

# Weekend Cruise to New Orleans

## Menu

*Remember to modify all recipes for dietary concerns. These are all gluten free. I also cannot eat coconut, so replace that with an alternative.*

### Friday, April 24

Lunch

[Red beans & rice](#) – I made this using the crockpot so it could cook all morning while we worked.

Dinner

[Paleo crab cakes](#) – We've made these before and they are great. However, we ate lunch late and decided we didn't want to cook for dinner. So, we just had a chef salad.

Salad

### Saturday, April 25

Brunch

[Creole Eggs](#) with [Virgin Bloody Marys](#) – Added the Bloody Marys at the last minute. I had most of the ingredients. If you want to make these, make sure you add the ingredients to the shopping list.

Dinner

[Jambalaya](#) – We did not leave the tails on the shrimp.

Salad

### Sunday, April 26

Breakfast

[Scallops with Gouda grits](#) – We could not get gouda. All the stores were out. So we used pepper jack instead. It worked great!

Dinner

Leftover Jambalaya – see above

Salad

### Foods we did not make that weekend, but you might want to link to the recipe

[Blackened Catfish](#) – Made this on Monday. It was awesome and easy.

[Collard greens](#) – Made this on Monday. These were particularly good. Made a lot so we froze the leftovers.

[Pralines](#)

### Food for Every Meal

Desserts

[New Orleans Praline Brownies](#) made with the [Perfect Gluten Free Brownie](#) – These were amazing. However, we made a 13x9 pan which was suggested in the Praline Brownie recipe. Next time, if it's just us, we would make an 8x8 pan of brownies and only do a ¼ of the praline icing. It was excellent, but a little thick. The wonderful brownies got lost a little.

[Pralines](#) – I'm glad we didn't make these. We had plenty with the brownies.

Salad

Lettuce

Tomato

Red Pepper

Carrots

Canned sliced olives

Cucumber

Cabbage

Boiled egg

Blue cheese crumbles

3 Salad dressings

Drinks

Dacquiri, Kombucha, Hot Chocolate, Coffee & coffee drinks