

# EXERCISE 1

Due 1/29 at the beginning of class.

The following are two recipes which you will be responsible for marking up with XHTML and making minor formatting changes to with CSS. These should be presented in one XHTML/CSS document.

The key to receiving full credit for this Exercise is to use semantic markup for the content provided below. Using the XHTML tags we have learned in class so far, markup the text using tags that are descriptive of the content and maximize your CSS formatting options.

Links are provided in parenthesis and preceded by the text that should be used to create the hyperlink.

You must use demonstrate knowledge of the following CSS visual presentation methods at minimum:

- Give your page a background color other than white.
- Give your text a color other than black.
- Center or right align a portion of text.
- Give the shrimp image a border.
- All italicized text should be red.
- The font used should be Trebuchet MS and if unavailable default to a sans-serif font.

You should use at least two div tags, and may use more if you see fit. You must use at least one ID and one class. You should also include at least one XHTML comment.

Please provide this exercise as an email attachment to [shebert@centenary.edu](mailto:shebert@centenary.edu) by 2PM on 1/29.

# Two Great Cajun Recipes

## Jane's Shrimp Rice Dressing - Dirty Rice

Available on the web at

Send an email to Jane's Granddaughter (Jane's Granddaughter – [shebert@centenary.edu](mailto:shebert@centenary.edu))

Shrimp FAQ (Frequently Asked Questions) (Shrimp FAQ - <http://www.foodandwaterwatch.org/fish/fish-farming/shrimp/shrimpfaq>)

Makes: 16 servings  
Prep Time: 1 hour, 15 minutes  
Cook Time: 45 minutes  
Ready In: 2 hours, 0 minutes

### Ingredients



1 pound ground beef  
1 pound ground pork  
3 pounds shrimp (peeled and deveined)  
1 large onion and bell pepper (chopped)  
3 celery stalks (chopped)  
1 cup each green onions and parsley  
2 tsp garlic powder  
1 tbsp roux (yours or any brand roux)  
1 tsp Kitchen Bouquet (to darken)  
4 cups Cooked rice (can use up to 6 cups)  
4 ounces Season All Seasonings  
2 tbsp cooking oil  
1 cup water

### Directions

*The prep time includes peeling the shrimp.*

In a large roaster or heavy duty pot, add oil & brown the beef & pork. Drain any excess oil and meat fat. Add the Cajun Trinity (onion, bell pepper, and celery), garlic powder, roux and Kitchen Bouquet. Blend the mixture together and 1 cup cold water.

Bring to a boil, lower the heat and simmer for 30 minutes. (Note if water goes down, add

more water to keep the mixture in a watery gravy-like stew consistency.) Add the shrimp, parsley, and green onions. Cook for three minutes, take off heat and cover pot. Let the heat of the mixture finish cooking the shrimp.

Add the cooked rice to the mixture **keeping the rice moist**. All done.

Serve with any of your favorites...add a green salad and you have a meal by itself.

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## **Chicken and Sausage Gumbo**

by Regina

*This recipe will show you that gumbo is easier to cook than it seems - make sure you season the gumbo to your liking.*

“The great dish of New Orleans, and which it claims having the honor of invented, is the GUMBO. There is no dish which at the same time so tickles the palate, satisfies the appetite, furnished the body with nutriment sufficient to carry on the physical requirements, and costs so little as a Creole Gumbo. It is a dinner in itself, being soup, piece de résistance, entremet and vegetable in one. Healthy, and not heating to the stomach and easy of digestion, it should grace every table.”

**William H. Coleman, Historical Sketch Book and Guide to New Orleans and Environs (1985)**

2 cups flour  
1 3/4 cups oil  
1 large onion, chopped  
2 stalks celery, chopped  
4 quarts water  
1 large hen, cut into serving pieces  
3 to 5 pounds sausage, cut into 2 inch pieces  
1 bunch onion tops, chopped  
4 to 5 stalks parsley, chopped

1. Stir flour in oil on medium high heat to make a roux. Cook until the roux reaches the color of **dark coffee**.
2. Add chopped onion and celery. Stir for a short period.
3. Add four quarts of water and chicken.
4. Boil one hour, adding salt and pepper, to taste.
5. Add sausage and boil another hour.
6. Skim fat off top.
7. Add onion tops and parsley.
8. Serve over rice in soup plates.
9. Makes 12 to 14 servings. Also good with potato Salad and hot bread.