

Thanksgiving, New Orleans-style

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Turkey. Sweet potatoes. Cranberry sauce. Turducken? Tulane students staying in town for Thanksgiving may find some new items on the menu.

Maureen Detweiler, a native of New Orleans, shares her family's traditions as she prepares for Thanksgiving in this video produced by Brandon Meginley.

[Turducken](#), like a Russian nesting doll, consists of a turkey stuffed with a duck stuffed with a chicken. It is just one of many culinary inventions to be found on the table in New Orleans, according to Maureen Detweiler, a New Orleans native who lent her culinary expertise and coordinated tastings for the cookbook [New Orleans Cuisine: Fourteen Signature Dishes and Their Histories](#).

[Deep-fried turkey](#) also has become a Crescent City tradition. Leeks can be more than just a healthy dish — they can be [smothered in bacon](#).

[Stuffed mirlitons](#), a pale green member of the squash family, may provide a healthier side dish. Oysters, still legal this season, can provide the base for a [dressing](#) that is a local favorite to go along with the turkey, or, yes, the turducken.

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