AADE Lafayette
Fin Feather Fur Food Festival
F5 Bon Temps

2018
Blackham Coliseum
Lafayette, LA
# Lafayette Bon Temp 2018 Awards

## FIN

<table>
<thead>
<tr>
<th>Place</th>
<th>Company Name</th>
<th>Entry</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>ILM</td>
<td>Seafood Jambalaya</td>
</tr>
<tr>
<td>2nd</td>
<td>Offshore Energy Services</td>
<td>Crawfish Etouffee/Fried Catfish</td>
</tr>
<tr>
<td>3rd</td>
<td>EPS</td>
<td>Shrimp &amp; Cheesy Grits</td>
</tr>
</tbody>
</table>

## FUR

<table>
<thead>
<tr>
<th>Place</th>
<th>Company Name</th>
<th>Entry</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Eaton at Da Camp</td>
<td>Wild Hog Sauce Piguant</td>
</tr>
<tr>
<td>2nd</td>
<td>FDF</td>
<td>FDF Triple Threat</td>
</tr>
<tr>
<td>3rd</td>
<td>King’s Point Consulting</td>
<td>Wild Buck &amp; Boar Jambalaya</td>
</tr>
</tbody>
</table>

## FEATHER

<table>
<thead>
<tr>
<th>Place</th>
<th>Company Name</th>
<th>Entry</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>CPW</td>
<td>Fig Glazed Duck Breast</td>
</tr>
<tr>
<td>2nd</td>
<td>Big Blue</td>
<td>Gooda Chicken</td>
</tr>
<tr>
<td>3rd</td>
<td>Work String Grillers</td>
<td>Boneless Stuffed Quail</td>
</tr>
</tbody>
</table>
**Dessert**

<table>
<thead>
<tr>
<th>Place</th>
<th>Company Name</th>
<th>Entry</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Integricert</td>
<td>Lema Licious Pie</td>
</tr>
<tr>
<td>2nd</td>
<td>Eaton at Da Camp</td>
<td>Apple Delight Camp Snack</td>
</tr>
<tr>
<td>3rd</td>
<td>Cardinal Services/Pro-T</td>
<td>Pralines</td>
</tr>
</tbody>
</table>

**Crowd’s Choice**

<table>
<thead>
<tr>
<th>Place</th>
<th>Company Name</th>
<th>Entry</th>
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</thead>
<tbody>
<tr>
<td>1st</td>
<td>The C’est Bon Kuyan’s</td>
<td>Cajun Chicken Zinger’s</td>
</tr>
<tr>
<td>2nd</td>
<td>Classic Oil Tools</td>
<td>Goose Jambalaya</td>
</tr>
<tr>
<td>3rd</td>
<td>Jaguar</td>
<td>Crawfish Bisque</td>
</tr>
</tbody>
</table>

**Showmanship**

<table>
<thead>
<tr>
<th>Place</th>
<th>Company Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>EPS - Expeditors &amp; Production Services</td>
</tr>
<tr>
<td>2nd</td>
<td>Eaton Oil Tools, Inc.</td>
</tr>
<tr>
<td>3rd</td>
<td>Classic Oil Tools</td>
</tr>
</tbody>
</table>
## Teams

<table>
<thead>
<tr>
<th>Team Name/Company</th>
<th>FS</th>
<th>Recipe</th>
<th>Chef Sous Chef(s):</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Team Premium (Premium Oilfield Services)</td>
<td>FIN</td>
<td>Catfish Pirogue</td>
<td>Carl Lantz Bryan Leger Wayne Lanston</td>
<td>2018-1</td>
</tr>
<tr>
<td>Pioneer Energy Services</td>
<td>FIN</td>
<td>Crab Dip</td>
<td>Kevin Hebert</td>
<td>2018-2</td>
</tr>
<tr>
<td>Jaguar (Jaguar Energy Services)</td>
<td>FIN</td>
<td>Crawfish Bisque</td>
<td>Colby Pommier</td>
<td>2018-3</td>
</tr>
<tr>
<td>NOV (National Oilwell Varco)</td>
<td>FIN</td>
<td>Crawfish Etouffee</td>
<td>Chris Courville Sos Babineaux Butch Bayard</td>
<td>2018-4</td>
</tr>
<tr>
<td>Offshore Energy Services</td>
<td>FIN</td>
<td>Crawfish Etouffee over Fried Catfish</td>
<td>Glenn Meaux Jeff Istre</td>
<td>2018-5</td>
</tr>
<tr>
<td>Oil States Energy</td>
<td>FIN</td>
<td>Double Stacked Crawfish Etoufee</td>
<td>Alvin Primeaux</td>
<td>2018-6</td>
</tr>
<tr>
<td>American Eagle Logistics</td>
<td>FIN</td>
<td>Fried Alligator</td>
<td>Ronnie Romero</td>
<td>2018-7</td>
</tr>
<tr>
<td>Big Blue (Schlumberger)</td>
<td>FIN</td>
<td>Polenta-2-Fay</td>
<td>Stan Evans</td>
<td>2018-8</td>
</tr>
<tr>
<td>ILM (Intracoastal Liquid Mud (ILM))</td>
<td>FIN</td>
<td>Seafood Jambalaya</td>
<td>Ronnie Romero Scott Boudreaux</td>
<td>2018-9</td>
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<tr>
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<td>FIN</td>
<td>Seafood Pastalaya</td>
<td>Carl Hamilton</td>
<td>2018-10</td>
</tr>
<tr>
<td>EPS (Expeditors &amp; Prod Svcs Co)</td>
<td>FIN</td>
<td>Shrimp and Cheesy Grits</td>
<td>Kevin Dore' Lauren Adams</td>
<td>2018-11</td>
</tr>
<tr>
<td>Team Name/Company</td>
<td>F5</td>
<td>Recipe</td>
<td>Chef Sous Chef(s):</td>
<td>Page</td>
</tr>
<tr>
<td>-------------------------------------------------------</td>
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</tr>
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<td>S&amp;S (Stokes &amp; Spehler)</td>
<td>FIN</td>
<td>Shrimp Lafayette</td>
<td>Daryl Dubois</td>
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<td>John Long</td>
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<td>Cheryl Talbot</td>
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<td>UL Lafayette (ULL (sponsored by Stone Energy)</td>
<td>FIN</td>
<td>Shrimp over Angel Hair Pasta</td>
<td>Andrew Schaefer</td>
<td></td>
</tr>
<tr>
<td>Cardinal Services/Vesco Rental Trotline Runners (Pro-T Company Cardinal Energy Services)</td>
<td>FIN</td>
<td>Ville Platte Original Catfish Courtbouillon</td>
<td>Scott Deshotel</td>
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<td></td>
<td>Todd Brown</td>
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<td>Lynn Gotheaux</td>
<td></td>
</tr>
<tr>
<td>Team Hoover Ferguson</td>
<td>FUR</td>
<td>3 meat Jambalaya</td>
<td>Christopher Authement</td>
<td></td>
</tr>
<tr>
<td>Team Simmer Down (W.E. Companies (Workover Equipment)</td>
<td>FUR</td>
<td>Afterburn Chilli</td>
<td>Chris Albert</td>
<td></td>
</tr>
<tr>
<td>Knight Oil Tools</td>
<td>FUR</td>
<td>Bayou Brisket</td>
<td>Aaron Guilbeau</td>
<td></td>
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<tr>
<td></td>
<td></td>
<td></td>
<td>Brady Henry</td>
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<td></td>
<td></td>
<td>Adam Judice</td>
<td></td>
</tr>
<tr>
<td>Patterson (Patterson Services)</td>
<td>FUR</td>
<td>Chili Chili Bang Bang</td>
<td>Sonny Menard</td>
<td></td>
</tr>
<tr>
<td>Falck Safety Services</td>
<td>FUR</td>
<td>Fadel's Texas Brisket Bread Pudding</td>
<td>Willie St Pierre</td>
<td></td>
</tr>
<tr>
<td>FDF Shale Bangers (FDF Energy Services)</td>
<td>FIN,FUR</td>
<td>FDF Triple Threat</td>
<td>Todd Sloane</td>
<td></td>
</tr>
<tr>
<td>Kings Point Cooking Krewe (Kings Point Consulting)</td>
<td>FUR</td>
<td>Kings Point Wild B&amp;B Jambalaya</td>
<td>Jason Troclair</td>
<td></td>
</tr>
<tr>
<td></td>
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<td></td>
</tr>
<tr>
<td>Big Red (Halliburton)</td>
<td>FUR</td>
<td>Pulled Pork Sliders</td>
<td>Derrick Daigle</td>
<td></td>
</tr>
<tr>
<td>Big Blue</td>
<td>FUR</td>
<td>Slap Ya Uncle's Sliders</td>
<td>Stan Evans</td>
<td></td>
</tr>
<tr>
<td>Eaton at Da Camp</td>
<td>FUR</td>
<td>Wild Hog Sauce Pi-guant</td>
<td>Rusty Noel</td>
<td></td>
</tr>
</tbody>
</table>
## Teams

<table>
<thead>
<tr>
<th>Team Name/Company</th>
<th>Style</th>
<th>Recipe</th>
<th>Chef Sous Chef(s):</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Workstring Grillers</td>
<td>Feather</td>
<td>Boneless Stuffed Quail</td>
<td>Troy Kelehan Tyler Lege Ben Latilais</td>
<td>2018-25</td>
</tr>
<tr>
<td>(Workstrings Int'l (Sub Surface Tools)</td>
<td></td>
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<td></td>
<td></td>
</tr>
<tr>
<td>The Ces't Bon Kuyon's</td>
<td>Feather</td>
<td>Cajun Chicken Zingers</td>
<td>Pat Stokes</td>
<td>2018-26</td>
</tr>
<tr>
<td>(Drilling Innovative Solutions Professional Pumping Services)</td>
<td></td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>CPW</td>
<td>Feather</td>
<td>Fig Glazed Duck Breast</td>
<td>Charles Sonnier Henry Keller Manning Duhon</td>
<td>2018-27</td>
</tr>
<tr>
<td>(Church Point Wholesale)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Big Blue</td>
<td>Feather</td>
<td>Gooda Chicken</td>
<td>Stan Evans</td>
<td>2018-28</td>
</tr>
<tr>
<td>(Schlumberger)</td>
<td></td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>Classic Cooking Team</td>
<td>Feather</td>
<td>Goose Jambalaya</td>
<td>Randy Billiot Ralph Liner Kory Martinez</td>
<td>2018-29</td>
</tr>
<tr>
<td>(Classic Oil Tools)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Eaton at Da Camp</td>
<td>Feather</td>
<td>Marinated &amp; Glazed Quail</td>
<td>Rusty Noel Derek Eaton Justin Eaton</td>
<td>2018-30</td>
</tr>
<tr>
<td>(Eaton Oil Tools, Inc)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Eaton at Da Camp</td>
<td>Dessert</td>
<td>Apple Delight Camp Snack</td>
<td>Rusty Noel Derek Eaton Justin Eaton</td>
<td>2018-31</td>
</tr>
<tr>
<td>(Eaton Oil Tools, Inc)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>CPW</td>
<td>Dessert</td>
<td>Craklin Delight/Pork Rind Surprise</td>
<td>Charles Sonnier Manning Duhon Charles Sonnier</td>
<td>2018-32</td>
</tr>
<tr>
<td>(Church Point Wholesale)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Integricert</td>
<td>Dessert</td>
<td>Lema Licious Pie</td>
<td>Carl Hamilton</td>
<td>2018-33</td>
</tr>
<tr>
<td>Crescent Safety Services</td>
<td>Dessert</td>
<td>Strawberry Shortcake</td>
<td>Hope Savoie</td>
<td>2018-34</td>
</tr>
</tbody>
</table>
F5 Bon Temps
Lafayette, LA
AANDE FIN FEATHER FATUR FOOD FESTIVAL
Notes
Notes
Team Premium—Premium Oilfield Services

Catfish Pirogue

Chefs: Carl Lantz
Sous Chefs: Bryan Leger, Wayne Lanston

Prep Time: 
Cook Time: 
Serves: 

Ingredients

- Fresh Catfish
- Garlic
- Onion
- Bell pepper
- Celery
- Roux
- Salt
- Pepper
- Cajun Seasonings

Instructions

Fry catfish filets

Brown all other ingredients. Season to taste, add catfish, let simmer 1-1/2 hour.

Serve over fried catfish filets

Notes
Pioneer Energy Services

Crab Dip

Chefs: Kevin Hebert
Sous Chefs:

Prep Time: 
Cook Time: 
Serves: 

Ingredients

Instructions

Notes
Jaguar—Jaguar Energy

Crawfish Bisque

Chefs: Colby Pommier

Sous Chefs:

<table>
<thead>
<tr>
<th>Prep Time:</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Cook Time:</td>
<td></td>
</tr>
<tr>
<td>Serves:</td>
<td></td>
</tr>
</tbody>
</table>

Instructions

Notes

2018 - 3
Crawfish Etouffee

Chefs: Chris Courville
Sous Chefs: Sos Babineaux
Butch Bayard

Prep Time: 
Cook Time: 
Serves: 300

Instructions

Wilt onions down in margarine for 1.5 to 2 hours, until clear and milky.

Add seasoning to taste, add Golden mushroom and simmer 5 minutes.

Throw in seasoned crawfish tails.

Simmer on low for 30 minutes, stirring occasionally.

Server over rice

Notes

Ingredients

30 lbs Louisiana Crawfish Tails
20 lbs Margarine
20 lbs Chopped onions
6 cans Golden Cream of Mushroom Soup
Offshore Energy Services

Crawfish Etouffee over Fried Catfish

**Chefs:** Glenn Meaux
                Jeff Istre

**Sous Chefs:**

| Prep Time: | ________________ |
| Cook Time: | ________________ |
| Serves: | 12—16 |

**Ingredients**

**Fried Catfish**

1 lb Seasoned Zatarain’s Fish-fry
1 lb Crappell’s fish marked Catfish chips
2 oz Cayenne pepper
1 gallon Peanut Oil

**Crawfish Etouffee’**

2 lb Crawfish peeled with fat
2 medium Onion chopped
2 Sticks Margarine
2 lbs Cayenne pepper
1 cup Flour

**Notes**
Oil States Energy
Double Stacked Crawfish Etouffee

Chefs: Alvin Primeaux

Sous Chefs:

Prep Time: 
Cook Time: 
Serves: 

Ingredients

35 lbs. Louisiana Crawfish Tails
18 cups butter
18 cups flour
15 lbs. Guidry’s
8 Stalks Fresh Green Onions
1 large container minced garlic
6-10.5 oz. cans Golden Cream of Mushroom
5-10 oz. cans Mild Original Rotel
1-8 oz. jar Better Than Bouillon Lobster Base
6-32 oz. Seafood Stock
6-32 oz. Chicken Broth/Stock
Cayenne Pepper
Black Pepper
Louisiana Hot Sauce (Few Jars)
Seasoning (Tony’s)

Instructions

Serve Crawfish Etouffee over fried catfish strips.

Notes
American Eagle Logistics

Fried Alligator

Chefs: Ronnie Romero

Sous Chefs:

Ingredients

Prep Time: 
Cook Time: 
Serves: 

Instructions

Notes
Big Blue—Schlumberger

Polenta-2-Fay

Chefs: Stan Evans

Sous Chefs:

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Ingredients

Prep Time: 
Cook Time: 
Serves: 

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Instructions

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Notes
Intracoastal Liquid Mud (ILM)

Seafood Jambalaya

Chefs: Ronnie Romero
Sous Chefs: Scott Boudreaux

Prep Time: 
Cook Time: 
Serves: 

Ingredients

Rice
Shrimp
Crab

Instructions

Notes

2018 - 9
Integricert
Seafood Pastalaya

Chefs: Carl Hamilton
Sous Chefs:

Prep Time: ___________
Cook Time: ___________
Serves: 12

Ingredients
1lb Imitation Crab Meat
1lb Crawfish
1/2 small Shrimp
2 cans Cream of Shrimp Soup
1lb Guidry’s Onion Mix
Bowtie Pasta

Instructions
Crab, Crawfish, Shrimp
Cream of Shrimp Soup
Guidry’s Onion Mix
Bowtie Pasta

Notes
Shrimp and Cheesy Grits

Chefs: Kevin Dore' Lauren Adams

Sous Chefs:

Prep Time: 
Cook Time: 
Serves: 4

Ingredients

% cup Quick grits
3 cups seafood stock (shrimp stock or chicken stock)
% teaspoon salt
% teaspoon pepper
% cup cheddar cheese shredded
% cup Gouda cheese shredded
% stick butter
2# 21/25 shrimp peeled and deveined
% # diced ham (Small dice)
1 onion (diced small)
1 Belle Pepper (diced small)
2 stalks celery (diced small)
% can rotel or diced tomatoes
3 green onions (cut in small pieces)
2 Tablespoons Roux (Dry or wet)
2 cups Seafood Stock (shrimp stock or chicken stock)
% cup Olive oil

Instructions

Heat % cup olive oil on medium high heat.

Add diced onion, bell pepper, and celery, cook for about 15 to 20 minutes until vegetables are soft. Add diced ham and rotel cook 8 more minutes. Add the two tablespoons of Roux, cook stirring for 3 minutes or until roux is dispersed throughout mixture. Add 2 cups seafood stock, bring to a boil, turn down heat and simmer until thickness of your liking. Remember when you add shrimp they will give off some liquid also to thin mixture out. Set to side when mixture is to your liking.

Cook Grits (see instructions below)

Grits

Bring 3 cups stock to boil. Stir in % cup quick grits and % teaspoon salt and pepper, bring back to boil. Reduce heat to medium low and cover, cook 5 to 7 minutes until thickened, stirring once every minute. Remove from heat and add both cheeses and the butter stir until melted and blended throughout cover and set to side until last step below is completed. After grits are complete bring sauce back to boil add shrimp. Cook shrimp for 6 to 8 minutes. Remove from heat. When all is plated put a few chopped green onions on top of mixture and enjoy.
Stokes & Spiehler

Shrimp Lafayette

Chefs: Daryl Dubois
Sous Chefs: John Long
           Cheryl Talbot

Prep Time: ______________
Cook Time: ______________
Serves: ______________

Instructions
Boil shrimp, mix ingredients, server over lettuce

Ingredients

- Mayo
- Horseradish
- Cajun Power
- Ketchup
- Worcester Sauce
- Sugar
- Lettuce

(All to Taste)

Notes
ULL (sponsored by Stone Energy)

Shrimp over Angel Hair Pasta

Chefs: Andrew Schaefer

Sous Chefs:

Prep Time: 
Cook Time: 
Serves: 

Ingredients

Instructions

Notes
Cardinal Services/Vesco Rental Trotline

Ville Platte

Original Catfish Courtbouillon

Chefs: Scott Deshotel
Sous Chefs: Todd Brown
Lynn Gothereaux

Prep Time: ______________________
Cook Time: ______________________
Serves: 250

Ingredients

15 cups onions
5 cups peppers
5 garlic bulb chopped
2 stalks chopped
3 cups of green onion top
2 cups parsley
3 cups mushrooms
20 16 oz cans of tomato sauce
Salt
red pepper
white pepper
Black pepper
garlic powder
onion powder
70 lbs Catfish fillets

Instructions

Sauté onions, bell pepper, garlic, celery and mushrooms in pot with a cup of olive oil.

add all cans of tomato sauce and double amount of water. Cook down for two hours stirring and adding water as needed. After two hours add Catfish fillets onion top and parsley. Add seasoning to taste. Simmer for aprox.45 minutes or until fish is cooked through and tender. after cooked you can mix a couple cups of cold water and flour mixed to thicken if needed. Serve over rice.
Team Hoover Ferguson

3 meat Jambalaya

FUR

Chefs: Christopher Authement

Sous Chefs:

Prep Time: 
Cook Time: 
Serves: 

Ingredients

Instructions
Team Simmer Down—W.E. Companies

**Afterburn Chilli**

**Chefs:** Chris Albert

**Sous Chefs:**

**Ingredients**

**Prep Time:**

**Cook Time:**

**Serves:**

**Instructions**

**Notes**
Knight Oil Tools

Bayou Brisket

Chefs: Aaron Guilbeau
Sous Chefs: Brady Henry, Adam Judice

Prep Time: ________________
Cook Time: ________________
Serves: 200

Ingredients

3 - 10lb Beef Briskets
Brown Sugar
Sea Salt
Chili Powder
Cayman Pepper

Instructions

1) Apply various seasonings to both sides of each Beef Brisket.
2) Wrap in aluminum foil.
3) Slow cook at 275 degrees for approximately 4 hours.
4) Serve with fresh po'boy bread.

Notes

2018 - 17
Chili Chili Bang Bang

Chefs: Sonny Menard

Sous Chefs:

Prep Time: 
Cook Time: 
Serves: 

Instructions

Use olive oil and water to cook down all your veggies to your liking add meats and brown. Cook until most of your juices are evaporated leaving enough for flavor.

Add kidney and pinto beans.

Add tomato sauce and your puréed sauces.

Add all seasonings to your taste.

Add water, bring to a boil.

Turn heat down add grape jelly and simmer a couple of hours or so. Continue to add water do not let burn.

Serve with cheese, sour cream, chopped green onion, frito’s or crackers. Toasted Cheese Its are also good.

Remember a recipe is only a guideline. Put you own twist on it.

Ingredients

Ground Deer meat (Deer Sausage)
Chopped Onions, Bell Pepper and Garlic
Kidney Beans
Pinto Beans
Olive Oil
Tomato sauce
Del monte stewed tomatoes with onions, celery and green pepper (puréed) Rotel original (puréed) Jalapeño peppers (to your liking)

Seasonings

Chili Powder
Oregano
Bay Leaves
Cumin
Parsley
Paprika (smoked is better but not necessary)
Salt
Tony Chachere’s (and anything else you like to season with)
Grape Jelly
Falck Safety Services

**Fadel's Texas Brisket Bread Pudding**   FUR

**Chefs:** Willie St Pierre

**Sous Chefs:**

**Prep Time:**

**Cook Time:**

**Serves:**

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**Ingredients**

**Notes**
FDF Shale Bangers

FDF Triple Threat 3 F’s

Chefs: Todd Sloane
Sous Chefs:

Prep Time: 
Cook Time: 
Serves: 

Instructions
Cover with crawfish etouffee

Ingredients
Smoked
Chicken
Deer
Pork
Sausage

Notes
Kings Point Cooking Krewe

Kings Point Wild B&B Jambalaya

Chefs: Jason Trosclair

Sous Chefs:

Prep Time: ______________
Cook Time: ______________
Serves: ______________

Ingredients
Smoked
Chicken
Deer
Pork
Sausage

Instructions
Cover with crawfish etouffee

Notes
Big Red (Halliburton)
Pulled Pork Sliders  FUR

Chefs: Derrick Daigle  Ingredients

Sous Chefs:

Prep Time:  
Cook Time:  
Serves:  

Notes

2018 - 22
Big Blue (Schlumberger)
Slap Ya Uncle's Sliders

Chefs: Stan Evans

Sous Chefs:

Prep Time: 
Cook Time: 
Serves: 

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Ingredients

Notes
Eaton at Da Camp

Wild Hog Sauce Piguant

Chefs: Rusty Noel

Sous Chefs:

Prep Time: ____________
Cook Time: ____________
Serves: ____________

Ingredients
Smoked
Chicken
Deer
Pork
Sausage

Instructions
Cover with crawfish etouffee

Notes
Workstring Grillers
Boneless Stuffed Quail

Chef: Troy Kelehan
Sous Chefs: Tyler Lege
Ben Latiolais

Prep Time: 
Cook Time: 
Serves: 200

Instructions
Marinate boneless Quail with cane syrup and magic dust seasoning for 24 hours.
Stuff Quail cavity with fig preserve and thin slice of andouille sausage.
Grill to medium-well.
Server and Enjoy!

Ingredients
Boneless Quail
Steens Cane Syrup
Andouille Sausage
Fig Preserves
Magic Dust Seasoning
The Ces't Bon Kuyon's

Cajun Chicken Zingers

Feather

Chefs: Pat Stokes

Sous Chefs:

Prep Time: 

Cook Time: 

Serves: 

Ingredients

Notes
CPW

Fig Glazed Duck Breast

Chefs: Charles Sonnier

Sous Chefs: Henry Keller
Manning Duhon

Prep Time: __________
Cook Time: __________
Serves: 1 breast

Season the duck breast
Bring oil to 350 degrees
Fry duck breast for 8 minutes
Remove from grease and let the breast rest for 5 minutes
Slice breast into medallions and glaze with the fig reduction sauce

Ingredients

Duck Breast
Seasoning
Fig Reduction Glaze

Notes
Big Blue (Schlumberger)

**Gooda Chicken**

**Chefs:** Stan Evans

**Sous Chefs:**

**Ingredients**

**Prep Time:**

**Cook Time:**

**Serves:**

**Instructions**

**Notes**
Classic Cooking Team

Goose Jambalaya

Chefs: Randy Billiot
Sous Chefs: Ralph Liner, Kory Martinez

Prep Time: 
Cook Time: 
Serves: 100

Instructions

In 15 gallon black pot, brown sausage. Saute’ chopped onion, celery, bell pepper and strained rotel with sausage until tender.

Add goose with Tony’s seasoning, Worcest-ershire, pickapeppa and juice from rotel tomatoes. Cover pot and cook for 25 to 30 minutes, stirring twice.

Add broth and bring to boil stir in rice, cover pot and shut fire off. Let stand for 10 minutes before serving.

Notes

Feather Ingredients

10 lbs boneless goose
5 lbs Cajun sausage
5 lbs andouille sausage
13 lbs minute maid rice
10 lbs onions chopped
5 lbs celery chopped
2 lbs bell pepper chopped
2 cans rotel tomatoes original
1 bottle Worcestershire sauce
1-1/2 gallon chicken broth
1/4 cup of Tony’s seasoning
Eaton at Da Camp

**Marinated & Glazed Quail**

**Ingredients**
- Marinated Quail Breast
- Homemade pepper jelly
- Bacon

**Notes**

500 Marinate Quail 24 hours.
Wrap in Bacon
Deep Fry
Glaze w/homemade pepper jelly
Eaton at Da Camp

Apple Delight Camp Snack

Dessert

Chefs: Rusty Noel

Sous Chefs: Derrek Eaton
           Justin Eaton

Prep Time: ________________

Cook Time: ________________

Serves: 300

Ingredients

1 gal Cream Cheese
1 gal Caramel
3 Bags Toffee Chips
40ea Green Apple Slices

Whip cream cheese and let carmel soften.

Make thin layer of cream cheese and put thin layer of caramel on top.

Add toffee chips on the top.

Dip with apple slices.

Notes
CPW

Craklin Delight/Pork Rind Surprise  Dessert

Chefs:  Henry Keller
Sous Chefs:  Manning Duhon
Charles Sonnier

Prep Time:  
Cook Time:  
Serves:  4

Ingredients
Pork Rinds
Steen’s Syrup
Cinnamon Sugar

Instructions
Fry pork rinds
Season with cinnamon sugar
Drizzle with Steen’s

Notes
Integricert

Lema Licious Pie  Dessert

Chefs:  Carl Hamilton

Sous Chefs:

Prep Time:  
Cook Time:  
Serves:  

Ingredients

Instructions

Notes
Crescent Safety Services

Strawberry Shortcake  Dessert

Chefs:  Hope Savoie

Sous Chefs:

Prep Time:  

Cook Time:  

Serves:  

Ingredients

Notes
Thank you for
Supporting AADE