

FRANK DAVIS
Makes Good Groceries!

Also by Frank Davis

The Frank Davis Seafood Notebook
Frank Davis Cooks Naturally N'Awlins
Frank Davis Cooks Cajun, Creole, and Crescent City
The Fisherman's Tackle Box Bible

FRANK DAVIS
Makes Good Groceries!
A NEW ORLEANS COOKBOOK

Frank Davis



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*To my Benny, my littlest grandson and my best food critic,
who just so happens to like everything PawPaw has ever cooked!
Love ya!*

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Introduction

Regardless of what it is you're planning to cook, be it a quick throw-it-together lunch for the family or an intricately planned and executed sit-down, white-tablecloth, elegant dinner for eight, it all begins the same way.

As New Orleanians have said for decades upon decades, you first gotta go "make groceries." Let me explain. Everywhere else on this planet that phrase isn't very common. In fact, it's downright misleading. After all, how exactly does one "make" groceries?

It's just New Orleans, you see. It seems that in the Crescent City we have always "made" our groceries. The phrase probably comes from the French term for shopping: *faire des courses*, which literally translates as "make errands." In New Orleans, even today, the two words together—"make groceries"—are patois, slang, jargon, and lingo and they simply mean that the individual proclaiming that phrase is, in fact, doing nothing more than "going grocery shopping."

Why, though, is this so danged important to the formulation and construction and content of this book? Well, it's simple, actually. 'Cuz once you've gotten out and "made your groceries," it then takes only a little effort, skill, and training to transform them into some seriously "good groceries," another slang term used all across Southeast Louisiana (and other regions along the northern Gulf Coast) for a pot or a plate or a bowl of some really fabulously fine eating.

But for that, you first got to have some "good recipes." And that's my thing, as you're about to find out in this cookbook.

Chefs, backyard-barbecue addicts, small-kitchen apartment dwellers who share recipes with other "singles," soccer moms who plan three home-cooked meals a day every day, as well as Uptown socialites who host elegant soirees almost every weekend have all told me that they loved my first three cookbooks and found them all to be instructive and—yes—delicious. Well, if all those comments were in fact true, then these genres will rave over the "good groceries" they're going to find within the pages of my latest culinary literature.

Learning how to cook really good New Orleans groceries, as only

talented and trained New Orleanians can, is what this new book is all about. You'll find that the following recipes are nothing less than succulent, savory, delectable, mouth-watering, delicious, slap-your-momma, easy-to-prepare dishes. Each one *you can execute with minimum effort*. Each one is just that simple to do. Oh, and in that long string of adjectives I spouted off a bit ago, did I also say that they're tasty, too?

Well, enough of the culinary chit-chat. It's time you got to thumbing through the pages and picking out the recipes you want to cook first. Be assured that I've formulated them so that anyone and everyone, whether you're a master of the grill, sous-chef of your homestead kitchen, student trying to feed himself in his college dormitory room, or just one of those "I'm-just-now-learning-how-to-turn-my-stove-on cooks," can follow my recipe directions with no guesswork involved. That's because I want you to be able, every time you step up to the range top, to turn out some really *"good groceries!"*