PRODUCT IS THE ONLY ONE YOU NEED)

50 OZS. ITALIAN SEMI-HOMEMADE SPAGHETTI MEAT SAUCE

START WITH A 34 OZ. BOTTLE OF “SAL & JUDY’S RED GRAVY PASTA SAUCE”, SET ASIDE

1 LB. FRESH GROUND CHUCK BEEF

3/4 CUP GREEN PEPPERS CHOPPED

1/2 CUP CELERY CHOPPED

1/2 CUP RED ONION CHOPPED

1 TBSP. DRIED ITALIAN SEASONING

1 TBSP. DRIED OREGANO

1 TBSP. FRESH ITALIAN FLAT LEAF PARSLEY

1 TSP. SMOKED PAPRIKA

SEA SALT AND FRESH GROUND PEPPER TO TASTE

1.5 TSP. LOUISIANA PURE CANE SUGAR GRANULATED

2 TBSP. BACON DRIPPINGS / DIVIDED

2 TBSP. KERRYGOLD PURE IRISH BUTTER

INSTRUCTIONS TO FOLLOW

INGREDIENTS FOR THE CRAB MEAT LAYER STUFFING:

1 LB. FRESH LOUISIANA BLUE JUMBO LUMP CRAB MEAT

IF FRESH LOUISIANA BLUE JUMBO LUMP CRAB MEAT IS NOT AVAILABLE, PLEASE DO NOT ATTEMPT TO MAKE THIS RECIPE.

1 STICK “KERRYGOLD PURE IRISH BUTTER”

1/3 CUP “CHEF’S QUALITY SAUTERNE COOKING WINE” (BRAND NAME)

1/2 TSP. FRESH ITALIAN FLAT LEAF PARSLEY

1 TSP. FRESH SQUEEZED LIME JUICE

INSTRUCTIONS FOR SUCCESS:

PREHEAT THE EQUAL AMOUNTS OF CANOLA OIL, KERRYGOLD PURE IRISH BUTTER, AND EVOO, ALREADY ON THE STOVE TOP TO SAUTÉ EGGPLANT SLICES. BRING LIQUID TO 375 DEGREES FAHRENHEIT.

PEEL THE EGGPLANTS AND SLICE ABOUT 1/2" TO 3/4" THICK (I PREFER THE 1/2" CUT, AS TO ALLOW THE OTHER INGREDIENTS TO STAND EQUAL). CUT EGGPLANT PATTIES (LIKE HAMBURGER STYLE) FROM THE CENTER OF EACH EGGPLANT TO PROVIDE AN EVEN AND CONSISTENT SIZE FOR THE DISH*. DISCARD SMALLER LEFT OVER AND UNEVEN PARTS OF THE EGGPLANTS.

PLACE THE ADDITIONAL 1 CUP OF FLOUR IN A 3 TO 4 QT. BOWL, SET ASIDE. MIX THE 2 LARGE EGGS, 3/4 CUP OF WHOLE MILK, AND 2 TBSP. OF HEAVY WHIPPING CREAM IN A TALL 3 TO 4 QT. BOWL. BEAT THE LIQUID INGREDIENTS UNTIL THEY ARE COMPLETELY MIXED.

NEXT, MIX THE DRY INGREDIENTS, THE 1 CUP OF ALL-PURPOSE FLOUR, THE 3/4 CUP YELLOW CORN MEAL, AND THE 1/4 CUP PANKO BREADCRUMBS INTO A 3 TO 4 QT. BOWL. MIX UNTIL WELL COMBINED.

IMMEDIATELY COAT EACH OF THE EGGPLANT PATTIES IN THE FLOUR ONLY BOWL TO COVER EVENLY AND SHAKE OFF THE EXCESS FLOUR.

NEXT, DREDGE EACH PATTY IN THE LIQUID MIXTURE MAKING SURE TO GET A FULL, EVEN COAT OF THE LIQUID ON TO EACH EGGPLANT PIECE. FOLLOW THAT PROCESS BY DREDGING EVERY PATTY INTO THE DRY MIXTURE GAINING A FULL COVERED AND EVEN COATING ON THE PATTIES.

IF YOU WOULD LIKE, YOU CAN REPEAT THE LAST 2 PROCESSES TO DOUBLE COAT THE EGGPLANT PATTIES, PERSONALLY, I DO NOT THINK THE SECOND COAT IS NECESSARY.

BEGIN COOKING:

FRY THE EGGPLANT PATTIES IN THE LIQUID MIXTURE AT 360 DEGREES FAHRENHEIT UNTIL THEY ARE EACH GOLDEN BROWN ON BOTH SIDES. USE A CANDY THERMOMETER, CHECKING OFTEN THAT THE OIL DOES NOT FALL BELOW 345 DEGREES FAHRENHEIT. DRAIN EGGPLANT PATTIES AND PLACE ASIDE IN A WARM OVEN AT 200 DEGREES FAHRENHEIT.

***NOTE: NEVER USE PRE-PACKAGED SHREDDED CHEESE! SLICE IT OR SHRED IT YOURSELF BEFORE USING. MANUFACTURERS ADD INGREDIENTS TO THE PACKAGED SHREDDED AND SLICED CHEESE TO KEEP IT FROM STICKING TOGETHER AND THE TASTE TAKES THE FALL!**

MAKE THE ITALIAN SEMI-HOMEMADE SPAGHETTI MEAT SAUCE

IN A LARGE CAST IRON SKILLET, BROWN THE GROUND CHUCK IN A TBSP. OF BACON DRIPPINGS, SEA SALT AND FRESH GROUND PEPPER. DUMP ALL THE BROWNEED MEAT INTO AND THROUGH A STRAINER LETTING THE GREASE DRIP INTO A CONTAINER AND THEN WRAP MEAT IN PAPER TOWELS TO DRAIN COMPLETELY. CLEAN THE SKILLET. NEXT, SAUTÉ ONIONS, CELERY, AND GREEN PEPPERS IN 2 TBSP. OF BACON DRIPPINGS AND 2 TBSP. OF KERRYGOLD PURE IRISH BUTTER ADDING THE SUGAR AND SPICES SLOWLY. ONCE THE HOLY TRINITY IS TRANSLUCENT, BEGIN ADDING THE DRAINED GROUND CHUCK BACK INTO THE SKILLET. SLOWLY ADD SAL & JUDY'S SAUCE AND ALL THE OTHER INGREDIENTS. SIMMER AND STIR FOR AT LEAST 1 AND 1/2 HOURS AT LOW TEMPERATURE. (I NEVER SAID IT WAS EASY)

TO MAKE CRAB MEAT TOPPING:

MELT 1 STICK KERRYGOLD PURE IRISH BUTTER. ADD 1/2 CUP CHEF'S QUALITY SAUTERNE COOKING WINE, 1/2 TSP. FRESH ITALIAN FLAT LEAF PARSLEY, 1 TSP. FRESH SQUEEZED LIME JUICE.

LET SIMMER A COUPLE OF MINUTES. NEXT, ADD 1 LB. FRESH LOUISIANA BLUE JUMBO LUMP CRAB MEAT AND CONTINUE TO SIMMER ABOUT THREE MORE MINUTES ON A LOW, LOW SETTING. DO NOT COOK THE CRAB MEAT, JUST LET IT ABSORB THE FLAVOR OF THE BUTTER AND WINE. SET ASIDE.

TO MAKE BLEU WILLIE'S HOMEMADE CREOLE HOLLANDAISE SAUCE:

PLEASE FOLLOW HOLLANDAISE RECIPE LISTED AT THE END OF THIS RECIPE.

NOW, TO PREPARE EGGPLANT ANGELA MARIE

WHEN READY TO PREPARE THIS DISH*, LAY ONE OF THE PATTIES OR IF MAKING SEVERAL AT THE SAME TIME, PLACE AS MANY EGGPLANT PATTIES AS YOU ARE GOING TO COMPLETE ON A NON-STICK SHEET PAN WITH AT LEAST 3/4" SIDES, SPACED AT LEAST 2" BETWEEN EACH EGGPLANT PIECE.

FOLLOW THIS BY LADLING A LAYER OF THE HOMEMADE MEAT SAUCE COVERING THE EGGPLANT STACK YOU ARE BUILDING COMPLETELY. NEXT, PLACE A LAYER OF JUMBO LUMP CRAB MEAT FILLING THE TOP OF EACH EGGPLANT SLICE OVER THE SAUCE. PLEASE DO NOT SKIMP IN THE CRAB MEAT. LAST, BEFORE PLACING IN THE OVEN, COVER EACH STACK WITH THE SARGENTO WHOLE MILK MOZZARELLA BLOCK CHEESE, (CUT INTO 1/8 INCH

SLICES, LETTING THE SLICE LAYER OF CHEESE OVER-LAP THE ENTIRE DISH)*.
PLEASE SEE NOTE ABOVE ABOUT PREPACKAGED CHEESES!

BAKE THE PAN OF EGGPLANTS AT 350 DEGREES FAHRENHEIT UNTIL CHEESE IS MELTED (ABOUT 6 TO 8 MINUTES ON THE MIDDLE SHELF. THEN, WATCHING VERY INTENSELY, MOVE THE TRAY TO THE TOP SHELF. BROIL ON HIGH A SHORT TIME UNTIL THE CHEESE IS BUBBLY AND BEGINS TO BROWN. **(BE CAREFUL NOT TO BURN YOURSELF OR THE DISH. THIS WOULD BE AN EXPENSIVE TRAGEDY FOR YOU AND A DEPRESSING REALITY TO YOUR FRIENDS AND GUEST)**. REMEMBER, COLOR IS FLAVOR. REMOVE FROM OVEN AND IMMEDIATELY PLACE EACH STACK ON YOUR CHOICE OF SERVING PLATE, ETC., COVER EACH OF THE EGGPLANT PORTIONS GENEROUSLY WITH BLEU'S HOMEMADE CREOLE HOLLANDAISE SAUCE AND SERVE.

VOILA! PLEASE ENJOY!

WILLIAM S. "BLEU" EVANS

***DISH: A BEAUTIFUL SOUTHERN BELLE (A WONDERFUL & UNIQUE LADY) WITH GREAT CHARACTER AND QUALITIES OR A GREAT RECIPE THAT HAS BEEN EXQUISITELY PREPARED AND IS READY TO BE ENJOYED BY ALL.**



EGGPLANT ANGELA MARIE ELOISE

BLEU'S CREOLE HOLLANDAISE SAUCE

INGREDIENTS:

(A UNIQUE BREAK-A-WAY VERSION OF THIS CLASSIC FRENCH SAUCE)

5 EGG YOLKS LARGE

1 CUP NEW ORLEANS' FAMOUS BLUE PLATE MAYONNAISE

1/2 CUP OF KRAFT MIRACLE WHIP

1/2 CUP OF DAISY SOUR CREAM (NOT LIGHT)

2 1/2 TBSP. FRESH SQUEEZED LEMON JUICE (MAYBE MORE)

4 TO 5 SHAKES OF THE *HEINZ GOURMET TARRAGON VINEGAR* (MAYBE MORE)

2 TSP. LEA & PERRINS WORCESTERSHIRE SAUCE (MAYBE MORE)

SEA SALT AND WHITE PEPPER TO TASTE

1/4 TSP. SMOKED PAPRIKA

2 TBSP. DRY OR YELLOW STANDARD LIQUID MUSTARD (ADD A SMALL AMOUNT AT A TIME, TASTING AS YOU GO WITH ALL THE INGREDIENTS IN THIS SAUCE)

1 TBSP. MEZZETTA NON PAREIL CAPERS

(BRAND NAME, OPTIONAL, BUT ADVENTUROUS)

1 TSP. LOUISIANA PURE CANE SUGAR GRANULATED

5 DROPS OF YELLOW FOOD COLORING

OPTION: ADD A FEW DASHES OF LOUISIANA HOT SAUCE OR FRANK'S ORIGINAL CAYENNE PEPPER SAUCE.

COOK AND STIR OVER MEDIUM-LOW HEAT UNTIL WARM. IF DESIRED, STIR IN A LITTLE HEAVY WHIPPING CREAM TO THIN. I PREFER IT THICK.

MAJOR ADVICE FOR ALL OF MY RECIPES (OR ANY RECIPE FOR THAT MATTER):

PLEASE EVALUATE BY TASTING AND MODIFY IF NEEDED DURING EVERY STEP OF EACH RECIPE TO YOUR TASTE. DO THIS FOR EVERY STEP OF ALL MY RECIPES, PLEASE AND THANK YOU. EACH TIME YOU PURCHASE INGREDIENTS FOR A DISH, THEY WILL BE SOMEWHAT DIFFERENT. CONSTANT TASTING AND BALANCING OF INGREDIENTS AND SEASONINGS ARE THE SECRET TO ANY SUCCESSFUL RECIPE.