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**PAT SHARPE**

## RESTAURANTS NOW: ELLERBE FINE FOODS

10.02.09

**A Shreveport chef brings a touch of elegance—and Cajun moxie—to the edge of cow country.**

Chefs love to toss around terms like “regional cuisine” and “comfort food,” but too often, the results are more fancy than friendly. Molly McCook—chef and co-owner of Ellerbe Fine Foods in Fort Worth—has bridged the gap. In the bright, sunny rooms of a prettily revamped ‘20s service station, the Shreveport native is turning out rootsy Southern dishes with a professional sheen. Her meltingly tender braised pork shank, for instance, is as easy to like (and to understand) as a Sunday pot roast, but a glaze of stone-ground-mustard and East Texas-based **Johnnie Fair** syrup gives it a touch of class. Her maque choux, a heavenly hash of fresh corn and tomato studded with shrimp, has Texans lapping up one of Louisiana’s most fabled dishes. Who said the cowman and the Cajun can’t be friends?

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*Ellerbe Fine Foods 1501 West Magnolia Avenue, Fort Worth (817-926-3663; [ellberbefinefoods.com](http://ellberbefinefoods.com))*

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