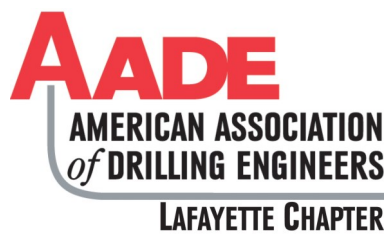
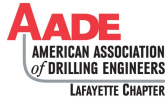


**AADE Lafayette
Fin Feather Fur Food Festival
F5 Bon Temps**



**2018
Blackham Coliseum
Lafayette, LA**





Lafayette Bon Temp 2018 Awards



FIN

	Company Name	Entry
1 st Place	ILM	Seafood Jambalaya
2 nd Place	Offshore Energy Services	Crawfish Etouffee/Fried Catfish
3 rd Place	EPS	Shrimp & Cheesy Grits

FUR

	Company Name	Entry
1 st Place	Eaton at Da Camp	Wild Hog Sauce Piguant
2 nd Place	FDF	FDF Triple Threat
3 rd Place	King's Point Consulting	Wild Buck & Boar Jambalaya

FEATHER

	Company Name	Entry
1 st Place	CPW	Fig Glazed Duck Breast
2 nd Place	Big Blue	Gooda Chicken
3 rd Place	Work String Grillers	Boneless Stuffed Quail

Dessert

	Company Name	Entry
1 st Place	Integricert	Lema Licious Pie
2 nd Place	Eaton at Da Camp	Apple Delight Camp Snack
3 rd Place	Cardinal Services/Pro-T	Pralines

Crowd's Choice

	Company Name	Entry
1 st Place	The C'est Bon Kuyan's	Cajun Chicken Zinger's
2 nd Place	Classic Oil Tools	Goose Jambalaya
3 rd Place	Jaguar	Crawfish Bisque

Showmanship

	Company Name
1 st Place	EPS - Expeditors & Production Services
2 nd Place	Eaton Oil Tools, Inc.
3 rd Place	Classic Oil Tools



Teams



Team Name/Company	F5	Recipe	Chef Sous Chef(s):	Page
Team Premium (Premium Oilfield Services)	FIN	Catfish Pirogue	Carl Lantz Bryan Leger Wayne Lanston	2018-1
Pioneer Energy Services (Premium Oilfield Services)	FIN	Crab Dip	Kevin Hebert	2018-2
Jaguar (Jaguar Energy Services)	FIN	Crawfish Bisque	Colby Pommier	2018-3
NOV (National Oilwell Varco)	FIN	Crawfish Etouffee	Chris Courville Sos Babineaux Butch Bayard	2018-4
Offshore Energy Services	FIN	Crawfish Etouffee over Fried Catfish	Glenn Meaux Jeff Istre	2018-5
Oil States Energy	FIN	Double Stacked Crawfish Etoufee	Alvin Primeaux	2018-6
American Eagle Logistics	FIN	Fried Alligator	Ronnie Romero	2018-7
Big Blue (Schlumberger)	FIN	Polenta-2-Fay	Stan Evans	2018-8
ILM (Intracoastal Liquid Mud (ILM))	FIN	Seafood Jambalaya	Ronnie Romero Scott Boudreaux	2018-9
Integricert	FIN	Seafood Pastalaya	Carl Hamilton	2018-10
EPS (Expeditors & Prod Svcs Co)	FIN	Shrimp and Cheesy Grits	Kevin Dore' Lauren Adams	2018-11





Team Name/Company	F5	Recipe	Chef Sous Chef(s):	Page
S&S (Stokes & Spiehler)	FIN	Shrimp Lafayette	Daryl Dubois John Long Cheryl Talbot	2018-12
UL Lafayette (ULL (sponsored by Stone Energy))	FIN	Shrimp over Angel Hair Pasta	Andrew Schaefer	2018-13
Cardinal Services/Vesco Rental Trotline Runners (Pro-T Company Cardinal Energy Services)	FIN	Ville Platte Original Catfish Courtbouillon	Scott Deshotel Todd Brown Lynn Gothreaux	2018-14
Team Hoover Ferguson	FUR	3 meat Jambalaya	Christopher Authement	2018-15
Team Simmer Down W.E. Companies (Workover Equipment)	FUR	Afterburn Chilli	Chris Albert	2018-16
Knight Oil Tools	FUR	Bayou Brisket	Aaron Guilbeau Brady Henry Adam Judice	2018-17
Patterson (Patterson Services)	FUR	Chili Chili Bang Bang	Sonny Menard	2018-18
Falck Safety Services	FUR	Fadel's Texas Brisket Bread Pudding	Willie St Pierre	2018-19
FDF Shale Bangers (FDF Energy Services)	FIN, Feather, FUR	FDF Triple Threat	Todd Sloane	2018-20
Kings Point Cooking Krewe (Kings Point Consulting)	FUR	Kings Point Wild B&B Jambalaya	Jason Trosclair	2018-21
Big Red (Halliburton)	FUR	Pulled Pork Sliders	Derrick Daigle	2018-22
Big Blue	FUR	Slap Ya Uncle's Sliders	Stan Evans	2018-23
Eaton at Da Camp	FUR	Wild Hog Sauce Pi-guant	Rusty Noel	2018-24





Teams



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





F5 Bon Temps



Lafayette, LA

RADE FIN FEATHER FUR FOOD FESTIVAL



Notes



Notes



Team Premium—Premium Oilfield Services

Catfish Pirogue

FIN

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

FIN

Chefs: Kevin Hebert

Sous Chefs:

Prep Time: _____

Cook Time: _____

Serves: _____

Ingredients

Instructions

Notes

Jaguar—Jaguar Energy
Crawfish Bisque

FIN

Chefs: Colby Pommier

Sous Chefs:

Prep Time: _____

Cook Time: _____

Serves: _____

Ingredients

Instructions

Notes

NOV

Crawfish Etouffee

FIN

Chefs: Chris Courville

Sous Chefs: Sos Babineaux
Butch Bayard

Prep Time: _____

Cook Time: _____

Serves: **300**

Ingredients

30 lbs Louisiana Crawfish Tails

20 lbs Margarine

20 lbs Chopped onions

6 cans Golden Cream of Mushroom Soup

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

Offshore Energy Services

Crawfish Etouffee over Fried Catfish FIN

Chefs: Glenn Meaux
Jeff Istre

Sous Chefs:

Prep Time: _____

Cook Time: _____

Serves: **12—16**

Instructions

Fried Catfish

Combine catfish and cayenne pepper.

Coast catfish with fish-fry.

Heat oil in heavy pot 350 degrees.

Fry fish until golden brown.

Crawfish Etouffee'

In heavy bottom pot on high heat, melt margarine and onions stir frequently until onions start to liquefy still on high heat. Add crawfish. Add water until it covers crawfish. Bring to a boil. In a bowl add flour, water and mix with a whisk to a pancake batter consistency. Pour into crawfish to desired thickness. Turn down heat to medium, stirring occasionally. Cook until bubbles are gone. Season with cayenne to taste. Serve over catfish.

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

FIN

Chefs: Alvin Primeaux

Sous Chefs:

Prep Time: _____

Cook Time: _____

Serves: _____

Instructions

Serve Crawfish Etouffee over fried catfish strips.

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)

Notes

American Eagle Logistics

Fried Alligator

FIN

Chefs: Ronnie Romero

Sous Chefs:

Prep Time: _____

Cook Time: _____

Serves: _____

Ingredients

)

Instructions

Notes

Big Blue—Schlumberger

Polenta-2-Fay

FIN

Chefs: Stan Evans

Sous Chefs:

Prep Time: _____

Cook Time: _____

Serves: _____

Ingredients

Instructions

Notes

Intracoastal Liquid Mud (ILM)

Seafood Jambalaya

FIN

Chefs: Ronnie Romero

Sous Chefs: Scott Boudreaux

Prep Time: _____

Cook Time: _____

Serves: _____

Ingredients

Rice

Shrimp

Crab

Instructions

Notes

Integricert

Seafood Pastalaya

FIN

Chefs: Carl Hamilton

Sous Chefs:

Prep Time: _____

Cook Time: _____

Serves: 12

Instructions

Crab, Crawfish, Shrimp

Cream of Shrimp Soup

Guidry's Onion Mix

Bowtie Pasta

Ingredients

1lb Imitation Crab Meat

1lb Crawfish

1/2 small Shrimp

2 cans Cream of Shrimp Soup

1lb Guidry's Onion Mix

Bowtie Pasta

Notes

EPS-Expeditors & Prod Svcs Co

Shrimp and Cheesy Grits

FIN

Chefs: Kevin Dore'
Lauren Adams

Sous Chefs:

Prep Time: _____

Cook Time: _____

Serves: 4

Instructions

Heat ¼-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 ¾-cup quick grits and ½-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.

Ingredients

¾-cup Quick grits

3 cups seafood stock (shrimp stock or chicken stock)

½-teaspoon salt

½-teaspoon pepper

½-cup cheddar cheese shredded

½-cup Gouda cheese shredded

½ stick butter

2# 21/25 shrimp peeled and deveined

¼ # diced ham (Small dice)

1 onion (diced small)

1 Belle Pepper (diced small)

2 stalks celery (diced small)

¼ 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)

¼-cup Olive oil

Stokes & Spiehler
Shrimp Lafayette

FIN

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

FIN

Chefs: Andrew Schaefer

Ingredients

Sous Chefs:

Prep Time: _____

Cook Time: _____

Serves: _____

Instructions

Notes

Cardinal Services/Vesco Rental Troline

Ville Platte

FIN

Original Catfish Courtbouillon

Chefs: Scott Deshotel

Sous Chefs: Todd Brown
Lynn Gothreaux

Prep Time: _____

Cook Time: _____

Serves: 250

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 approx. 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.

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

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 Chili

FUR

Chefs: Chris Albert

Ingredients

Sous Chefs:

Prep Time: _____

Cook Time: _____

Serves: _____

Instructions

Notes

Knight Oil Tools

Bayou Brisket

FUR

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

Cayan 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

Patterson
Chili Chili Bang Bang

FUR

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

Ingredients

Sous Chefs:

Prep Time: _____

Cook Time: _____

Serves: _____

Notes

FDF Shale Bangers

FDF Triple Threat

3 F's

Chefs: Todd Sloane

Sous Chefs:

Prep Time: _____

Cook Time: _____

Serves: _____

Ingredients

Smoked

Chicken

Deer

Pork

Sausage

Instructions

Cover with crawfish etouffee

Notes

Kings Point Cooking Krewe

Kings Point Wild B&B Jambalaya

FUR

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

Big Blue (Schlumberger)
Slap Ya Uncle's Sliders

FUR

Chefs: Stan Evans

Ingredients

Sous Chefs:

Prep Time: _____

Cook Time: _____

Serves: _____

Notes

Eaton at Da Camp

Wild Hog Sauce Piquant

FUR

Chefs: Rusty Noel

Sous Chefs:

Prep Time: _____

Cook Time: _____

Serves: _____

Instructions

Cover with crawfish etouffee

Ingredients

Smoked

Chicken

Deer

Pork

Sausage

Notes

Workstring Grillers

Boneless Stuffed Quail

Chefs: 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!

Feather

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

Feather

Chefs: Charles Sonnier

Sous Chefs: Henry Keller
Manning Duhon

Prep Time: _____

Cook Time: _____

Serves: 1 breast

Ingredients

Duck Breast

Seasoning

Fig Reduction Glaze

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

Notes

Big Blue (Schlumberger)

Gooda Chicken

Feather

Chefs: Stan Evans

Sous Chefs:

Prep Time: _____

Cook Time: _____

Serves: _____

Ingredients

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, Worcestershire, 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

Feather

Chefs: Rusty Noel

Sous Chefs: Derrek Eaton
Justin Eaton

Prep Time: _____

Cook Time: _____

Serves: 500

Ingredients

Marinated Quail Breast

Homemade pepper jelly

Bacon

500 Marinate Quail 24 hours.

Wrap in Bacon

Deep Fry

Glaze w/homemade pepper jelly

Notes

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 caramel soften.

Make thick 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**

