

COOKING *with the* UGLESICHES

Chapter One

Recipes from the Restaurant

Following are seafood creations from the restaurant, as well as new additions from Anthony and Gail.



APPETIZERS

Crab Fricassee

This recipe was a special served in the restaurant.

2 tbsp. vegetable oil
2 tbsp. flour
6 scallions, minced
4 cloves garlic, minced
1 red bell pepper, minced
2 stalks celery, minced
2 tbsp. tomato paste
5 cups water
1 lb. shrimp, peeled and deveined
1 lb. crabmeat
2 tsp. salt
 $\frac{1}{2}$ tsp. black pepper
 $\frac{1}{4}$ tsp. cayenne
 $\frac{1}{4}$ tsp. dried thyme leaves
 $\frac{1}{2}$ tsp. dried basil
3 tbsp. chopped parsley
2 tbsp. sherry
Cooked rice

First prepare a roux. To do this, heat a saucepan over medium/low heat, and pour in the oil. Slowly add the flour, and constantly stir, until golden brown.

Add the scallions, garlic, red pepper, and celery. Sauté for 5 minutes.

Add the tomato paste, and cook for 3 minutes.

Slowly add 3 cups water. Stir well, and let cool for 20 minutes.

Add the shrimp, crabmeat, salt, pepper, cayenne, thyme, basil, and 2 cups water.

Cook for 10 minutes.

Remove from the heat.

Stir in the parsley and sherry.

Pour over a bowl of rice.

Serves 12.



Crabmeat Louie

1 cup mayonnaise
1/2 cup sour cream
1/4 cup Heinz™ chili sauce
2 tbsp. lemon juice
1/4 cup diced green bell pepper
2 to 4 tbsp. chopped chives
1 tsp. salt
1/4 tsp. black pepper
1/8 tsp. cayenne
2 tbsp. chopped parsley
1 lb. crabmeat, lump or claw
Lettuce

Mix all of the above ingredients, except the crabmeat, in a bowl.

Place crabmeat on top of a bed of lettuce.

Place the desire amount of dressing on top.

Notes

Gail likes to use Danish blue cheese.

The extra sauce can be refrigerated.

Ecstasy

This appetizer of shrimp sautéed in a sauce and served over a bed of lettuce with a blue cheese dip on the side was very popular at Uglesich's.

1 cup crumbled blue cheese
 $\frac{2}{3}$ cup extra-virgin olive oil
2 tsp. fresh lemon juice
 $\frac{3}{4}$ cup heavy cream
3 tbsp. minced garlic
 $\frac{1}{2}$ cup chopped parsley
 $\frac{1}{4}$ cup medium-dry sherry
2 to 4 tbsp. hot sauce
2 tbsp. fresh lime juice
8 medium shrimp with tails, peeled and deveined
Lettuce

Puree the blue cheese, $\frac{1}{3}$ cup oil, lemon juice, and cream in a food processor until smooth.

Transfer to a serving cup.

Place the garlic, parsley, $\frac{1}{3}$ cup oil, sherry, hot sauce, and lime juice in a bowl and stir.

Pour some of the sauce into a skillet and set on medium heat.

Place the shrimp in the skillet. Sauté until the shrimp turn pink on both sides.

Place the shrimp on top of the lettuce on a plate. Place the cup of blue cheese dip on the side.

Serves 2.

Purgatory

Anthony gave this name to this shrimp appetizer because the butter sauce is hot. The recipe is a three-step process.

Sauce

1 stick unsalted butter or margarine
1 tsp. salt
1 tsp. cayenne
4 tsp. hot sauce

Melt the butter.

Add the salt, cayenne, and hot sauce and stir.

Shrimp

Vegetable oil
1 lb. large shrimp with tails, peeled and deveined
Breadcrumbs

Pour oil in a fryer and set on medium heat.

Dip the shrimp in breadcrumbs.

Fry the shrimp in hot oil until golden brown.

Toss the fried shrimp in the above sauce.

Gorgonzola Sauce

4 oz. gorgonzola cheese
1 cup mayonnaise
1 container (8 oz.) sour cream
1 to 2 tbsp. fat-free milk
1½ tsp. salt
¼ tsp. black pepper
¼ tsp. Worcestershire sauce

Note

*The extra
sauces can be
refrigerated
and reused.*

Puree all the ingredients in a food processor.

Place the shrimp on a plate, and drizzle some of the gorgonzola sauce on top.

Serves 8.



Uggilous

This Asian-influenced shrimp dish is a good appetizer with some sweetness and heat. One customer liked to have the sauce over pasta.

- 1 tbsp. light brown sugar
- 4 tsp. rice wine vinegar
- 1 (12 oz.) jar apricot preserves
- 1 cup plum sauce
- 1 tbsp. minced shallot
- 1 tsp. minced garlic
- 1/2 tsp. minced ginger
- 1/4 tsp. crushed red pepper flakes
- 1 tbsp. sambal chili paste
- Pinch salt
- 6 medium shrimp with tails, peeled and deveined

In a large bowl, dissolve the sugar into the rice wine vinegar, and slowly add the rest of the ingredients, except the shrimp.

Place some sauce in a skillet and set on medium heat.

Place the shrimp in the skillet and sauté until they turn pink.

Serves 2.

Notes

Sambal can be found in Asian food stores.

Large shrimp can be used instead of medium shrimp.

The sauce stores well in the refrigerator.

Note

Keeping the tails on the shrimp helps to prevent shrinkage.

Whatcha Doin' Shrimp

This recipe is named after one of Anthony and Gail's nieces, who always answers the phone with: "Whatcha doin'?" Both she and her husband were nice enough to take us into their home upon our evacuation from Hurricane Katrina.

Salt

Black pepper

½ lb. medium shrimp with tails, peeled and deveined

2 tbsp. extra-virgin olive oil

6 cloves garlic, thinly sliced

½ tbsp. rice wine vinegar

Pinch crushed red pepper flakes

½ tbsp. lemon zest

1 tbsp. lemon juice

1 tbsp. chopped parsley

Salt and pepper the shrimp.

Pour the oil in an 8-in. skillet, and set on medium heat.

Place the garlic in the skillet and cook until it turns golden, but do not burn.

Place the shrimp in the skillet and cook for approximately 2 minutes on each side, or until pink.

While the shrimp are cooking, add the vinegar, red pepper flakes, lemon zest, lemon juice, and parsley.

Serves 4.

Stuffed Eggs with Shrimp

6 eggs

$\frac{1}{2}$ lb. small shrimp, peeled and deveined

$\frac{1}{2}$ tsp. salt

$\frac{1}{8}$ tsp. black pepper

Pinch cayenne

1 tbsp. minced celery

1 tbsp. minced onion

2 to 4 tbsp. mayonnaise

1 tbsp. yellow mustard

1 dill pickle, minced

Chopped parsley

Hard-boil the eggs. When cool, peel the eggs and cut the eggs in half lengthwise.

Take out the yolks and place them in a bowl. Set aside the egg whites.

Mash the yolks.

Spray a skillet with nonstick cooking spray.

Season the shrimp with salt, pepper, and cayenne.

Sauté the shrimp over medium heat until they turn pink.

Dice the shrimp and place in the bowl with the mashed yolks.

Add the celery, onion, mayonnaise, mustard, and pickle. Mix well.
Add salt and pepper to taste.

Mound some of the shrimp stuffing inside the hollow of each egg white.

Sprinkle some parsley on top of each stuffed egg.

Serves 6.

Oysters Pesto

Notes

It is important to use fresh marjoram in this recipe, even though it can be hard to find.

If you do not have oyster shells, then use tin shells.

These oysters make a good appetizer and are wonderful to serve at a party.

- 1 bottle (2.5 oz.) pine nuts
- 1 cup basil leaves
- $\frac{1}{2}$ cup fresh spinach leaves
- 6 stems curly parsley
- 3 stems marjoram
- 6 cloves garlic
- $\frac{1}{3}$ cup grated imported Parmesan cheese
- $\frac{1}{3}$ cup grated imported Romano cheese
- $\frac{1}{4}$ tsp. salt
- $\frac{1}{4}$ tsp. black pepper
- $\frac{1}{2}$ cup extra-virgin olive oil

Oysters

Roast the pine nuts by placing them on a baking pan in the oven at 350 degrees for 5 to 10 minutes.

Place the basil, spinach, parsley, marjoram, garlic, cheeses, salt, pepper, and roasted pine nuts into a food processor.

Grind on low speed, and slowly pour in the oil.

Place each oyster on an oyster shell, and top with the sauce. Then place on a baking pan.

Bake at 350 degrees for approximately 5 minutes or until the edges of the oysters curl. The oysters can also be broiled in the oven.

Serves 20.

Oyster Supreme

This appetizer features oysters that are dipped in buttermilk and flour, fried, and then served with a Gruyere sauce.

3 cups heavy cream
4 tsp. cornstarch
4 tbsp. unsalted margarine or butter, cut into pieces
2 cups shredded Gruyere cheese
1 tsp. salt
1 tsp. black pepper
1 tsp. cayenne
4 tsp. Pernod™
Oysters
Buttermilk
Flour
Vegetable oil

Set a saucepan on medium heat.

Add the cream and cornstarch.

Constantly stir. Add the margarine, piece by piece.

Let the sauce come to a slow boil. Remove from the fire and add the cheese.

When the cheese melts, season the sauce with salt, pepper, cayenne, and Pernod™.

Dip the oysters in buttermilk, and then dredge in flour. Deep-fry the oysters in hot oil until they float and dance on the top and are golden brown.

Drain the oysters. Pour the sauce on top.

Serves 12.

Note

The sauce can be refrigerated and will last until the expiration date of the cream.

SIDE DISHES

Hakon

The dish was named for a longtime friend, who when he could not remember a word used this made-up word instead. The item was a side dish served in the restaurant many years ago.

1 stick butter
1 large onion, chopped
1 large green bell pepper, chopped
4 Roma tomatoes, cored, seeded, and chopped
4 cans (15½ oz.) creamed corn
Salt
Black pepper

Set a saucepan on medium heat, and melt the butter in it.

Add the onion and bell pepper. Sauté for 5 minutes.

Add the tomatoes and corn. Cook on low heat for about 15 minutes.

Add salt and pepper to taste.

Serves 10.

Succotash

This makes a great side dish for your main course.

Vegetable oil

1 green bell pepper, chopped

1 large Vidalia onion, chopped

2 large Creole tomatoes, chopped

1 lb. fresh okra, thinly sliced

1 clove garlic, chopped

4 ears white corn

1 lb. shrimp, peeled and deveined

Salt

Black pepper

Chopped parsley

Notes

If Creole tomatoes are not available, a different type of tomato can be used.

Hot sauce or cayenne can be added for more seasoning.



Succotash

Pour the oil into a skillet, and set on medium heat.

Add the bell pepper, onion, tomatoes, okra, and garlic.

Cook until the okra is no longer stringy, 45 minutes to 1 hour.

Take the kernels off the corn and add to the skillet. Cook for approximately 15 minutes.

Add the shrimp and cook for 2 to 3 minutes or until they turn pink.

Season with salt and pepper.

Sprinkle parsley on top.

Serves 8.



MAIN COURSES

Angry Shrimp

This dish is served on top of white rice. Prepare the sauce first, then cook the shrimp in the sauce.

2 sticks margarine or butter
3 tbsp. canola oil
15 cloves garlic, thinly sliced
1 red bell pepper, sliced
1 yellow bell pepper, sliced
1 green bell pepper, sliced
1/4 cup Chinese chili sauce
8 shrimp with tails, peeled and deveined

Set a skillet on medium heat, and melt the margarine.

Add the oil.

Place the garlic, bell peppers, and chili sauce into the skillet.

Stir everything.

Set another skillet on medium heat, and pour the desired amount of sauce into the bottom of it.

Place the shrimp in the pan and cook until they turn pink.

Serve over white rice.

Serves 1.

Notes

The sauce can be made a couple of days in advance and refrigerated.

The longer the sauce sits, the better it tastes.

The extra sauce can be refrigerated and will last as long as the expiration date of the margarine or butter.

Shrimp Etouffée

Gail found a good recipe for shrimp étouffée in Leon Soniat's cookbook, *La Bouche Creole*. She adapted the seasonings when she served this dish in the restaurant. It is served over rice.

6 tbsp. vegetable oil
6 tbsp. flour
1 large onion, chopped
1 green bell pepper, chopped
4 stalks celery, chopped
4 cloves garlic, chopped
1 can (6 oz.) tomato paste
2 cans (10½ oz.) beef consommé
2+ cups water
3 bay leaves
1 tsp. dried basil
½ tsp. dried thyme leaves
1 tsp. chili powder
¼ + ⅛ tsp. cayenne
¾ tsp. black pepper
1 tbsp. salt
3 lb. shrimp, peeled and deveined
1 bunch scallions, chopped
2 tbsp. chopped parsley

Pour the oil in a pot, and set on medium-low heat.

Slowly add the flour, and constantly stir, until the roux turns brown.

Reduce the heat to low and simmer the roux. Add the onion, bell pepper, celery, and garlic. Sauté for 10 to 15 minutes.

Add the tomato paste and mix well.

Add the beef consommé and 2 cups water. Cook for 5 minutes.

Add the bay leaves, basil, thyme, chili powder, cayenne, black pepper, and salt. Continue to simmer on low heat for 45 minutes to 1 hour.

Add the shrimp, scallions, and parsley and simmer for 20 minutes.

Remove from the heat and let the seasonings blend.

Taste to adjust seasonings or water.

Serves 12.



Shrimp Etouffée

Note

Keeping the tails on the shrimp helps to prevent shrinkage.

Shrimp Giada

This recipe was inspired by Giada De Laurentiis, the popular cookbook author and television chef.

- 1 lb. large shrimp with tails, peeled and deveined
- 1 tsp. salt
- $\frac{1}{4}$ tsp. black pepper
- $\frac{1}{8}$ tsp. crushed red pepper flakes
- 3 to 4 tbsp. olive oil
- 1 medium onion, chopped
- 4 cloves garlic, chopped
- 1 can (14½ oz.) diced tomatoes
- 1 cup dry white wine
- 1 tsp. chopped oregano
- 3 to 4 tbsp. chopped basil
- 3 to 4 tbsp. chopped parsley

In the morning, place the shrimp in a bowl, and season with salt, pepper, and red pepper flakes.

Cover the bowl with plastic wrap and marinate in the refrigerator.

When you are ready to cook, pour the oil into a skillet and set on medium heat.

Sauté the shrimp in the skillet until they turn pink.

Remove the shrimp.

In the same skillet, sauté the onion and garlic, about 5 minutes, but do not burn.

Add the tomatoes, wine, oregano, and basil.

Stir together and cook for about 10 minutes.

Place the shrimp back into the skillet, stir to mix, and sprinkle the parsley on top.

Cook for 1 to 2 minutes to reheat the shrimp.

Serves 4 to 5.



Shrimp Giada

Notes

The chili paste can be purchased at any Asian food store. We use sambal.

Keeping the tails on the shrimp helps to prevent shrinkage.

That's What I'm Talking About

This recipe is named after a relative's favorite saying. It is a spicy dish that requires no salt, as there is enough sodium in the ingredients.

Sauce

1 cup mayonnaise
 $\frac{1}{4}$ cup apricot preserves
1 tbsp. soy sauce
1 tbsp. Dijon mustard
1 clove garlic, minced
 $\frac{1}{2}$ tsp. grated ginger
1 tsp. chili paste

In the morning, stir all the ingredients together and refrigerate.

Shrimp

1 $\frac{1}{2}$ lb. shrimp with tails, peeled and deveined
 $\frac{1}{8}$ tsp. black pepper
Pinch cayenne

When you are ready to cook, place the shrimp in a bowl, and season with the pepper and cayenne.

Take 1 to 2 tbsp. sauce and mix with the shrimp in the bowl.

Spray a skillet with nonstick cooking spray. When it is hot, pour all the contents of the bowl into the skillet. Cook the shrimp for approximately 2 minutes on each side, or until the shrimp turn pink. Remove the shrimp from the skillet, and place on a plate. Serve the remaining sauce in a small dipping bowl alongside the shrimp.

Serves 4.

Seafood Gumbo

$\frac{1}{4}$ cup vegetable oil
 $\frac{1}{2}$ cup flour
2 tbsp. canola oil
2 lb. frozen okra
1 large onion, chopped
2 stalks celery, chopped
1 medium green bell pepper, chopped
6 scallions, chopped
2 cloves garlic, chopped
1 can (6 oz.) tomato paste
1 can (28 oz.) crushed tomatoes
1 tbsp. salt
 $\frac{1}{2}$ tsp. black pepper
1 tsp. fresh thyme leaves
 $\frac{1}{4}$ tsp. cayenne
2 to 3 bay leaves
1 tsp. hot sauce
1 tbsp. Worcestershire sauce
8 cups water
2 lb. small raw shrimp
1 lb. lump crabmeat
2 tbsp. chopped parsley
Cooked white rice
Chopped parsley for garnish

Pour the oil in a stockpot that has a lid, and set it on medium heat.

When the oil is hot, add the flour, and stir.

Reduce the heat to low and cook for 45 minutes to 1 hour to make a dark brown roux.

While the roux is cooking, pour the canola oil into a skillet, and cook the okra for about 30 minutes or until it is no longer stringy.

Notes

Canola oil can be used for the roux.

It takes a long time to make a roux correctly. Stir frequently, so as not to burn the flour.

Leftover gumbo can be refrigerated, or it can be frozen if not used within a week.

Add the onions, celery, bell pepper, scallions, and garlic to the roux.

Sauté for approximately 5 minutes.

Then add the tomato paste and crushed tomatoes. Cook for approximately 10 minutes.

Add the salt, pepper, thyme, cayenne, bay leaves, hot sauce,



Worcestershire sauce, and cooked okra. Mix all together.

Slowly add the water.

Bring the mixture to a boil.

Add the shrimp, lower the heat, and cook covered for 30 minutes.

Uncover the pot. Add the crabmeat and parsley. Cover the pot and cook for approximately 15 minutes.

Place a little white rice in each bowl, pour some of the gumbo on top, and garnish with parsley.

Serves 12.



Artichoke and Oyster Soup

Notes

Use small oysters.

Mascarpone cheese is in the mozzarella cheese family.

If the soup is too thick, add more chicken broth.

2 tbsp. extra-virgin olive oil
1 bunch scallions, chopped
2 cloves garlic, chopped
1 pkg. (9 oz.) frozen artichoke hearts, thawed
4 cups low-sodium chicken broth
1 pt. oysters
 $\frac{1}{2}$ cup mascarpone cheese
2 tbsp. chopped parsley
Salt
Black pepper

Heat the oil in a stockpot over medium heat.

Add the scallions and garlic. Sauté for about 2 minutes.

Add the artichoke hearts and sauté for 2 to 3 minutes.

Add the chicken broth.

When the broth is hot, add the oysters with liquid, and cook until the edges curl.

Add the mascarpone cheese.

Add the parsley. Add salt and pepper to taste.

Stir and cook until the cheese melts.

Serves 4 to 6.

Crawfish Creole

Gail was inspired to make this dish by a recipe in the local newspaper, the *Times-Picayune*. She made it her own by creating her own seasonings.

$\frac{1}{2}$ cup vegetable oil
1 cup flour
1 onion, chopped
4 stalks celery, chopped
1 small red bell pepper, chopped
3 cloves garlic, chopped
1 can (28 oz.) crushed tomatoes
1 can (6 oz.) tomato paste
4 to 6 cups water
1 tsp. Worcestershire sauce
1 tbsp. salt
 $\frac{3}{4}$ tsp. black pepper
 $\frac{1}{4}$ tsp. cayenne
3 lb. crawfish tails, peeled
2 tbsp. chopped scallions
2 tbsp. chopped parsley
Cooked rice

First make a roux. Set a pot on medium-low heat, and pour in the oil. Slowly add the flour and constantly stir until golden brown.

Add the onion, celery, bell pepper, and garlic. Sauté for 5 to 10 minutes.

Add the tomatoes and paste, mix well, and cook for 5 minutes.

Add 4 cups water, and bring to a boil. Lower the heat, and simmer for 1 hour.

Add the Worcestershire, salt, pepper, and cayenne. Stir well.

Note

If you wish to make the sauce thinner, then add more cups of water.

Add the crawfish tails, and cook for 15 minutes.

Add the scallions and parsley. Stir well.

Serve over a bowl of rice.

Serves 8.



Catfish Piccata

This recipe was born when Anthony and Gail were watching TV and saw Giada De Laurentiis prepare chicken piccata on her cooking show. They decided to substitute catfish for the chicken.

1 tsp. salt
1/4 tsp. black pepper
Catfish fillets (1 lb. total)
All-purpose flour
4 tbsp. butter or margarine
2 tbsp. extra-virgin olive oil
1/2 cup low-sodium chicken broth
1/4 cup fresh lemon juice
1/4 cup capers, rinsed
2 tbsp. chopped parsley

Salt and pepper the catfish, then dredge in flour.

Set a skillet on medium heat, and melt the butter.

Add the oil.

Place the catfish in the skillet. Cook the catfish on each side for approximately 2 minutes or until the fillets are golden brown.

Remove the catfish from the skillet. Drain on paper towels.

Add the chicken broth, lemon juice, capers, and parsley to the skillet. Bring to a boil.

Cook for 1 minute. Scrape the bottom of the skillet to loosen any brown bits.

Turn off the heat, and add the catfish back to the skillet.

Stir for 2 minutes to heat in the sauce.

Serves 4.



Catfish Piccata