

# Wine and Dine 2012-2013

March 23, 2013

**House #1**                      **Mona Notinger & Steve Zuhosky**

Hors d'oeuvre	Vokolek	Slap Ya Mama Cajun Nachos
Appetizer	Chill	Crawfish Pie Appetizer
Main	Notinger	Red Beans, Sausage & Rice
Side	Burns	Mardi Gras Slaw
Dessert	Hogan	Bananas Foster

**House #2**                      **Diane and Phil Apprill**

Hors d'oeuvre	Coleman	Slap Ya Mama Nachos
Appetizer	Gray	Crawfish Pie Appetizer
Main	Apprill	Red Beans, Sausage & Rice
Side	Paulson	Mardi Gras Slaw
Dessert	Brule	Bananas Foster

*Recipes Compliments of Mona Rotinger!!!!*

# Slap ya Mama Cajun Nachos



## Ingredients:

Cajun Chips

24 Wonton wrappers

1 egg white, frothed

3 tablespoons olive oil

1 teaspoon Slap Ya Mama Cajun seasoning (may substitute Tony Chachere's seasoning)

## Nachos

1 lb jalapeno cheese smoked sausage (removed from casing)

1 16-ounce container mild Gordo's white cheese dip

½ cup slices cherry tomatoes

¼ cup sliced green onions

1 small can sliced black olives

1 small can green chilies

Directions:

Preheat oven to 400 degrees

Cut each wonton in half and brush lightly with olive oil. Cover a cookie sheet with a single layer of wontons. Brush with egg white and sprinkle lightly with Cajun seasoning. Place in oven and bake for 5 minutes until golden brown.

Meanwhile remove sausage from casing, just cut the *casing* down one side and peel it away. Sauté sausage in a large skillet over medium-high heat until cooked through, crumbling sausage with the back of a spoon, about 10 minutes and drain fat.

On a platter layer the Cajun chips, sausage and cheese. Top with tomato, onion, olives and green chillies.

Enjoy!

## Microwave Crawfish Pie Appetizer

**Makes:** 10 servings  
**Prep Time:** 20 minutes  
**Cook Time:** 20 minutes  
**Ready In:** 40 minutes

This is a great appetizer served in a pre-baked pastry shell

### Ingredients

4 tbsp butter	2 bunch green onions- scallions chopped
4 tbsp flour	1 cup whipping cream
1/2 cup white wine	2 tsp salt
2 tsp cayenne pepper	1/2 tsp Tabasco or to taste
1/2 tsp garlic powder	12 ounces sharp cheddar cheese
6 ounces Swiss cheese grated	2 pounds crawfish tails (shrimp or lump crabmeat may be substituted)
10 pastry shells	

### Directions

First cook pastry shells according to directions. Then in microwave:

1. Saute onions and butter in a 2 quart casserole on High 3 minutes.
2. Add flour, cream and wine, salt, pepper, Tabasco, and garlic. Cook on High 1 1/2 - 2 minutes.
3. Stir cheese into hot mixture until melted. Add crawfish. Cover with wax paper and cook on high 6 - 10 minutes, stirring every 3 minutes, until crawfish are done. Pour mixture into pastry shells.



# RED BEANS, SAUSAGE & RICE

**Makes:** 12 servings  
**Prep Time:** 30 minutes  
**Cook Time:** 8 hours, 0 minutes  
**Ready In:** 8 hours, 30 minutes

The kidney bean with its dark red skin is named for its visual resemblance to a kidney. Kidney beans are used in the red beans and rice of Louisiana Creole & Cajun cuisine.

## Ingredients

1 pound dried red kidney beans	1 medium yellow onion diced
1 medium bell pepper diced	4 ribs celery finely diced
2 pounds link beef sausage 1/4 inch diced	6 strips thick cut smoked turkey bacon finely cut julienne style
4 cloves minced garlic	5 whole bay leaves
1 1/2 tsp salt	1 tsp cayenne pepper
2 quarts water	1 large can diced tomatoes
1 tsp Worcester sauce	

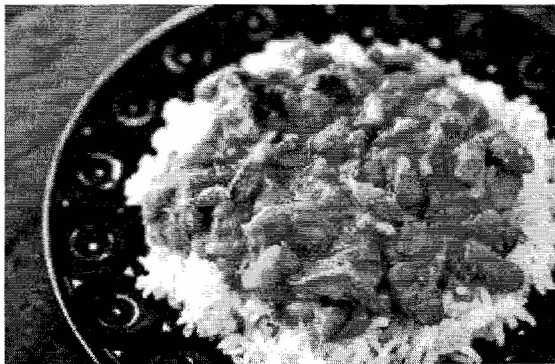
## Directions

If you have a large crock pot. Put all ingredients into pot and cook on high for 8 hours. Stove Top: Large heavy bottom pot. Bring to boil for 45 minute occasionally stir through. Bring down to simmer for 4 1/2 hours covered. Stir about every 30 minutes.

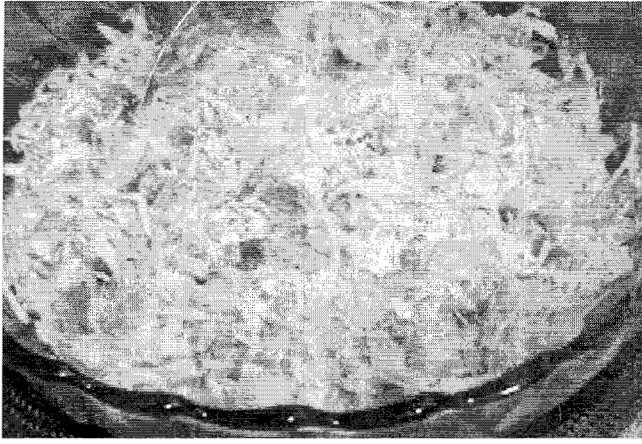
Last hour: put 5 cups rice to cook. 1/2 teaspoon of salt per cup of rice with water.

Serve over steamed salted rice.

5 cups cooked rice suggested. Add Tabasco sauce to beans to taste.



## Mardi Gras Slaw



1 head green cabbage, shredded

1/2 cup chopped purple onion  
1/2 cup chopped green bell pepper  
1/2 cup chopped yellow bell pepper  
2 tbs.'s red wine vinegar  
2 tbs.'s fresh lemon juice  
1 tsp. sugar  
1/2 cup to 3/4 cup mayonaise, (light is good)  
1 tsp. yellow mustard  
1 tsp. horseradish  
1 tbs. Cajun seasoning  
Salt to taste

Shred the cabbage in food processor. Place shredded cabbage, chopped onion and peppers in large bowl, and mix well. In separate bowl, combine the remaining ingredients and blend with a wire whisk. Add to cabbage mixture and toss to coat. Chill. Serves 6  
Bon Appetit!

## Easy Bananas Foster Recipe (triple for 10 people)

### Ingredients

1. 2 tablespoons butter
2. 2 bananas, sliced
3. 1 cup light brown sugar
4. 1 teaspoon vanilla
5. 1/2 teaspoon cinnamon
6. 1 pinch salt
7. 2 scoops vanilla ice cream
8. Juice of one lemon

### Directions

1. Melt butter in a saucepan over medium heat.
2. Add sliced bananas and stir for 2 minutes.
3. Add brown sugar, vanilla, cinnamon, and salt.
4. Lower heat and continue cooking, stirring constantly for 2 more minutes.
5. Serve over a scoop of ice cream.
6. Note: 1 oz of booze may be added during the last 2 minutes of cooking (Rum works well), add with the pan off of the heat- Beware of flaming.

