AADE Lafayette
Fin Feather Fur Food Festival

April 27, 2017
Blackham Coliseum
Lafayette, LA

Special Thanks to This Year’s Cookbook Sponsors
We Know the Recipe for Marketing Success

- Build Awareness
- Lead Generation
- Public Relations
- Advertising
- Digital Strategies
- Trade Shows & Events

FOSTERMARKETING.COM/RECIPE

LAFAYETTE | HOUSTON | UK

337-235-1848 | 281-448-3435

FOSTER MARKETING
Full of ENERGY
## Lafayette Bon Temp 2017 Awards

### FIN

<table>
<thead>
<tr>
<th>Place</th>
<th>Company Name</th>
<th>Entry</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Schlumberger</td>
<td>Polenta – 2 Fay</td>
</tr>
<tr>
<td>2nd</td>
<td>Drilling Innovation Solutions Professional Pumping Services</td>
<td>Sweet &amp; Spicy Mango Shrimp</td>
</tr>
<tr>
<td>3rd</td>
<td>Halliburton</td>
<td>Redfish Courtbouillion</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>Halliburton</td>
<td>Wild Swine Medallion</td>
</tr>
<tr>
<td>2nd</td>
<td>NOV</td>
<td>Pork Sliders</td>
</tr>
<tr>
<td>3rd</td>
<td>Hydratight</td>
<td>Rabbit</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>Schlumberger</td>
<td>Gooda Chicken</td>
</tr>
<tr>
<td>2nd</td>
<td>M-I Swaco</td>
<td>Cajun Jerk Chicken</td>
</tr>
<tr>
<td>3rd</td>
<td>Cardinal Coil Tubing</td>
<td>Chick on a Stick</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>Pro-T Company</td>
<td>Pralines</td>
</tr>
<tr>
<td>2nd</td>
<td>Crescent Drilling &amp; Production</td>
<td>Strawberry Shortcake</td>
</tr>
<tr>
<td>3rd</td>
<td>Oil States Energy Services</td>
<td>Cochon Dippin Datz</td>
</tr>
</tbody>
</table>

### Crowd’s Choice

<table>
<thead>
<tr>
<th>Place</th>
<th>Company Name</th>
<th>Entry</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Kemira Oil &amp; Gas</td>
<td>Crawfish &amp; Crab Etouffee over Fish</td>
</tr>
<tr>
<td>2nd</td>
<td>Eaton Oil Tools, Inc</td>
<td>Bacon Wrapped Quail</td>
</tr>
<tr>
<td>3rd</td>
<td>Churchpoint Wholesale</td>
<td>Blackberry Duck</td>
</tr>
<tr>
<td>4th</td>
<td>Stone Energy</td>
<td>Seafood Stew over Fried Catfish</td>
</tr>
</tbody>
</table>

### Showmanship

<table>
<thead>
<tr>
<th>Place</th>
<th>Company Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st</td>
<td>Easton Oil Tools, Inc</td>
</tr>
<tr>
<td>2nd</td>
<td>EPS-Expeditors &amp; Production Svcs</td>
</tr>
<tr>
<td>3rd</td>
<td>Pro-T Company</td>
</tr>
<tr>
<td>Team Name/Company (Company)</td>
<td>F5</td>
</tr>
<tr>
<td>-----------------------------</td>
<td>----</td>
</tr>
<tr>
<td>Church Point Wholesale (Church Point Wholesale)</td>
<td>Feather</td>
</tr>
<tr>
<td>The Mud Cats (Francis Drilling Fluids (FDF))</td>
<td>Feather</td>
</tr>
<tr>
<td>Diggers, Drillers &amp; Grillers (Downhole Drilling Services, LLC (DDS))</td>
<td>FIN/Feather</td>
</tr>
<tr>
<td>EPS Companies</td>
<td>FIN</td>
</tr>
<tr>
<td>A Little Bit of Cajun (Harold Landry is retired from Weatherford)</td>
<td>FUR</td>
</tr>
<tr>
<td>Kemira Oil &amp; Gas</td>
<td>FIN</td>
</tr>
<tr>
<td>Kemira Oil &amp; Gas</td>
<td>Feather</td>
</tr>
<tr>
<td>Team MiSwaco</td>
<td>Feather</td>
</tr>
<tr>
<td>NOV (National Oilwell Varco)</td>
<td>FUR</td>
</tr>
<tr>
<td>NOV (National Oilwell Varco)</td>
<td>FUR</td>
</tr>
<tr>
<td>Team Name/Company</td>
<td>F5</td>
</tr>
<tr>
<td>------------------------------</td>
<td>----</td>
</tr>
<tr>
<td>Oil States Energy Services</td>
<td>Dessert</td>
</tr>
<tr>
<td>Oil States Energy Services</td>
<td>Dessert</td>
</tr>
</tbody>
</table>
| "A" Team  
(Patterson Services)       | FIN | Bayou Bisque                | Harold Wright         | Doris Wright  Harvey Parks           | 2017-14 |
Blackberry Duck

Chefs: Charles Sonnier
Sous Chefs: 

Ingredients

Duck (2-5 lb)
Onion (3)
Celery (1 cup)
Carrots (1 cup)
Blackberries (2-16 oz cans)
Blackberry Jam (1/4 cup)
Apple (2)
Orange (1)
Cointreau (1/4 cup)
Flour (1 tbsp)
Butter (1 tbsp)
Salt
Pepper
Chicken Stock (1 qt)

Instructions

Season duck w/ salt & pepper. Stuff w/ apples, onion, & orange. Bake @ 325° for 2 hours.

In stock pot, add chicken stock, onion, celery, carrots & bring to a boil & simmer 30 minutes.

Remove duck, cut in 1/4, cover w/ foil. Add 2 cups blackberry juice, Cointreau to duck stock.

Simmer to ___ for 20-30 minutes. In bowl, combine flour, jam and butter. Stir until thickens (10 min).

Turn oven on broil and put duck in to crisp skin. Place on platter & serve w/ sauce (blackberry).

Notes
The Mud Cats

Cajun Jerk Chicken w/ Mango Salsa  Feather

Chefs:  Alden Sonnier
Sous Chefs:  Bill Hargrave
           Kurt Daigle

Prep Time:  
Cook Time:  
Serves:  

Ingredients

Chicken Thighs
Orange Juice
Ghost Pepper
Purple Onion
Salt
Scotch bonnet peppers

Instructions

Combine all ingredients, marinate thighs overnight. Grill on pecan wood. Service w/ Mango Salsa.

Notes
Diggers, Drillers & Grillers

"Doe Nuts" (Deer Sausage Meat Balls)  Feather/FIN & Crawfish Grits

Chefs: Joe Lyons
Sous Chefs: Frank Scardino
Lee Hoffpauir

Prep Time: 
Cook Time: 
Serves: 35 each

Instructions

Deer Sausage Meat Balls
Squeeze fresh doe deer sausage out of casing and shape into small to medium size meat balls. Grill on BBQ pit and serve with or without sauce as appetizer.

Crawfish Grits
Sauté onions in butter. Add liquids and seasonings. Bring to boil chicken broth and half and half. Add grits, stirring and simmering according to directions on box. When done, add butter and parmesan cheese and mix well. Then top with butter and parmesan.

Notes

Ingredients

Deer Sausage Meat Balls
Fresh/green doe venison
pork or chicken
garlic
green onions
cased to make sausage.

Crawfish Grits
Crawfish
Grits
Onions
Butter
chicken broth
half and half
parmesan cheese
seasoning
Crab and Crawfish Maque Choux

Chefs: Kevin Dore’
Sous Chefs: Lauren Adams

Ingredients

- 8 stick butter
- 12lbs whole corn (frozen or off the ear)
- Salt and Pepper
- 10lbs cream style corn
- 4 cans tomato paste (15 oz)
- 8 cans Rotel (10 oz)
- 12 Large Bell Peppers (cut in ½ inch pieces)
- 5 lbs vidilia onions
- 3 whole stalks celery
- 64 oz Heavy Whipping cream
- 3 Bunches green onions
- 5 lbs fresh Louisiana crawfish tails (shrimp can be substituted)
- 5 lbs fresh Louisiana crab meat (preferably lump)
- 64 oz seafood stock
- 5 lbs shrimp

Notes

Chop green onions add to pot turning off heat
Serves approximately 200 as a side dish.
Smoked Pork Shoulder Jambalaya

Chefs: Willie St.Pierre
Sous Chefs: Jennifer Landry
           Matt Vorencamp
Prep Time: 
Cook Time: 
Serves: 150

Ingredients
30 # Rice
20 # pork
10 # chicken
5 # bacon
20 # onions
24 bunches green onions
5 # celery
3 # bell pepper
4 gallons water

Instructions
Chop bacon into small pieces, brown off the bacon. Remove bacon but leave oil in the pot.
Brown onions in the bacon oil till they are the color of the pot, add bell pepper, celery cook until they are clear.
Then add back in the pork, chicken, and bacon and green onions.
Pour rice into pot then add water stirring until it returns to a boil. Lower pot to a slow simmer leave untouched for 30 minutes.

Notes
A Little Bit of Cajun

Venison and Sausage Sauce Piquante

Chefs: Harold Landry retired
Sous Chefs: Kenny Inzerella

Ingredients

Venison and Sausage (25 lbs meat/5 lbs sausage)
Onion
Bell Pepper
Celery
Onion Tops
Parsley
Salt & Pepper
Rotel
Mushroom Steak Sauce
Garlic Powder
Chow-chow
Italian Dressing
Cooking Oil

Instructions

Black Pot - oil to cover bottom of pot. Fry meat on medium fire; fry meat a little at a time until all the meat is fried. Take grease out pot. Leave the small crumbs in pot.

Put onion, bell paper, garlic, celery and fry meat back in pot. Cook on low fire with cover for 45 minutes.

Add Rotel, mushroom steak sauce, chow chow, and all the seasoning. Cook for two hours.

Add onion tops and parsley.

Notes

A Little Bit of Cajun

Chefs: Harold Landry retired
Sous Chefs: Kenny Inzerella

Ingredients

Venison and Sausage (25 lbs meat/5 lbs sausage)
Onion
Bell Pepper
Celery
Onion Tops
Parsley
Salt & Pepper
Rotel
Mushroom Steak Sauce
Garlic Powder
Chow-chow
Italian Dressing
Cooking Oil

Instructions

Black Pot - oil to cover bottom of pot. Fry meat on medium fire; fry meat a little at a time until all the meat is fried. Take grease out pot. Leave the small crumbs in pot.

Put onion, bell paper, garlic, celery and fry meat back in pot. Cook on low fire with cover for 45 minutes.

Add Rotel, mushroom steak sauce, chow chow, and all the seasoning. Cook for two hours.

Add onion tops and parsley.

Notes
**Ingredients**

- 5 lbs crawfish tails w/fat
- 3 lbs crab meat
- 3 cups onions
- 2 cups celery
- 1 cup bell pepper
- 3 tbs roux
- 2 tbs garlic
- 4 bunches green onion tops
- 3 sticks butter
- 40 fish filets
- 2 cups shrimp stock

**Instructions**

Saute vegetables in butter. Add roux and stock. Simmer 30-45 minutes. Add crawfish and crab meat on medium heat until cooked.

Grill fish until flaky throughout.

Serve Etouffee over fish, garnish with onion tops.

**Notes**
Kemira Oil & Gas
Pheasant & Chicken Gumbo w/ Tasso

Chefs: Zachary Sellers
Sous Chefs: Nicholas Sellers
Matthew Sellers

Prep Time: 
Cook Time: 
Serves: 50

Instructions
Boil water.
Season Pheasant.
Add roux, vegetables, Tasso and Andouille. Boil 1 hour.
Add pheasant and boil for 1 hour. Serve over rice.
Garnish with onion tops

Ingredients
1 cup roux
1 bucket Guidry's Seasoning Mix
1 lb Andouille
2 lb Pheasant
1 lb Tasso
4 gallons water
Onion tops
Rice
Seasoning

Notes
Team MiSwaco

Cajun Jerk Chicken

Chefs: Travis Thibeaux
Sous Chefs: Tommy Richard Dale Thibeaux

Prep Time: ____________
Cook Time: ____________
Serves: ____________

Ingredients
Fresh Chicken Thighs
Blackening Seasoning
Mango Puree
Shredded Cheddar Cheese
Mango Salsa
Sweet Sage Potato Mash

Instructions

Notes
**Brisket Sliders**

**Chefs:** Chris Courville

**Sous Chefs:** Steve Menard
Blake Louviere

**Ingredients**

- 5 whole trimmed Briskets
- 300 Sweet Slider Rolls
- 1 large pan of coleslaw
- Sweet Asian Chili Sauce

**Instructions**

Charcoal smoke Briskets on medium-high heat until exterior has char and juices are sealed in.

Transport Briskets to foil pan and cover and continue cooking 6 hours until tender.

Brisket should make its own au jus.

Slice brisket and add back to au jus.

Serve brisket on sweet slider roll with coleslaw and add chili sauce to taste

**Notes**
Pulled Port Sliders

Chefs: Sos Babineaux
Sous Chefs: Butch Bayard Penny Young
Prep Time: 
Cook Time: 
Serves: 300

Ingredients

3 whole large pork tenderloins
300 Sweet Slider Rolls
9 quarts sweet BBQ sauce

Instructions

Smoke tenderloins on charcoal fire for 6-8 hours on low indirect heat
Pull tenderloins and mix with BBQ sauce in electric warmer or crockpot
Let pork simmer in slow cooker until ready to eat
Serve over sweet slider rolls

Notes
Cochon Dippin Datz

Chefs: Travis Thibeaux
Sous Chefs: Tommy Richard Dale Thibeaux

Prep Time: 
Cook Time: 
Serves: 

Ingredients
Imported Cacao
Chili Pepper Chocolate
Sea Salt

Instructions
Cooked pork belly cracklin dipped in a mix of 65-75% Imported Cacao, Chili Pepper Chocolate, and sprinkled with Sea Salt

Notes
Ingredients

1 sack -Crawfish
1 can - cream of celery 1 can - cream of shrimp
1 can - golden mushroom
1 - stick butter
1 - small jar Roux
Favorite seasonings to taste (see below)
Mixed veggies (Guidry's)

Instructions

Boil sack of crawfish with preferred seasoning -include butter with boil

Keep enough stock from boiled crawfish to substitute as liquid for Jambalaya. (Will need to double liquid per pound of rice)

Peel crawfish and save tails (2 - 2 1/2 lbs tails to 1 lb rice)

In black pot - Brown veggies in vegetable or olive oil. Add 1 Tablespoon Roux or Teaspoon in cooking small amount.

Keep adding water to cook down to a nice gravy. Add seasonings to taste - garlic powder, sage, basil, thyme, paprika, Worcestershire sauce, Cajun power

Pre measure enough boil stock per amount of rice you plan to cook. (Double amount of liquid per lbs of rice) Can use medium or long grain

Add cream of celery, golden mushroom, and cream of shrimp (If cooking a small amount, add 1/2 can each)

Add crawfish tails and bring to a low boil.

Add rice and cook on low heat - cover and stir regularly until done.

Notes

Say Keeeyaaw, then Pie-Yow!! and serve Dat
Bon Appetit !!!!
"A" Team

Bayou Bisque

Chefs: Harold Wright
Sous Chefs: Doris Wright
Harvey Parks

Prep Time: ___________
Cook Time: ___________
Serves: ___________

Ingredients

1 cup butter
1 cup celery, chopped
1 small onion, chopped
1/2 cup bell pepper, chopped
4 tsp. garlic, minced
1 cup green onion, chopped
1 lb Shrimp
1 lb crabmeat
1 can Cream Style Corn (Green Giant)
2 cans Cream of Potato Soup (undiluted-Campbell's)
1 soup can heavy cream
1 soup can half & half
Tony Chachere Creole Seasoning to taste
Red Pepper to taste

Instructions

Sauté the seasonings in the butter until tender.
Add shrimp, sauté 5 minutes.
Add remaining ingredients, except cream.
Cook 10-15 minutes.
Turn off the heat.
Add cream and half and half.
Check seasoning.
Add anything if necessary.
IMPORTANT: DO NOT BOIL

Notes
Business Solutions For
Tank Cleaning
Riser Cleaning
Completion Clean
Lancing Pipes
Houma, La
Thank you for Supporting AADE