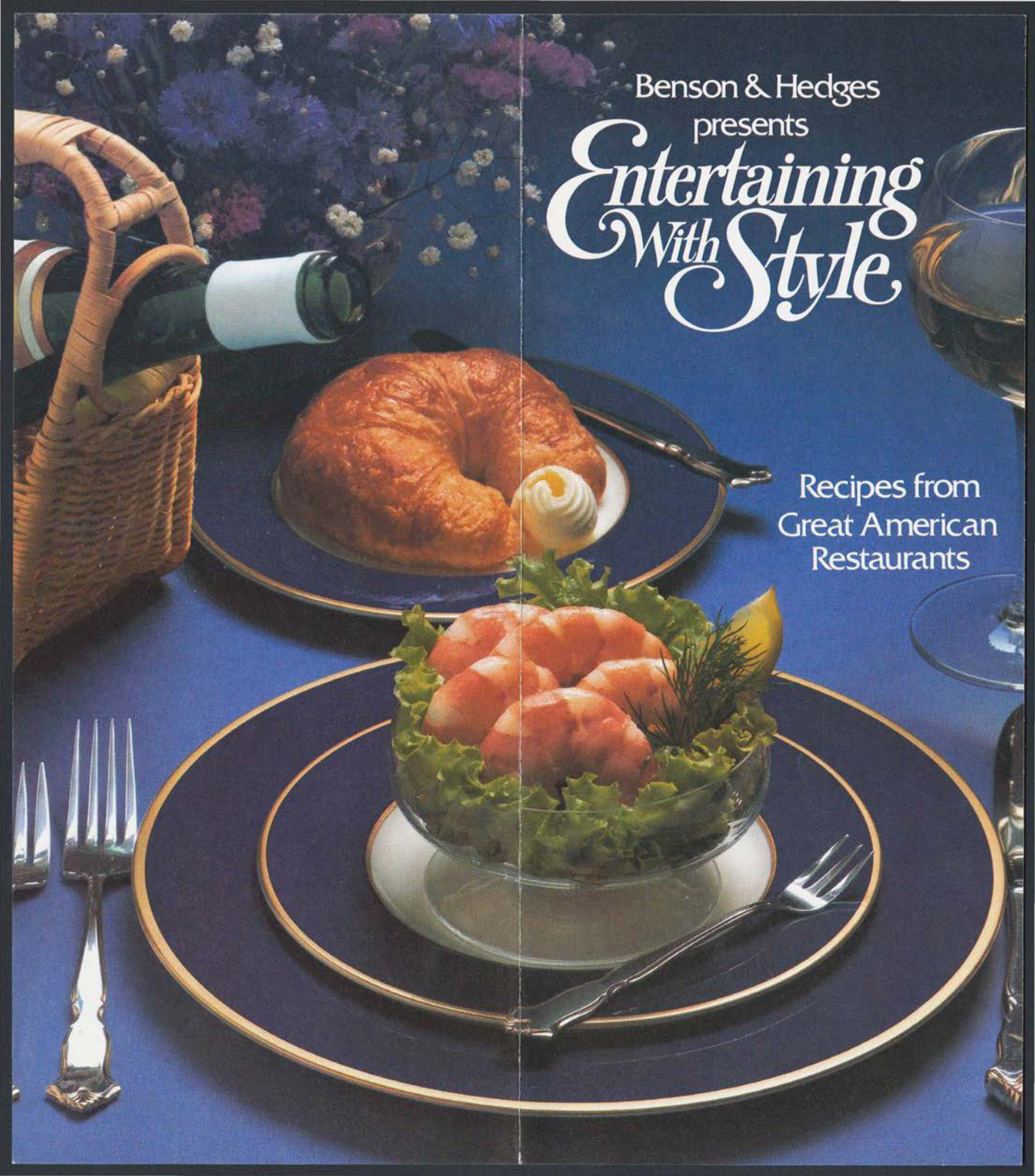


Benson & Hedges  
presents

# Entertaining With Style

Recipes from  
Great American  
Restaurants





# Jonathan

New Orleans, Louisiana

The era of Art Deco glamour has been re-created in New Orleans on the edge of the famous French Quarter. Architect-owner Jack Cosner transformed two 150-year-old town houses into a restaurant showplace that takes its patrons back to the glittery twenties and thirties. To supplement his own extensive Art Deco collection, Cosner used works by two popular artists of the period, Erte and Icart. In addition, contemporary artist Dennis Abbe created elaborate murals on canvas and in glass for Jonathan's interior.

Besides the decorating delights at Jonathan, Chef Tom Cowman caters to the palate as well. His ingenious mix of Creole and continental cuisines deserves the raves of many satisfied gourmets.

Oysters Thomas is one such dish. It features oysters baked on the half shell with crab meat and topped with a medley of intriguing sauces. Serve Oysters Thomas as an appetizer or a fancy main dish.

## A NEW ORLEANS BRUNCH

Bloody Marys  
Oysters Thomas\*  
Eggs Sardou  
Fresh Fruit Cup      Coffee  
Wine: California Chardonnay

## OYSTERS THOMAS

- 16 large fresh oysters
- Rock salt
- Béarnaise Sauce
- 1 pound lump crab meat
- Cream Sauce
- ¼ cup dry bread crumbs
- Paprika
- Lemon quarters
- Parsley sprigs

*continued*

Remove oysters from shells. Scrub half of shells and place on a bed of rock salt in a large flat pan. Put 1 to 2 teaspoons Béarnaise Sauce in each shell; top with an oyster and 1 tablespoon crab meat. Combine remaining Béarnaise Sauce with Cream Sauce and spoon on top. Sprinkle with bread crumbs and paprika. Bake in a 400° oven for 15 minutes or till sauce starts to brown and bubble. Serve with lemon and parsley. Makes 4 servings.

**Béarnaise Sauce:** In a large skillet combine 1 cup water, ½ cup white wine, ¼ cup tarragon vinegar, 3 finely chopped shallots, ¼ cup chopped onion, 1 tablespoon dried tarragon, and ½ teaspoon coarsely ground black pepper. Boil gently, stirring occasionally, till mixture is reduced to ⅓ cup paste, about 30 minutes. Spoon into blender container and process till smooth, adding more wine if needed. Reserve 1 tablespoon; store remaining sauce base in refrigerator for another time.

Place 3 egg yolks in a bowl over hot (not boiling) water; beat with a wire whisk till triple in volume, about 5 minutes. Slowly add 1 cup melted and cooled butter, beating constantly. Add the 1 tablespoon reserved sauce base and 1½ teaspoons lemon juice; mix well. Season to taste with salt and dash of cayenne. Remove from heat.

**Cream Sauce:** In top of a double boiler combine 2 tablespoons melted butter and 2 tablespoons all-purpose flour; blend well. Add 1½ cups light cream, 1 tablespoon dry sherry, a pinch of powdered thyme, and salt and white pepper to taste; place over boiling water and cook for 15 minutes, stirring constantly. Add a small amount of hot mixture to 2 beaten egg yolks, then return to hot mixture. Cook and stir 1 to 2 minutes longer.

### *Hint:*

To open an oyster, use an oyster knife or other sturdy, blunt-tipped knife. Insert the knife blade between the shells at the joint of the thick end and twist open; then run the knife blade under the oyster to cut the muscle that holds the shells together.