

Recipe	Description	Ingredients	Directions	Restaurant Contact
Little River Inn's Crab Au Gratin	Created by Kathleen Hurst, Richard Hurst's mom. This recipe is great year round.	4 oz grated American cheese 1 tbsp garlic 1/4 lb butter 1/2 cup flour 1 cup milk 1 lb lump crabmeat 1 cup whipping cream 1/2 tsp each of red & white pepper 2 tbsp parsley 1 tsp salt 3 sticks finely chopped celery 1 tbsp Lea & Perrins Worcestershire sauce	1. Melt butter in medium saucepan over low heat. 2. Add flour until thickened. 3. Cook this roux over low heat, stirring often for 10 minutes. 4. Be sure not to brown your roux, it should be a white roux. 5. Add celery, stir and cook for 3 minutes. 6. Add cheese, whipping cream, milk, parsley and seasonings. 7. Cook until cheese is melted and sauce thickens. 8. Fold in crabmeat and transfer to casserole dish. 9. Brown in oven and serve.	Chef Richard Hurst c/o Little River Inn 833 E Main St. New Iberia, LA 70560 337-367-7466 www.LittleRiver-InnNewIberia.com
Poor Boy's Riverside Inn's Crabmeat Bienville	Created by Kathleen Hurst, Richard Hurst's mom. This recipe is great year round.	4 oz grated Romano cheese 1 tbsp garlic 1/4 lb butter 1/2 cup flour 1 cup milk 1 lb lump crab meat 1 cup whipping cream 1/2 tsp each of red, white & black pepper 2 tbsp parsley 1 tsp salt 4 oz chopped boiled shrimp 2 tsp dried thyme	1. Melt butter in medium saucepan over low heat. 2. Add flour until thickened. Cook this roux over low heat, stirring often for 10 minutes. 3. Be sure not to brown your roux, it should be a white roux. 4. Add cheese, whipping cream, milk, parsley and seasonings. 5. Cook until cheese is melted and sauce thickens. 6. Fold in lump crabmeat and cook another 5 minutes. 7. Transfer to casserole dish. 8. Brown in oven and serve.	Chef Richard Hurst c/o Riverside Inn 240 Tubing Rd. Broussard, LA 70518 337-837-4011 www.PoorBoysRiversideInn.com
Poor Boy's Riverside Inn's Oysters Rockefeller	Created by Kathleen Hurst, Richard Hurst's mom. It used to be you didn't eat oysters in months without the letter "R", but with today's technology and refrigeration, that is now a thing of the past. And while yes, some months are better than others, oysters are pretty much good year round.	2-8 oz fresh/frozen spinach packages (boiled & chopped) 2 cups chopped green onions 1/4 lb bacon finely chopped 2 tbsp Herbsaint absinthe liqueur 1 tbsp minced garlic 2 oz Herbsaint 1 cup celery 1/4 lb butter (unsalted) 1-2 oz can anchovies (chopped fine) 1/4 cup of parsley (finely chopped)	1. In a medium saucepan over high heat cook bacon until brown and crispy 2. When crispy, add Herbsaint and simmer for 4 minutes 3. Turn down heat to low. Add all ingredients, stir well, cover, simmer until veggies are soft. 4. Shuck 2 dozen oysters, wash, then par boil them. 5. Rinse 2 dozen of the shells, put the oysters in, then cover completely with Rockefeller	Chef Richard Hurst c/o Riverside Inn 240 Tubing Rd. Broussard, LA 70518 337-837-4011 www.PoorBoysRiversideInn.com

		<p>salt, red, white & black pepper to taste 2 dozen oysters 2 tbsp chopped red bell pepper (optional)</p>	<p>sauce. 6. Put rock salt in a large platter, place oysters and Rockefeller on top, then bake at 350 degrees for 10 minutes.</p>	
<p>Poor Boy's Riverside Inn's Shrimp Remoulade</p>	<p>Created by Richard Hurst's grandmother. This recipe is great for the summer months, but is good year round as well. Suggestions for use:</p> <p>Also, great as a dip for boiled seafood. This sauce is better made a day or two in advance so the flavors blend.</p>	<p>2 cups mayonnaise 2 tbsp brown mustard 1/4 cup extra fine chopped onions 1 tbsp paprika 1/4 cup extra fine chopped celery 1 tbsp minced garlic 1 tbsp horseradish 1 lb boiled, peeled shrimp</p>	<p>1. Mix all ingredients except for the shrimp in a large bowl. 2. Place shrimp on a bed of lettuce and drizzle remoulade sauce over shrimp.</p>	<p>Chef Richard Hurst c/o Riverside Inn 240 Tubing Rd. Broussard, LA 70518 337-837-4011 www.PoorBoysRiversideInn.com</p>
<p>Little River Inn's Stuffed Crab Dressing</p>	<p>Created by Larry Hurst, Richard Hurst's dad. This recipe is great year round. Suggestions for use:</p> <p>1. Stuff crab shells with stuffing and bake in over at 350 degrees for 20 minutes. If stuffing is hot or if stuffing is cold, cover stuffed crabs with aluminum foil, bake for 25 minutes covered, then uncover and bake 15 more minutes. 2. Roll stuffing into balls, batter and fry, or bake and top with Parmesan cheese for an appetizer.</p>	<p>1 cup chopped yellow onions 2/3 lb unsalted butter 1 cup chopped celery 1/2 loaf French bread (chopped in blender using pulse into small pieces, not crumbs) 2 oz of diced red pimentos 1tbsp minced garlic 1 lb white crabmeat 1 tbsp Worcestershire sauce salt, red pepper, white pepper & black pepper to taste</p>	<p>1. In a large saucepan, melt butter over low heat, and add all ingredients except for crabmeat and bread. 2. Cover and simmer until vegetables are soft and peanut butter colored (do not brown). 3. Carefully (so as not to break the crabmeat) fold in crabmeat, cover and heat until crabmeat is hot. 4. Remove from heat and carefully fold in bread - do not stir. 5. Let cool then use as you wish. Serves 4 people.</p>	<p>Chef Richard Hurst c/o Little River Inn 833 E Main St. New Iberia, LA 70560 337-367-7466 www.LittleRiverInnNewIberia.com</p>