



**It's our favorite time of year!
Here are some of our favorite ways to celebrate Mardi Gras...
no matter WHERE you are!**

So WHY do we celebrate Mardi Gras, anyway?

There's a reason New Orleans is known as the Big Easy and part of it is that we know how to throw a great party! Though Mardi Gras has its origins in medieval Europe, it has been celebrated in the Gulf South since the very beginning. When the French discovered the mouth of the Mississippi River, it just so happened to be Mardi Gras Day! Mardi Gras means "Fat Tuesday" and Carnival spans an entire season of revelry leading up to that day!



IDEAS TO GET YOU IN THE CARNIVAL SPIRIT!

MAKE A KING CAKE!

The quintessential dessert of Carnival is a cinnamon cake with braided dough that is shaped into a crown and then topped with icing and colored sugar sprinkles. They're usually only available from the start of Carnival season on January 6, otherwise known as Twelfth Night, through Mardi Gras Day.

No Fat Tuesday celebration is complete without one!

Check out this [in depth history and recipe](#) from Gambit and the New Orleans Culinary & Hospitality Institute!

If baking isn't your thing and you'd rather rely on the professionals,
[here's a running list of all the bakeries shipping King Cakes for Mardi Gras!](#)



DRESS UP!

Put on a costume! And beads!

Wouldn't be Mardi Gras without 'em either!

Add a little mystery and intrigue to your festivities with a mask!



DECORATE!

The traditional colors of Mardi Gras are purple 🍆 , green 🍀 , and gold 🍑 (yes, always listed in that order).

Declared by the Krewe of Rex in 1872, the colors represent purple 🍆 for Justice, green for 🍀 Faith , and gold for 🍑 Power.

HAVE A COCKTAIL! (or a few!)

Though the official cocktail of Mardi Gras is the Ojén Frappe, you might be hard pressed to find the anise flavored Spanish liqueur outside of the region. In fact, it nearly became extinct! So why not make a daiquiri instead? Ever hear of a drive-thru daiquiri shop? There's a reason these things travel well!



DAIQUIRI RECIPE

.75 oz [simple syrup](#) (1.5 tbsp, if you don't have a jigger)

1 oz fresh lime juice (2 tbsp) - fresh is best, so juice real limes!

2 oz (4 tbsp) high quality rum - Typically made with light rum, but we do love to experiment with darker varieties for a richer cocktail. If using a darker rum, bear in mind that you may want to scale back on the simple syrup a tad, since darker rums tend to be a bit on the sweeter side.

Shake with ice and strain into a coup glass

Garnish with a lime twist or lime wheel

Sip and enjoy!



MAKE A TRADITIONAL NEW ORLEANS DISH!

Mondays in New Orleans mean red beans and rice! With roots in Haitian and Caribbean culinary traditions, you can kick off your Mardi Gras celebration on Lundi Gras (Lundi meaning Monday, the day before Fat Tuesday) by making chef Leah Chase's [Traditional Red Beans](#) from the Dooky Chase Cookbook. Can't go wrong with this simple, but delicious, dish from "the Queen of Creole Cuisine!"

LISTEN TO MUSIC!

Tune into www.woz.org for all your New Orleans Mardi Gras music needs!



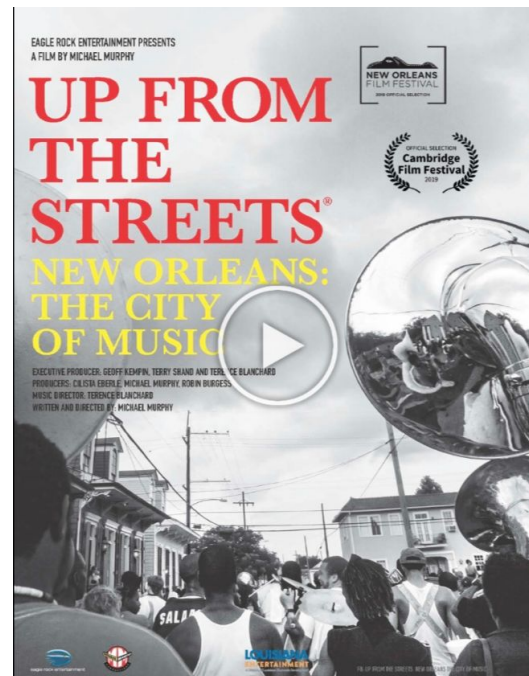
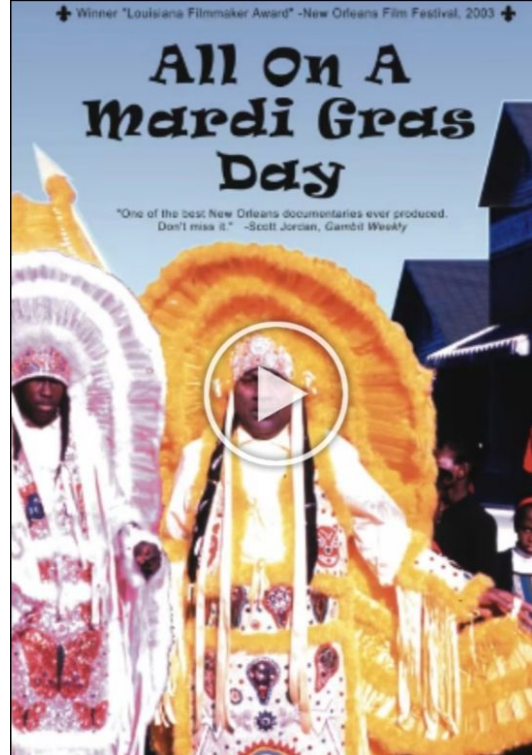
WATCH A MOVIE!

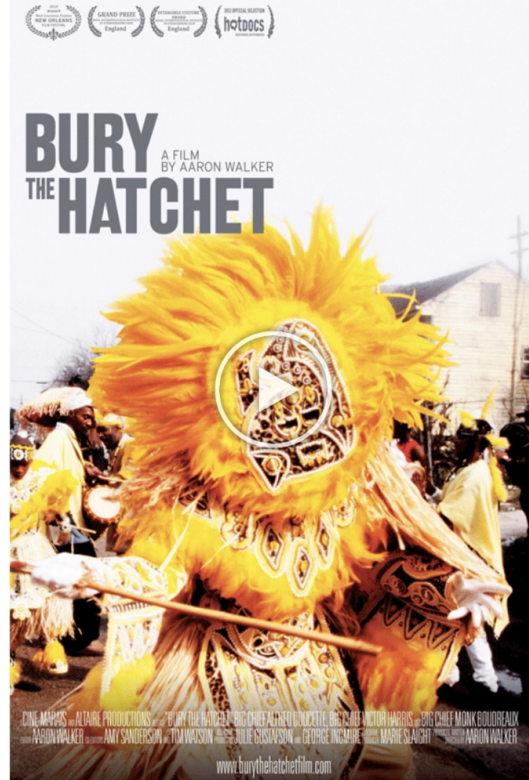
Visit the Big Easy on the big screen!

[Entertainment Weekly's 10 Essential New Orleans Movies](#)



OR if you favor a **DOCUMENTARY**, “**EDUTAINMENT**” approach
that celebrates the music and culture of the city,
we recommend these titles!





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HAPPY
💜💚💛 MARDI GRAS 💜💚💛
Y'ALL!



✿ Laissez Les Bon Temps Rouler! ✿
Let the good times roll!



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