**Café Lou Lou Shrimp & Grits**

6 shrimp per couple

**Sauce for shrimp (batch)**

* 1 bunch green onion bulb
* 1.5 quart Worcestershire
* 3 cups white wine
* 1 pint water
* 3 T black peppercorns
* 3 sprigs thyme
* 2 bay leaves
* 2 lemons cut in half
* 2 bulbs garlic smashed
* 1 t crushed red pepper
* Cream
* butter

**Café Lou Lou Gumbo**

* 1 T butter (for roux)
* 1 T flour (for roux)
* 1 Andouilli Sausage
* 1 chicken thigh
* 6 large shrimp
* 1 green bell pepper
* 1/2 small white onion
* 1/2 stalk celery
* 2 oz okra
* 1 tomato
* 1 t minced garlic
* Cajun seasoning
* Pimento
* Dried thyme
* 1 bay leaf
* 6 oz chicken stock

**Bananas Foster Bread Pudding**

* 4 inch French bread
* 1 egg yolk
* half of small banana, sliced
* 2 oz light brown sugar
* 3 oz heavy cream
* 1 oz whole milk
* 1 oz granulated sugar
* 1 T & 1 t rum
* 1 t vanilla extract
* dash ground cinnamon

**Foster sauce**

Whatever we do for banana fosters

- banana

- brown sugar

- butter

- 99 bananas

- rum