

THE FRIDGE

WRITER MICHAEL HAROLD KNOWS NEW ORLEANS. ON PAGE 66, HE COVERS THE HISTORY OF ONE OF THE CITY'S MOST CLASSIC FOODS: SNO-BALLS. AT HOME, HIS FRIDGE IS FULL OF LOCAL GOODNESS, FROM GULF SHRIMP TO BRENNAN'S BREAD PUDDING.

Half and half from Kleinpeter Farms Dairy in Baton Rouge.

Cream of artichoke soup from neighborhood grocer Langenstein's. "I drop oysters and their liquor in at the last minute with a dash of Pernod."

Gulf shrimp, caught the day before.

Between the tea and eggs is **Conecuh Sausage** from Evergreen, Alabama. Harold uses it in gumbo and breakfast skillet.

Bread pudding from Brennan's. "It's the best in the whole city of New Orleans," Harold says. (Its crème anglaise topping is in the gravy boat on the top shelf.)



Pre-mixed roux. "I always make my own, but if it isn't thick enough, I add this."

A tip from chef Michael Gulotta: cook with **black garlic paste.** "I put it in anything, from crawfish étouffée to beef bourguignon."

Jezebel sauce (apple jelly, pineapple, and horseradish) from Harold's mother-in-law. "We put it on sandwiches—anything with ham."

Cajun Caviar is from Louisiana's Atchafalaya Basin.

Guidry's **pre-cut holy trinity** (onion, bell pepper, celery).

The Gentleman's Relish, a spiced anchovy paste, from Fortnum and Mason in London. "It's great over toast. We save the containers for cufflinks."

PHOTO BY DENNY CULBERT

