

COOKING
with the
UGLESICHES

COOKING *with the* UGLESICHES

BY JOHN UGLESICH



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*To Princess Katherine Corleone Scarlet Uglesich (Katie).
I miss your big brown eyes, that bark, and your love.
You truly were one of a kind.
—John Uglesich*

*To Josephine N. Flettrich. There is not a day that goes by that
I don't think of you. I know you are with Daddy and Katie
in a better place looking down on us.
—Gail Uglesich*

*To Emily Uglesich. I love and miss you. All of your
fabulous recipes were in your head. I only wish you
could have shared them with me.
—Anthony Uglesich*

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An Open Letter

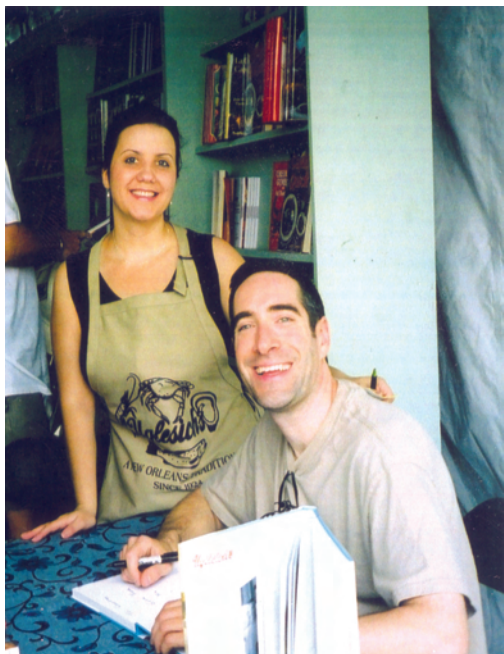
There are not enough words to express our sincere appreciation to the thousands of customers who have enjoyed our food. Managing and working every day in the restaurant business is hard work, but it has given us the opportunity to meet and become friends with so many people around the world.

To the people in the surrounding New Orleans area, your strength and determination are what make New Orleans one of the most unique cities in the world. We are New Orleans born and New Orleans proud. We always purchased and served fresh Louisiana seafood. Giving back to our community included signing contracts with local companies such as our publishing company and our supplier for our T-shirts, hats, aprons, and pot holders.

To all of our customers, we love and miss each of you.

Anthony and Gail Uglesich





John and his wife, Iuliana, at the New Orleans Jazz and Heritage Festival book tent, with the first cookbook.



John and his sister Donna, at the New Orleans Jazz and Heritage Festival book tent. All copies of Uglesich's Restaurant Cookbook were sold.

Acknowledgments

To my wife, Iuliana Patrascu Uglesich, you are the most beautiful woman in the world both inside and outside! I truly respect you and look forward to spending the rest of our lives together. You make me complete and the happiest person. *Te iubesc. Tu esti dragostra vietii mele.*

To my parents, Gail and Anthony, thank you again for believing in me to write the second book. Without your dedication and hard work, I would not have this opportunity. I have lived my dream by writing these books. I could not ask for two better and more loving parents.

To my sister Donna, thank you so much for being my friend and for always watching over me.

To all of my family and friends, your love and support have not gone unnoticed.

Thanks to all of the employees of Pelican Publishing Company. It has been an honor and privilege to work so closely with each of you.

Thanks to my personal editors, my sistas, Donna and Dynell.

Thanks to Phil and Judy Luchsinger. Your pictures are wonderful.

Thanks to Chalon, Nancy, Ray, and Ellen. Your pictures for the last day are awesome.

J.R., that's what I'm talking about.

Jay Jones, there are not enough words to thank you for all of your work on the Web page. One day, my friend, we will meet.

To all of my Romanian friends in Memphis: *La Multi Ani!*

Thanks to all the employees who have worked at the restaurant.

To Mama Mariana, Tata Florin, Daniel, Marius, Milie, Eva, and

Maya, thank you so much for making me feel so welcomed. I am proud to be part of your family.

Daniel, my brother, you are a good man.



Introduction

Cooking with the Uglesiches, the highly anticipated sequel to *Uglesich's Restaurant Cookbook*, focuses on recipes from the restaurant that were not included in the first book, as well as Anthony and Gail's own creations at home. While the restaurant offered Creole seafood dishes, Anthony and Gail like to prepare Italian and traditional American meals in their home.

The restaurant never offered desserts, yet this book provides some simple and popular desserts prepared by different family members.

Also in this book, take a pictorial tour of Uglesich's last full day in business, as seen through the eyes of the customers.

Finally, many people have seen the destruction that Hurricane Katrina brought to this region, yet *Cooking with the Uglesiches* provides a different glimpse of the storm's aftermath—the outreach, love, and support offered by the Uglesich's customers. Read the e-mails received during this trying time, when Anthony and Gail did not know the status of their house or restaurant property. They continued to receive daily e-mails from loyal customers offering them a house, money, or prayers.

This book will be treasured by anyone who has dined at the restaurant, as well as those who have heard about the restaurant but were never fortunate enough to have dined with Mr. Tony and Ms. Gail.

ABBREVIATIONS

Standard

tsp.	=	teaspoon
tbsp.	=	tablespoon
oz.	=	ounce
qt.	=	quart
lb.	=	pound

Metric

ml.	=	milliliter
l.	=	liter
g.	=	gram
kg.	=	kilogram
mg.	=	milligram

STANDARD-METRIC APPROXIMATIONS

$\frac{1}{8}$ teaspoon	=	.6 milliliter	
$\frac{1}{4}$ teaspoon	=	1.2 milliliters	
$\frac{1}{2}$ teaspoon	=	2.5 milliliters	
1 teaspoon	=	5 milliliters	
1 tablespoon	=	15 milliliters	
4 tablespoons	=	$\frac{1}{4}$ cup	= 60 milliliters
8 tablespoons	=	$\frac{1}{2}$ cup	= 118 milliliters
16 tablespoons	=	1 cup	= 236 milliliters
2 cups	=	473 milliliters	
2 $\frac{1}{2}$ cups	=	563 milliliters	
4 cups	=	946 milliliters	
1 quart	=	4 cups	= .94 liter

SOLID MEASUREMENTS

$\frac{1}{2}$ ounce	=	15 grams	
1 ounce	=	25 grams	
4 ounces	=	110 grams	
16 ounces	=	1 pound	= 454 grams