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SAUSAGE WON TON CUPS

MAKES 48

BOUCHERIE

A Boucherie is a traditional autumn gathering in South Louisiana when a hog is butchered and the bounty is divided among all who share in the labor. This annual event provides families with fresh meat and a year's supply of preserved pork.



- 1 pound hot bulk pork sausage
- 1 1/2 cups (6 ounces) shredded Cheddar cheese
- 1 1/2 cups (6 ounces) shredded Monterey Jack cheese
- 1/2 cup ranch-style salad dressing
- 1/3 cup chopped pimento-stuffed olives
- 1/3 cup finely chopped red bell pepper
- 1 jalapeño chile, seeded and minced
- 1 (16-ounce) package 3 1/2-inch won ton wrappers

Brown the sausage in a large skillet over medium heat, stirring until crumbly; drain on paper towels. Mix with the Cheddar cheese, Monterey Jack cheese, salad dressing, olives, red bell pepper and jalapeño chile in a bowl.

Spray forty-eight miniature muffin cups with nonstick cooking spray. Place one won ton wrapper in each muffin cup, pressing to form a fluted cup. Spray the wrappers lightly with nonstick cooking spray. Bake in a preheated 350-degree oven for 8 minutes, turning the pans after 4 minutes to bake evenly.

Spoon 1 heaping tablespoonful of the sausage filling into each won ton cup. Bake for 9 to 10 minutes or until heated through and brown. Remove from the muffin cups and serve hot.

MUSHROOM DELIGHTS

MAKES 48

- 48 slices white bread
- 1/2 cup (1 stick) butter, melted
- 1/2 cup chopped green onions
- 1/2 cup (1 stick) butter
- 16 ounces fresh mushrooms, finely chopped
- 2 tablespoons all-purpose flour
- 1 cup whipping cream
- 1 tablespoon chopped parsley (optional)
- 2 tablespoons chopped chives
- 2 teaspoons lemon juice
- 1/2 teaspoon salt
- 1/4 teaspoon cayenne pepper

Cut the bread slices into rounds with a 2-inch cookie cutter. Brush with the melted butter and press in forty-eight miniature muffin cups. Bake in a preheated 350-degree oven for 10 to 15 minutes or until light brown.

Sauté the green onions in 1/2 cup butter in a skillet for 4 minutes or until tender. Add the mushrooms and sauté for 10 to 15 minutes or until tender. Remove from the heat and sprinkle with the flour, stirring to mix well. Stir in the cream gradually until smooth. Add the parsley, chives, lemon juice, salt and cayenne pepper. Cook until thickened, stirring frequently. Spoon into the toasted cups. Bake for 10 to 15 minutes or until brown and heated through.