

AADE Lafayette Fin Feather Fur Food Festival



April 27, 2017
Blackham Coliseum
Lafayette, LA



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Lafayette Bon Temp 2017 Awards



FIN

	Company Name	Entry
1 st Place	Schlumberger	Polenta – 2 Fay
2 nd Place	Drilling Innovation Solutions Professional Pumping Services	Sweet & Spicy Mango Shrimp
3 rd Place	Halliburton	Redfish Courtbouillion

FUR

	Company Name	Entry
1 st Place	Halliburton	Wild Swine Medallion
2 nd Place	NOV	Pork Sliders
3 rd Place	Hydratight	Rabbit

FEATHER

	Company Name	Entry
1 st Place	Schlumberger	Gooda Chicken
2 nd Place	M-I Swaco	Cajun Jerk Chicken
3 rd Place	Cardinal Coil Tubing	Chick on a Stick

Dessert

	Company Name	Entry
1 st Place	Pro-T Company	Pralines
2 nd Place	Crescent Drilling & Production	Strawberry Shortcake
3 rd Place	Oil States Energy Services	Cochon Dippin Datz

Crowd's Choice

	Company Name	Entry
1 st Place	Kemira Oil & Gas	Crawfish & Crab Etouffee over Fish
2 nd Place	Eaton Oil Tools, Inc	Bacon Wrapped Quail
3 rd Place	Churchpoint Wholesale	Blackberry Duck
4 th Place	Stone Energy	Seafood Stew over Fried Catfish

Showmanship

	Company Name
1 st Place	Easton Oil Tools, Inc
2 nd Place	EPS-Expeditors & Production Svc's
3 rd Place	Pro-T Company



Teams



Team Name/Company	F5	Receipt	Chef Sous Chef(s):	Page
Church Point Wholesale (Church Point Wholesale)	Feather	Blackberry Duck	Charles Sonnier	2017-1
The Mud Cats (Francis Drilling Fluids (FDF))	Feather	Cajun Jerk Chicken w/ Mango Salsa	Alden Sonnier Bill Hargrave, Kurt Daigle	2017-2
Diggers, Drillers & Grillers (Downhole Drilling Services, LLC (DDS))	FIN/ Feather	Doe Nuts" (Deer Sausage Meat Balls) & Crawfish Grits	Joe Lyons Frank Scardino Lee Hoffpauir	2017-3
EPS Companies	FIN	Crab and Crawfish Maque Choux	Kevin Dore' Lauren Adams	2017-4
Falck Safety Services	FUR	Smoked Pork Shoulder Jambalaya	Willie St.Pierre Jennifer Landry Matt Vorencamp	2017-5
A Little Bit of Cajun (Harold Landry is retired from- Weatherford)	FUR	A Little Bit of Cajun	Harold Landry Kenny Inzerella	2017-6
Kemira Oil & Gas	FIN	Crawfish & Crab Etouffee served over fish	Paw Ted Sellers Karl Sellers Kevin Sellers	2017-7
Kemira Oil & Gas	Feather	Pheasant & Chicken Gum- bo w/ Tasso	Zachary Sellers Nicholas Sellers Matthew Sellers	2017-8
Team MiSwaco	Feather	Cajun Jerk Chicken	Travis Thibeaux Tommy Richard Dale Thibeaux	2017-9
NOV (National Oilwell Varco)	FUR	Brisket Sliders	Chris Courville Steve Menard and Blake Louviere	2017-10
NOV (National Oilwell Varco)	FUR	Pulled Port Sliders	Sos Babineaux Butch Bayard Penny Young	2017-11





Team Name/Company	F5	Receipt	Chef Sous Chef(s):	Page
Oil States Energy Services	Dessert	Cochon Dippin Datz	Tab Hebert Alvin Primeaux	2017-12
Oil States Energy Services	Dessert	Parrain's PooYie Craw- fish Jambalaya	Tab Hebert Alvin Primeaux	2017-13
"A" Team (Patterson Services)	FIN	Bayou Bisque	Harold Wright Doris Wright Harvey Parks	2017-14
Lafayette, LA				

MADE FIN FEATHER FUR FOOD FESTIVAL





Church Point Wholesale

Blackberry Duck

Feather

Chefs: Charles Sonnier

Sous Chefs:

Prep Time: _____

Cook Time: _____

Serves: **8** _____

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).

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)

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: _____

Instructions

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

Ingredients

Chicken Thighs

Orange Juice

Ghost Pepper

Purple Onion

Salt

Scotch bonnet peppers



Scotch bonnet

Pepper

Scotch bonnet, also known as bonney peppers, or Caribbean red peppers, is a variety of chili pepper named for its resemblance to a tam o' shanter hat. Also called atarodo by Yoruba speakers of Nigeria, it is found mainly in the Caribbean islands; it is also found in Guyana, the Maldives Islands, Panama and West Africa. Most Scotch bonnets have a heat rating of 100,000–350,000 Scoville units. For comparison, most jalapeño peppers have a heat rating of 2,500 to 8,000 on the Scoville scale. However, completely sweet varieties of Scotch bonnet are grown on some of the Caribbean islands, called cachucha peppers.

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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

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

Notes

EPS Companies

Crab and Crawfish Maque Choux

FIN

Chefs: Kevin Dore'

Sous Chefs: Lauren Adams

Prep Time: _____

Cook Time: _____

Serves: _____

Instructions

Cut Bell peppers into ½ inch pieces

Finely dice onions and celery

Melt butter in large pot

On Medium heat cook onions, bell peppers, and celery until tender. Add tomato paste cook for five minutes stirring constantly

Drain Rotel and add to pot cook ten minutes stirring constantly

Add quarter of seafood stock

Add whole corn cook ten minutes stirring constantly

Add cream style corn, quarter of seafood stock, and heavy cream, lower fire to low heat, stir frequently, cook until thickness is your liking, then cook 10 minutes longer (you want it thick before adding seafood)

Add crawfish and shrimp stir, bring back to a simmer for approximately ten minutes

Add crab meat and stir slowly cook till thickness is your liking, add more seafood stock if it is too thick

Salt and pepper to taste

Chop green onions add to pot turning off heat

Serves approximately 200 as a side dish. .

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

Falck Safety Services

Smoked Pork Shoulder Jambalaya

FUR

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 FUR

Chefs: Harold Landry *retired*

Sous Chefs: Kenny Inzerella

Prep Time: _____

Cook Time: _____

Serves: **75** _____

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-how

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

Kemira Oil & Gas Crawfish & Crab Etouffee

FIN

Chefs: Paw Ted Sellers

Sous Chefs: Karl Sellers
Kevin Sellers

Prep Time: _____

Cook Time: _____

Serves: **40**

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.

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

Season to taste

40 fish filets

2 cups shrimp stock

Notes

Kemira Oil & Gas

Pheasant & Chicken Gumbo w/ Tasso

Feather

Chefs: Zachary Sellers

Sous Chefs: Nicholas Sellers
Matthew Sellers

Prep Time: _____

Cook Time: _____

Serves: **50**

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

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

Notes

Team MiSwaco

Cajun Jerk Chicken

Feather

Chefs:	Travis Thibeaux
Sous Chefs:	Tommy Richard Dale Thibeaux
Prep Time:	_____
Cook Time:	_____
Serves:	_____

Instructions

Ingredients

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

Notes

NOV

Brisket Sliders

Chefs: Chris Courville

Sous Chefs: Steve Menard
Blake Louviere

Prep Time: _____

Cook Time: _____

Serves: **300**

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

FUR

Ingredients

5 whole trimmed Briskets

300 Sweet Slider Rolls

1 large pan of coleslaw

Sweet Asian Chili Sauce

Notes



NOV

Pulled Port Sliders

FUR

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

Oil States Energy Services

Cochon Dippin Datz

Feather

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

Oil States Energy Services

Parrain's PooYie Crawfish Jambalaya

FIN

Chefs: Sos Babineaux

Sous Chefs: Butch Bayard
Penny Young

Prep Time: _____

Cook Time: _____

Serves: **300**

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 pow-
der, sage, basil, thyme, paprika, Worcester-
shire 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

FIN

Chefs: Harold Wright

Sous Chefs: Doris Wright
Harvey Parks

Prep Time: _____

Cook Time: _____

Serves: _____

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

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 Sea-
soning to taste

Red Pepper to taste

Notes



Houma, La

The logo for Business Solutions is a dark blue circle. Inside the circle, there is a green bar chart with three bars of increasing height and an upward-pointing arrow. Below the chart, the words "Business Solutions" are written in a bold, sans-serif font, with "Business" in green and "Solutions" in white.

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