



BEST NEW RESTAURANTS

BY **CHÉRÉ COEN**
PHOTOGRAPHY BY **DENNY CULBERT**

▶ ANOTHER YEAR PASSES IN

Acadiana and the culinary scene grows more diverse and more expansive, giving visitors and residents alike endless opportunities for fabulous dining experiences. Some longstanding establishments, such as Blue Dog of Lafayette and RiverFront Louisiana Grill of Abbeville, have branched out into new markets or moved into new spaces. L'Auberge Casino Resort continues to evolve its dining scene with Modern Pantry, a casual restaurant that's open 24 hours a day. In Lafayette, franchises by the dozens have moved in with new shopping opportunities.

The following are five outstanding new restaurants, helmed by chefs and owners who continue to reinvent the culinary wheel. All five are perfect examples at how Acadiana continues to be one of America's greatest culinary hubs.



DOMINIQUE MALBROUGH LEFT HOUMA TO STUDY THE CULINARY ARTS AND FOOD SERVICE MANAGEMENT AT JOHNSON AND WALES UNIVERSITY IN CHARLOTTE, NORTH CAROLINA.

She became a chef and worked for Restaurant August and Chef John Besh in New Orleans. Along the way, she also completed two levels of wine certification through the International Sommelier Guild and the Wine and Spirits Education Trust's Level 3 Advanced Certification in Wine and Spirits. It's this combination of great food and appropriate wines that led her to return to Houma.

Her mother had operated Café Dominique's in Houma since 2008, but when she retired, Malbrough took over the operation and renamed it Dominique's Wine Boutique & Bistro, combining her love for food and wine. The idea, Malbrough explains, was to bring in diners and educate them about wine and how the two complement each other well.

Weekday lunches include appetizers such as colossal crab and lobster cakes and baked brie and a variety of salads, soups, sandwiches and flatbreads. The menu changes quarterly with the seasons.

"We try to change it up," Malbrough says. "We try to make the menu fun."

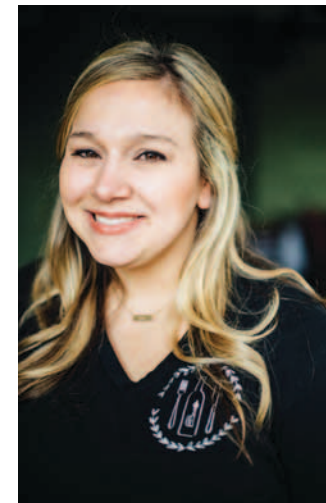
In addition, Dominique's serves wine dinners (four courses with pairings), offers catering and sells wine in the front wine shop.

This summer, in addition to weekday lunches, Dominique's will serve cocktails, wine and small bites at the bar between 2 p.m. and 6:30 p.m. Monday through Friday.

"We have a beautiful patio that's right on the bayou," she says.

The restaurant will remain a weekday affair, Malbrough insists, to allow time for her to be with family. In her former culinary jobs outside the state, family time wasn't as much a priority so working long hours in the restaurant business wasn't as difficult.

"In Louisiana, there's a lot of family time," Malbrough says. "Up there [in North Carolina], it's not like that. It doesn't hurt as much up there."



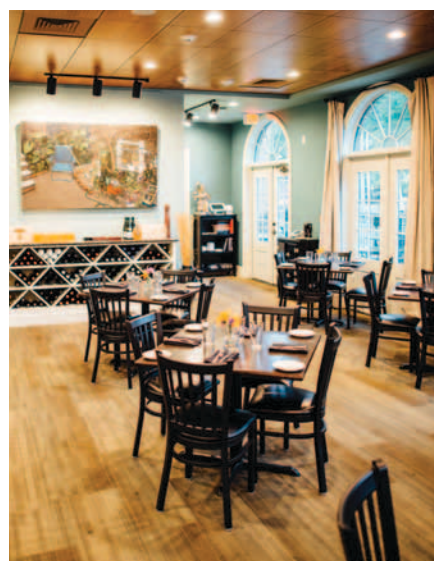
IN 2015, DOMINIQUE'S WINE BOUTIQUE & BISTRO RECEIVED A WINE SPECTATOR AWARD OF EXCELLENCE, AN HONOR GIVEN TO RESTAURANTS WITH EXCEPTIONAL WINE LISTS.



8013 Main St., Houma
(985) 223-7540
dominiquesbistro.com

DOMINIQUE'S

WINE BOUTIQUE & BISTRO



WINE IS AS IMPORTANT AS THE MENU, GREEN SAID, AND CREATIVE COCKTAILS ARE SERVED AT THE RESTAURANT'S LOVELY BAR ACCENTED BY LAW BOOKS AND PHOTOS OF THE 1910 FIRE.

1910

IN 1910, LAKE CHARLES WAS DEALT A DEVASTATING FIRE, ONE THAT ENGULFED DOWNTOWN AND DESTROYED THE 1890 COURTHOUSE AND CITY HALL. BUT THE CITY ROSE FROM THE ASHES AND BEGAN ANEW.

The newest addition to Lake Charles' culinary scene, 1910, plays on this historic theme, using a flame as its icon. The idea came about after owner Andrew Green found the Phoenix Building at the corner of Kirby and Ryan streets as the perfect

location for his new culinary venture. The restaurant is situated across from the current courthouse and historic City Hall, both built in 1911, and a nod to the fire and the city's resurrection seemed the perfect name.

"After the fire burned most of downtown, at that point they were looking forward," Green says. "For us, 1910 is an ode to that, this new Lake Charles looking forward into the 21st century, hoping to grow the city and make things happen."

Green is a former law student whose heart was in the culinary arts. He originally planned to practice law until he acquired enough money to open a restaurant, but his father talked him out of that plan, insisting he head straight into his dream. After working for restaurants such as 121 Bistro, La Truffe Sauvage and Restaurant Calla, Green did just that.

1910 serves up classical dishes – "no crazy stuff," Green insists – but still innovative and occasionally unusual entrees, such as wild boar tenderloin and an elk rib eye.

"We're trying to get people to think about maximizing their experience of a fine quality dinner with a high quality wine," he says, adding that wine pairing dinners are offered as well.



949 Ryan St., Lake Charles
(337) 602-6278
[facebook.com/1910restaurantandwinebar](https://www.facebook.com/1910restaurantandwinebar)

LA CRÊPERIE

BISTRO

COMBINE THE DULCE DE LECHE CREPE WITH THE BISTRO'S ESPRESSO POUR OVER - USING LOCALLY ROASTED BEANS BY ANALINE & CO. - AND IT'S A TRIP THROUGH PARADISE.



1921 Kaliste Saloom Road in Parc Lafayette, Lafayette // (337) 484-1010 // lacreperiebistro.com



MONICA PADRON TRAVELED THE WORLD WITH HER HUSBAND EDGARDO, WHO WORKED FOR YEARS IN THE OIL INDUSTRY. NATIVES OF VENEZUELA WITH EUROPEAN PARENTS, THE COUPLE EVENTUALLY LANDED IN LAFAYETTE.

But there was one aspect of their travels that was lacking in Louisiana – a crêperie.

"I love crêpes," Padron says. "Everywhere I went, I ate crêpes."

Padron enjoyed them in India, England, Italy and, of course France, the mother country of crêpes, so when she and her husband, plus her sister-in-law Johana Padron and her husband Ricardo Angulo, decided to open a restaurant in Lafayette, the theme was already set.

La Crêperie serves traditional crepes one might see in France, but it also incorporates the many flavors of the countries the couple visited throughout their lifetime. The Night in Madrid, for instance, marries manchego cheese, Spanish chorizo and a drizzle of olive oil, a dish diners would never spot in a French crêperie. The Mediterranean combines grilled chicken, hummus, red onions, feta cheese, tomatoes, Kalamata olives and a touch of olive oil. For something closer to home, there's the New York crepe filled with roast beef, pepper Jack cheese, tomatoes, red onions and horseradish.

"We really picked out flavors for crepes from other parts of the world," Edgardo Padron explains.

La Crêperie offers both savory and sweet crepes, the latter popular for those looking for a unique dessert spot. The Dulce de Leche, for instance, arrives filled with a creamy caramel and a dollop of housemade whipped cream.

The establishment is the Padrons' first foray into owning and operating a restaurant and the community's response has been positive. In addition to serving crepes, the bistro offers paninis, salads, soups and gelato from Lafayette's Carpe Diem Gelato-Espresso Bar downtown. There's also a nice selection of wine and beer and a Happy Hour with small bites on weekdays.



"VIETNAMESE FOOD IS CONSIDERED ONE OF THE HEALTHIEST FOODS THROUGHOUT THE GLOBE BECAUSE IT USES FRESH HERBS AND LIMITED OIL," DANNY NGUYEN SAYS.

BLU BASIL

DANNY NGUYEN AND HIS BROTHER-IN-LAW CHRIS NGUYEN INTRODUCED LAFAYETTE TO VIETNAMESE CLASSICS WITH SAIGON NOODLES, A RESTAURANT LOCATED IN A STRIP SHOPPING CENTER THAT QUICKLY BECAME A HIT.

The duo longed for a larger space where they could experiment more with modern Asian-Vietnamese dishes and allow diners to relax in a hip but casual space.

They took over a corner restaurant in the Times Plaza Shopping Center near Acadiana Mall in Lafayette, utilizing a larger kitchen to create new and innovative dishes. There's the Vietnamese standard Pho, a Vietnamese meat broth that's served with rice noodles and a variety of herbs and flavors, plus curries, grilled meats, vermicelli noodle bowls, lettuce wraps that are as delicious as they are perfect for carb haters and sugar cane shrimp for a sweet take on Louisiana seafood.

For something more adventurous, there's fried bacon bao, a steamed rice patty stuffed with pork and eggs that's deep fried and cut like a slider and accented by sautéed onions, mushrooms, bacon and alfalfa sprouts. The dish is one of Nguyen's latest creations.

"I'm so proud of it," he says of the fried bacon bao. "I let all the staff try it, let the customers try it and they loved it."

Another new dish Nguyen introduced was savory crêpes made from rice flour and eggs, wrapped in lettuce and highlighted with a tangy fish sauce and cucumber slices.

So far, Lafayette diners are up for the new experiences.

"There are so many people here who are open to new things," Nguyen says.

Blu Basil also serves craft cocktails, beer and wine and refreshing coconut water served in a real coconut. To top off the meal, don't miss the iced Vietnamese coffee where drip coffee is placed on top of cream in a lovely display that's eventually stirred with ice.

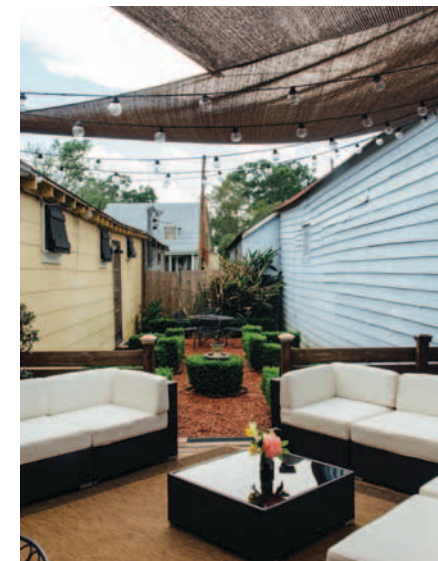


5451 Johnston St., Lafayette
(337) 456-1120
blubasilwineandgrill.com





GRAND COTEAU BISTRO



CHEF CHRISTOPHER THAMES MIGHT BE BEST KNOWN FOR BEING NAMED CHAMPION ON THE FOOD NETWORK'S "CHOPPED" IN 2011, BUT HIS CAREER SPANS THE COUNTRY AND IN A WIDE VARIETY OF EXPERIENCES.

The Culinary Institute of America graduate has worked as executive chef for the Jefferson Hotel and the World Bank in Washington, D.C., a traveling

chef for Cirque du Soleil, and as owner of his own catering business.

He brings this vast culinary background to Grand Coteau Bistro, revitalizing the former Catahoula's restaurant in Grand Coteau and reinstating fine dining to the region.

Thames hails from Beaumont, Texas, but spent summers in New Orleans where his grandfather was academic dean at the Baptist Seminary.

"I'm an I-10 rat is what I tell people," Thames says. "I had both influences of Cajun and Creole cooking."

In his last year of high school, Thames veered into vocational school with half the day devoted to culinary training. He went from an uninterested teenager with bad grades to an A student overnight.

"Six month after graduating high school I was in culinary school," he explained. "I loved every minute of it and I knew I was home. A chef is such a different breed and I loved playing with fire – we're such pyromaniacs – and there is something to be said of sharp knives."

Thames has worked the East Coast, Seattle and Texas and served a number of famous people, but the Gulf South eventually drew him home. He landed in Baton Rouge where he met Leon Steele, who worked in Louisiana's Main Street program. Steele knew about the former Catahoula's space and the next thing Thames knew, he was helping his own restaurant.

"It's been a blur since," he said of opening Grand Coteau Bistro in the fall of 2015. "But I'm here to set up roots."

THE MENU FEATURES BISTRO AND LOUISIANA FAVORITES AND OFFERS SPECIAL EVENTS SUCH AS EASTER BRUNCH, PROM DINNERS AND BIRTHDAY LUNCHES.



234 Martin Luther King Blvd.
Grand Coteau
(337) 662-4033
grandcoteaubistro.com



CENTURIES AFTER LE GRAND DERANGEMENT

French Acadians were forced from their homes in Nova Scotia at the hands of the British, Louisiana's Acadians are in possession of an enviable culture that is undeniably rich in music, art, and especially gastronomy.

While most world cuisines are based on the bounty of either the land or the sea, the Acadian kitchen is based on both; wild game, fowl, and domestic meat (mostly pork) pour in from the prairies. Vegetables and spices, along with finfish and shellfish are hauled in by the bushels from the rivers, lakes and bayous.

When it comes to eating and living well in general, the Acadians have it all. With this in mind, we set out to identify the five Acadian chefs and cooks who best reflect the area's current culinary culture. The result is as diverse as the culture itself — men and women of different ethnicities and life experiences sharing in, and sharing of, the bounty of Louisiana's swamp floor pantry.

BEST CHEFS

**A look at the pros spicing up
Acadiana's culinary landscape**

by Jyl Benson and Photographs by Denny Culbert

LAKE CHARLES

CHEF ANDREW GREEN

Restaurant 1910

WITH A NEW PRELAW DEGREE from the University of New Orleans, Andrew Green returned home to Lake Charles, took the LSAT and started applying to law schools.

Things changed on New Year's Day 2012.

"My dad is conservative," says Green, 29. "Before he was an attorney he was a detective with the Calcasieu Parish Sheriff's Office. I mentioned that I didn't really want to practice law forever, I just wanted to make some money and start a restaurant like the ones in New Orleans. He looked me square in the eye and told me to not go to law school, to pursue my dreams and do what would make me happy. I was stunned to hear him say that."

Liberated, Green bypassed culinary school and instead applied for a job at 121, a Lake Charles hotspot, as a dishwasher. He quickly advanced to fry cook, then



RESTAURANT 1910
949 Ryan St.
Lake Charles
337-602-6278



on to salad, grill, sauté and protein stations.

"When I was made assistant kitchen manager I felt my learning had decelerated so I began studying wine books, mostly ones recommended by the Court of Master Sommeliers and passed a level one sommelier exam," Green says.

Green then applied as a back waiter at La Truffe Sauvage, "to learn some of the old, formal rules of service that were much more relevant around the time I was born."

He honed his front-of-the-house skills further at Restaurant Calla. It was during that time he started Prytania Private Dining and began to execute the many techniques he learned from studying books by his idols.

"After doing a private dinner in Mr. Rick Richard's beautiful office upstairs in the Phoenix Building he showed me the small corner space he had not developed directly below his office," Green says. "I looked

out the window and saw the courthouse lit up under a clear fall night and I knew this little corner was special. I had to make something happen here.

"We call ourselves a neighborhood restaurant with a French backbone and Cajun influences. We have fried gumbo on our menu right next to lamb belly and seared foie gras. We also have wild boar tenderloin for people who may want to try something that they haven't had before."

Restaurant 1910 is celebrated for its extensive craft cocktail and wine programs.

Green is also a partner in Botsky's Premium Hotdogs, a destination for gourmet dogs and sausages, and Prytania Private Dining continues to book private events. His fourth business venture, Camellia Catering Company, is in the late planning stage. His next restaurant, as yet unnamed, is in the early planning stages.

Don't let his decidedly youthful appearance fool you. A partner in four culinary interests with another in the work, this 29-year-old chef knows his business – front of the house, back of the house, sommelier. The man is going places.



LULING

CHEF CHRISTIAN DICARLO

The Fatty Shack

At 23, this young chef and entrepreneur owns his own restaurant and keeps a steady eye on the future he has planned, right down to the location of his flagship restaurant and what he will call it. DiCarlo takes his inspiration from his family and his ancestors. They have served him well.

CHRISTIAN DICARLO'S FAMILY operates an insurance company based out of LaPlace. When he was a child, his mother had to put the kibosh on her young son's habit of offering to cook lavish, impromptu meals for near and total strangers who dropped into the family home after hours to sign insurance papers.

As is the case with many chefs, Grandmother was to blame.

"My elementary school was located next door to my Nana and Papa's home," says DiCarlo, 23. "Every day after school,

I would go there for a couple of hours and Nana had a step stool next to the counter ready for me. She would save certain dishes for us to prepare together and told me to 'cook with love.' I knew early on that I wanted to be a chef with my own restaurant."

DiCarlo operated an informal catering company serving his LaPlace neighbors while attending Brother Martin High School in New Orleans. Upon graduation he decamped for The International Culinary School at the Art Institute of Houston, earning degrees in culinary arts, and baking & pastry. Following stints in area restaurants that include Ruffino's in Baton Rouge, he took over a spot on River Road that once offered walk-up window service. The young chef adorned the walls with



THE FATTY SHACK
13527 River Road
Luling
985-308-0983

signed pictures and memorabilia from some of his mentors and heroes — chefs John Folse, Alton Brown, Scott Craig and Masaharu Morimoto — and opened The Fatty Shack in January 2015 to serve a customer base of plant workers, local businesses, families, and travelers visiting the plantations along River Road.

Most days he sticks to a menu of simple, well-executed homestyle dishes; smothered pork chops with dirty rice; butter beans with shrimp; and "dirty river" roast beef poor boys. For specialty dinners he will turn out, deeply flavorful beef short ribs; one braised, the other sous vide; lobster risotto with spicy lobster tempura; infused pan-seared snapper; and white chocolate panna cotta with fresh cherry sauce and basil.

In addition to operating his full service restaurant, DiCarlo, remarkably, cooks, packages and delivers 1,000 meals each day to nearby Dow Chemical for the employees who work 12-hour shifts.

His plans for the future include the opening of Jiachino's Italian Steakhouse, preferably in Baton Rouge.

"Jiachino is my middle name and the name of my paternal grandfather," DiCarlo says. "Jiachino's will be a steakhouse that serves exceptional cuts of meat as well as my family's Italian recipes."

LAFAYETTE

CHEF MANNY AUGELLO

Bread & Circus Provisions

MUCH HAS BEEN WRITTEN ABOUT Manny Augello since he cofounded Lafayette's first underground supper club at age 24. He then defined himself as the executive chef at Jolie's Bistro in 2011, where some say he was instrumental in resurrecting the Old World art of charcuterie that now seems to be everywhere and he established Jolie's as a leader in the state's farm-to-table movement. Born and raised in Palermo, Sicily, he practices the cucina povera way of cooking — top-notch ingredients prepared in simple ways leaving little waste behind. Undoubtedly Augello, now 30, will remain evergreen and pertinent: the man simply keeps reinventing himself.

He left cushy job security at Jolie's in 2013 to again jump ahead of the curve when he founded Bread & Circus Provisions out of a borrowed kitchen. This time he resurrected the dying art of jarring pickles, sauces, relishes and preserves — with the slightly off kilter bent concocted by a man like Augello. Think preserved lemon pesto and cherry ketchup. He spent a year selling his insanely popular condiments and ever-present charcuterie at the Lafayette Farmers & Artisans Market at the Horse Farm before opening his brick and mortar location on Bendel Road in 2014 with a menu that spans Cajun, Italian, and Japanese cuisines.

**BREAD & CIRCUS
PROVISIONS**
258 Bendel Road
Lafayette
337-408-3930
bandcprovisions.com



Then he reinvented himself again. Now he's a pizza cook.

In March of this year Augello launched a Kickstarter campaign to have a clay dome, wood-burning oven built and shipped from Naples. He pledged underground dinners and T-shirts in exchange for donations to the cause. Once acquired, he christened the fire-breathing beast Big Bad Ben.

“What B&CP has evolved to today has come in relative full circle with my own life, childhood, cultural background, and upbringing,” Augello says. “Three years ago I started B&CP with the simple vision of bringing to the scene — simple, honest, back-to-basics essential pantry staples without all the bullshit ingredients and preservatives you find in them today. This year we took the leap into

evolving fully the concept of a chef's restaurant by embracing the foods and traditions of my background.

“We're focusing on straightforward southern Italian — Sicilian, wood-fired cooking and Neapolitan pizza. Not Neapolitan 'style.' This is the real deal. Ben gives us the versatility of simplicity, and an elemental focus on ingredients. It's back-to-basics cooking where we've let the fuss and frills fall to the wayside and cut loose the high-end expense of menu items, concentrating on what is in abundance.

“Pizza, and southern Italian soul food in general, is a food demanding the gathering of friends and family in times of celebration and distress. We want to be there for those times, especially the good ones.”

With a devotion to Old World cucina povera, an encyclopedic knowledge of several distinct cuisines, the confidence to take a chance and the skills to pull it off, the only thing we definitely know about Manny Augello is he will never be boring and we will never go hungry.



BREAUX BRIDGE

GLENDA BROUSSARD

Glenda's Creole Kitchen

Specializing in fine, honest, pot-based comfort food, Glenda Broussard blasts the notion that exceptional meals come with a hefty price tag. They just take t-i-m-e — and a Magnalite pot.

EVERY INCH OF GLENDA BROUSSARD'S 200 square foot kitchen is crammed with the tools of her trade — whisks, wooden spoons, metal spoons, spices and stacks of Magnalite pots. The magic she pulls from those pots has kept her parking lot jammed for breakfast and lunch seven days a week for 16 years. A line of cars snakes around the building, waiting to get up to the bustling takeout window.

Divorced and working as a dispatcher at the sheriff's office to support her three children, Broussard would bring her lunch to work to save money. Coworkers continually commented on the delicious concoctions she brought in for herself and soon she was cooking plate lunches for them as well. She eventually saved up enough money to assume the note on a building a friend owned and had the building moved to a piece of land her then-boyfriend, now-husband, owned on a stretch of road in Breaux Bridge. He and a friend spent a year of nights and weekends readying the building for her to open Glenda's Creole Kitchen.



Inside the small space, five or so communal tables are covered in brightly patterned oilcloths. First place trophies from the KJCB radio station Gumbo Cook-off, the Okra Festival, and the Sweet Dough Pie Festival are displayed behind the counter alongside Christian memorabilia and a mishmash of holiday decorations. The overall vibe is one of simple warmth and welcome. Guests stand in line for the daily specials, which are set up in steam trays. Broussard is big on stuffing and smothering so the day might bring stuffed turkey wings, smothered pork chops, smothered okra with shrimp and crabmeat, stuffed fried chicken, stuffed brisket, a turkey roll or smothered ribs.

At the end of the short, cafeteria-style line you will be offered a slice of either white or honey-wheat bread, and your choice will be plucked straight from the plastic sleeve from which it was purchased at the grocery store. If you splurge on a slice of cake or a small, sweet-dough pie, your meal might set you back \$10 and will easily feed three people. If you go for a half portion and skip the dessert you will be given one piece of meat, not two, and two sides, which will cost you \$6.

This could be the best money you will ever spend. This is exceptional down home food, prepared with love and skill.

GLENDA'S CREOLE KITCHEN
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337-332-0294



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ABBEVILLE

JANICE BOURGEOIS "BOO" MACOMBER

Private Cook and High Priestess of the Bayou

SHE TELLS DIRTY JOKES, knows the best fishing spots throughout the marshes, bays, and into the Gulf of Mexico, and if you want to go to her place you will need a boat.

An ageless, insatiably creative woman who never met a stranger, Boo Macomber started cooking in the 1970s while living in the French Quarter. She moved there after graduating from LSU in the 1960s, then backpacking through Europe. As evidenced by the state of her deep freezer — jammed as it is with grillades, gumbo, roux-based dirty rice, several types of etouffee, shrimp and crab stew and more, more, more — she has not stopped cooking since.



"That's my thing, that's what I do here at the camp," Macomber said. "If it's too damned hot to do anything else, I cook. Too cold, I cook."

A private cook, Cajun cooking instructor for the New Orleans Cooking Experience, and unofficial marsh guide based out of Abbeville, she's frequently contacted via word of mouth to guide friends of friends in search of fish and adventure through the marshes. They often end up at her home, Camp Peace on Boston Canal that leads into Vermillion Bay where they are served up the contents of her freezer, often to a soundtrack of Classic Country Saturday Night on 97.3 The Dawg. Her phone also rings when hunters and fishers pull in big hauls and they trust not even themselves to prepare their catch as deftly as she can.

Born in Abbeville, Macomber's culinary style

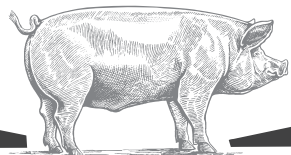
was influenced by her Sicilian mother, Cajun father, travels abroad, and years in the French Quarter resulting in an amalgamation of Cajun, Italian and New Orleans Creole, much of which she shared in her 2009 cookbook and memoir, "Tastes, Tails & Tales with The High Priestess of the Bayou." The book includes lots of Camp Peace stories, as well Macomber's signature recipes.

She is currently at work on her second book, "On the Avenue," a children's tome detailing the experiences she has shared with her grandson, Donald, in his first two years of life around his home in New Orleans off of St. Charles Avenue.

"It's about waiting for the streetcar on the neutral ground, looking up at beads in the trees, and eating at the Please-U," she says. "That's his favorite place, The Please-U."

Warm, welcoming, complex, and authentic: the essence of Boo Macomber is evident in every Louisiana heritage dish she turns out with skill, grace and good humor. You simply cannot go wrong in her kitchen.

... THE BEST ...



BOWDIN

IN

ACADIANA

FROM OLD FAVORITES TO NEW-FANGLED CREATIONS

BY CHERÉ COEN & PHOTOS BY DENNY CULBERT



Billy's Boudin and Cracklins in Scott is famous for its boudin balls, utilizing the pork sausage with rice and seasoning that usually makes up a boudin link but is instead rolled into balls and fried.

D

ROBERT CARRIKER KNOWS HIS BOUDIN.

The University of Louisiana at Lafayette professor, who heads up the public history program, founded *BoudinLink.com*, a website that reviews boudin. He also organized the annual Boudin Cookoff held every fall in Lafayette and is the author of “Boudin: A Guide to Louisiana’s Extraordinary Link,” — but it’s not just the taste that inspires Carriker to celebrate the sausage so dear to the hearts of Acadiana. It’s the culture that lurks behind the link and its incredible versatility.

“It lends itself to be used in so many ways,” Carriker said. “It adds something that no one else is doing and it really works.”

In recent years Carriker has seen boudin used in many ways. The French Press in Lafayette, for instance, serves it up for breakfast with its Sweet Baby Breesus, three buttermilk biscuit sliders with bacon, fried boudin balls and Steen’s cane syrup. Boudin kolaches have been spotted across Acadiana, as well as pizzas, egg rolls — even King Cakes!

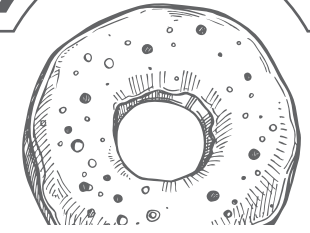
Since Carriker moved to Louisiana in 1997 the demand for boudin has increased, with four boudin festivals happening every year, including Carriker’s own Boudin Cookoff now in its ninth year. Even driving down Interstate 10 with its numerous billboards promoting the sausage indicates its immense popularity.

“You can see it’s definitely on the increase,” he said.

So where are the best places to enjoy boudin, including those thinking outside the boudin casing? Here’s a list to help you get started.



Bread & Circus of Lafayette stuffs boudin into a brioche-style pastry that’s fried, then sprinkled with powdered sugar to form a “Bounut.” Add cane syrup to the mix for dipping and it’s a spicy-sweet concoction sure to please.



the BOUNUT

Since boudin has long been a breakfast food in Acadiana, it’s natural that it would morph into donuts and kolaches.

Now, there’s the “bounut,” a gourmet donut stuffed with boudin, then dusted with powdered sugar and served alongside cane syrup for dipping at **Bread & Circus Provisions** of Lafayette. The dish arrives as a beautiful presentation, offering a crispy outer layer with fresh, house-made boudin inside. Talk about taking boudin up a notch.

“It’s a brioche-style donut dough that involves chicken fat instead of lard,” says Manny Augello, chef and owner. “The boudin’s no fuss, just straight to the point.”

The bounut is only available at the restaurant’s Saturday brunch.

BREAD AND CIRCUS PROVISIONS

258 Bendel Road, Lafayette
337-408-3930
bandcprovisions.com





KING CAKES

In addition to running *BoudinLink.com*, organizing the annual Boudin Cookoff in Lafayette and reviewing all things boudin, Robert Carriker experiments with boudin as well. He's tested out pancakes, pizza and stuffed peppers, the latter being a boudin-stuffed serrano inside a boudin-stuffed jalapeno inside a boudin-stuff poblano.

"I've done experimenting over the years for my own enjoyment and to put out on social media," says Carriker.

His biggest creation to date was the boudin king cake, a savory king cake stuffed and topped with boudin and Steen's cane syrup. An article came out about his merger with savory boudin and sweet dough king cake the response was overwhelming.

"By 10 a.m. that morning I had 300 potential orders from people," says Carriker. "I tried raising the price and I still got requests."

Carriker approached Twin's Burgers & Sweets of Lafayette to make the boudin king cake at its facility. The owners received his recipe on Thursday and had boudin king cakes on the shelves by Monday morning.

"People were lined up and it went like gangbusters," says Carriker.

TWIN'S BURGERS AND SWEETS
Lafayette and Youngsville
boudinkingcakes.com

THERE'S MORE!

Keller's Bakery in downtown Lafayette takes the king cake dough and stuffs it with boudin, then twists the dough into a circle. Finally, the cake is drizzled with Steen's cane syrup and topped with cracklin' crumbs. The original at Twins uses a hamburger bun dough stuffed with boudin and topped with cracklin' crumbs, bacon bits and cane syrup. If you order the king cake at Twin's, the box comes with a bottle of Steen's.

KELLER'S BAKERY
Youngsville and Lafayette • 337-235-1568 • [facebook.com/Kellers-Bakery-Downtown](https://www.facebook.com/Kellers-Bakery-Downtown)



Boudin king cakes — a king cake dough that's stuffed and topped with boudin, cracklins and Steen's cane syrup — was created by boudin connoisseur Robert Carriker and has taken Acadiana by storm. This unique savory and sweet dessert by Twins Burgers and Sweets of Lafayette and Youngsville has become tremendously popular during Carnival.



BOUDIN PIZZA

Scott McClaskey and Kirk Miller wanted to give Lafayette something unique and delicious in a pizza pie so they created **Pizza Artista**, a fast-casual restaurant that allows guests to create their own flavors on a pizza round or choose one of the duo's specialty pizzas. Naturally, since this is Lafayette, Pizza Artista offers The Boucherie, a pizza that comes loaded with boudin, cracklins, cheeses and drizzles of Steen's cane syrup. Or the Classic Cajun, a combo of meats — including boudin — with a spicy red sauce and mozzarella.

PIZZA ARTISTA
5409 Johnston St.,
Lafayette (and soon to
Lake Charles)
337-706-7631
pizzaartista.com

Deano's Pizza in Lafayette created a boudin pizza years ago but a Baton Rouge restaurant contested their use of the name. To avoid a copyright fight, Deano's held a contest for a new name and "The Cajun Violation" won. This specialty pizza pie contains fresh boudin, caramelized onions and pepper jack cheese on the restaurant's olive oil crust.

DEANO'S PIZZA
305 Bertrand Drive,
Lafayette
337-233-5446
deanospizza.com



Rabideaux's Sausage Kitchen in Iowa serves up a wide variety of boudin, in addition to specialty meats and plate lunch specials. There's fried boudin balls, smoked boudin, boudin sandwiches and boudin ball burgers but die-hard boudin lovers may prefer the old-fashioned links, shown here.

ON THE BOUDIN TRAIL

There are so many boudin producers in southwest Louisiana, the Lake Charles Southwest Louisiana Convention and Visitors Bureau created a "Boudin Trail," offering a handy guide and map to the boudin attractions.



Visitors come to **LeBleu's Landing and Sausage Link Specialty Meats** in Sulphur to sample its menu of south Louisiana specialties, such as poor boys, seafood platters, boiled crawfish and steaks. Arrive early in the morning and you'll find folks picking up trays of hot boudin in the adjoining market to haul to the office to enjoy, says General Manager Crystal Tyler.

The market section — Sausage Link Specialty Meats — does occasionally experiment with the Cajun sausage, grinding it up as stuffing for chicken or serving up boudin burgers.

"We take boudin and pat them into patties and then we fry it," says Tyler. "Every once in a while we put the chicken on our buffet (in the restaurant)."

LEBLEU'S LANDING AND SAUSAGE LINK SPECIALTY MEATS

202 Henning Drive, Sulphur
337-528-6900
lebleuslanding.com

Walk into **Rabideaux's Sausage Kitchen** of Iowa (pronounced I-O-Way) and a massive display case greets you. Visitors will find a wide variety of meats, fried treats and plate lunch specials. Boudin offerings include fried boudin balls, smoked boudin, boudin sandwiches, boudin ball burgers — even a kid's meals of two boudin balls or a link of boudin. They believe in starting them out early. If you're a fried food lover, don't stop at the boudin balls. Rabideaux's also fries up items such as corn on the cob, meat pies and shish kebab.

RABIDEAUX'S
105 U.S. 165, Iowa
337-582-3184
rabideauxs.com

SCOTT

Scott considers itself the epicenter of boudin activity in Acadiana and others agree. In 2012, the Louisiana State Legislature designated the town as the "Boudin Capital of the World." Naturally, boudin lovers will have their fill of places to sample in Scott, plus the annual Scott Boudin Festival held every spring.

The Coffee Depot, a delightful coffee shop and restaurant that was once the old Scott train depot, then a feed and seed, has been lovingly restored and now serves as the town gathering place. The boudin is sourced from neighboring producers but the Depot cooks up a boudin patty to serve on a biscuit for the breakfast crowd. The patty owns a slight crust with a soft center and hint of spiciness goes down well with a cup of the restaurant's chicory café au lait. Diners can even top off their breakfast with a plate of beignet fingers.

THE COFFEE DEPOT
902 St Mary St, Scott
337-704-2280
thecoffeedepot.biz

THERE'S MORE!

While you're in Scott, be sure to visit the boudin experts at **Billy's Boudin & Cracklin**, **Early's Supermarket**, **Don's** and **Best Stop**, among others, all but a short skip and a jump away.



THE CAJUN PRAIRIE

T-Jims Gro. & Market in Cottonport creates traditional boudin of pork, rice and a dash of seasonings stuffed into hog casings — but they get very creative on occasion. For the 2104 Boudin Cookoff in Lafayette, T-Jim's produced a sausage patty stuffed with boudin and gouda cheese that was then wrapped in caul fat that won the market a second place trophy in the "Unlinked" category. In 2013, T-Jim's offered a boudin pupusa, an El Salvadorian corn cake served with salsa rojo and crema.

T•JIM'S MARKET AND GROCERY
928 Kaufman St.,
Cottonport
318-876-2351
tjims.com

Down Interstate 49 to Sunset, **Janise's Supermarket**, a favorite boudin stop among traditionalists, also won acclaim in the Boudin Cookoff's "Unlinked" category with its unique boudin and fig pie.

JANISE'S SUPERMARKET
147 Oak Tree Park Drive,
Sunset
337-662-5512
janisessupermarket.com

Boudin balls, such as these created at Billy's Boudin and Cracklins in Scott, have become quite the rage, rolling the sausage ingredients into a ball and frying as opposed to the links. "They are showing up more frequently all over the place," said boudin connoisseur Robert Carriker, creator of BoudinLink.com.



THE LAFAYETTE AREA

Boudin experimentation abounds in Lafayette and its many sister cities. The region offers both meat markets where boudin may be purchased and eaten from the paper its sold on or in sophisticated dishes at some of the city's top restaurants.

Boudin lovers can also start the morning off at **Johnson's Boucaniere** in Lafayette, known for its smoked meats, plate lunches, barbecue and, of course, hot boudin. For breakfast, the downtown restaurant has a popular dish — the Nénaine Special, a boudin-stuffed grilled cheese biscuit with the in-house barbecue sauce. It's what owners call "the godmother of grilled cheeses." For lunch, try the Parrain Special,

boudin-stuffed grilled cheese on Evangeline Bread hamburger buns with barbecue sauce named in honor of boudin aficionado Robert Carriker, whom the owners have nicknamed the "godfather of boudin."

JOHNSON'S BOUCANIERE
1111 St John St.
337-269-8878
johnsonsboucaniere.com

And that's just a sampling of the many new boudin dishes coming out of Acadiana these days. Do you have a special boudin place we haven't mentioned? Post your favorites on our Facebook page.

The popular egg rolls at Hook and Boil of Broussard feature boudin mixed with cheese. Owners claim it's one of their best sellers.



A LITTLE EXTRA FLAVOR

Over at **Poché's Market, Restaurant and Smokehouse** in Breaux Bridge, they add seafood to their boudin. Their crawfish boudin, for instance, combines fresh crawfish tails smothered in butter, onions, bell peppers, celery, garlic and fresh parsley with the market's own special sauce and rice and stuff the delicious combination into hog casings.

POCHE'S MARKET RESTAURANT AND SMOKEHOUSE
3015 Main Hwy, Breaux Bridge
337-332-2108

Hook and Boil of Broussard, which specializes in boiled seafood (hence the name), has won quite a following with its sophisticated boudin egg rolls. The made-in-house boudin is rolled with cheese into an egg roll wrapper and fried, then served with a sweet pepper jelly/cane syrup sauce. "So you have the sweet and the spicy sauce to dunk the boudin in," says General Manager Heather Girouard. "It's our best seller, besides our boiled seafood."

HOOK AND BOIL
209 N. Morgan Ave.,
Broussard
337-330-8443
hookandboil.com