



Because I write mysteries set in southern Louisiana and include a few Cajun-inspired recipes, people assume I'm a Cajun cooking expert. I'm not! But way more importantly, I know how to make people *think* I am. I know how to find the best mixes and easiest recipes. So welcome to my Cheat Sheet, where I'll show you how to throw the best Cajun party for the least amount of work!

Ellen ☺

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OYSTER SOUP

(Serves 6-8)

Ingredients:

8 Tsp. butter
1 bunch scallions, chopped
½ cup finely chopped parsley
2 celery ribs, chopped
3 Tsp. flour
1 cup oyster liquid
1 quart milk
3 dozen oysters, cut in thirds
(you can get them at any grocery store)

Salt and pepper to taste

Instructions:

Sauté scallions and celery in butter, add parsley, and cook 2 minutes. Blend in flour, stirring constantly. Don't let it brown! Add oyster liquid and milk, and stir, stir, stir. Cook slowly over LOW heat for 30 minutes, and again – stir! Before serving, add the oysters and cook for 5 minutes.

BOURBON PECAN BREAD PUDDING

Unfortunately, I don't have room to include the recipe from my book. So just buy pre-made bread pudding, mix up some butter, brown sugar, bourbon, and pecans, dot the mixture on the pudding, and warm it up!

**THE LAISSEZ
GIRL'S GUIDE TO**

**EASY CAJUN
ENTERTAINING!**

**From Ellen
Byron, author of**

