



Mardi Gras Homecoming Week featured a number of Cajun and Creole style foods. New Potatoes was one of the N'awlins style appetizers served at the University Gala. The New Potatoes at the University Gala were stuffed with a couple of different flavors, such as Tasso, Crabmeat, and cheese.

Tasso is a smoked meat seasoning--smoked pork shoulder that is highly seasoned. It is used a lot in traditional Cajun dishes for a smoked flavor. Some Tassos are a little more seasoned than others.

New Potatoes can be stuffed with almost anything. Baked potato toppings, such as cheese, bacon bits, chili, etc.

Granulated garlic is easier to use than garlic powder because it does not clump together like the powder would.

Check out Chef Emile's website for more N'awlins Cajun and Creole style recipes at <http://customcatering.net/>. He also adds helpful hints and tips on his recipes. Alternative ways in which you can change the

Paineless Cooking

with Amanda Paine

Amanda Paine

N'awlins Style

recipe and insider information.

You can also find Chef Emile's recipe for New Potatoes on his website. The recipe was cut down to make only about 25 instead of 200 hors d'oeuvres.

New Potatoes Stuffed with Crabmeat
Yields about 25 Hors d'oeuvres

Ingredients

- 1/4 cup Zatarain's Concentrated Liquid Crab Boil
- 1/4 cup Zatarain's Complete Crab Boil (dry)
- 1 T. ground cayenne pepper
- 1 T. granulated garlic
- 2 1/2 lbs. size B - Red New Potatoes

Stuffing

- 1/4 lbs crab claw meat
- 1/4 t. mayonnaise
- 1/8 t. yellow mustard
- 1/8 cup finely diced onions
- 1/16 t. or pinch ground cayenne pepper
- 1/8 t. Louisiana Hot Sauce (cayenne based)
- 1/2 hard-boiled egg (minced)
- 1/8 cup sour cream
- 1/2 oz shredded cheddar cheese
- 1/2 sprig fresh parsley (chopped fine)

Method

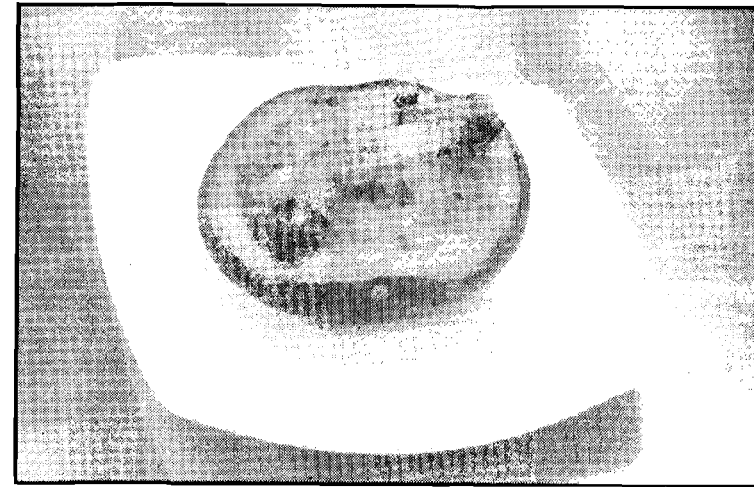
Fill a 10 quart pot, about 2/3 filled with water. Add the seasonings and bring to boil. Place the new potatoes in a crawfish boiling strainer and boil for about 15 minutes. Watch the potatoes carefully, occasionally remove a medium sized potato, cut in half and check for doneness. Do not over cook, the potato should be firm throughout. Remove the potatoes from the boiling water and allow them to cool.

Meanwhile, combine all of the stuffing ingredients in bowl and mix thoroughly. Refrigerate.

Red new potatoes are usually circular to oblong in shape. Use a sharp fillet knife and cut the potato about 1/3 down from what may be considered the top. Turn the potato upside down and make a very small parallel cut, this will allow the potato to sit upright on. Next, use the small end of a melon baller to hollow out the new potatoes.

Stuff the new potatoes with the crab meat stuffing.

Bake before serving at 350F for



AMANDA PAINE, PHOTO EDITOR

New Potatoes Stuffed with Crabmeat.



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Chef Emile with Judd Deslandes preparing roux.

15 to 20 minutes or until cheese melts and lightly golden brown on top.

Plate Presentation

Sprinkle with paprika and arrange on a serving tray. (For hotter taste buds, sprinkle with

cayenne pepper.)

Chef's Notes:

This is a great hors d'oeuvre that can be prepared a day in advance then "set-out" when guests arrive.