



Wilfredo Avelar / Bergen Carman, Meril
Fried Rice Pudding

Douglas Braselman, Emeril's New Orleans
Jamaican Jerk Boudin Patty, Grapefruit Tomato Salsa

Dustin Brien, Public Service
Crawfish Boudin Corn Dog, Shishito Mostarda, Green Onion Slaw

Phillip Buccieri, NOLA
Turducken Boudin Spread, Cranberry Compote, Toasted Baguette

Frank Brigsten, Brigsten's
Gumbo z'Herbes Arancini

Aaron Burgau/Nathaniel Zimet, Central City BBQ/Patois
Pig Pickin' Party

Cody & Samantha Carroll, Sac-a-lait
Pork Temple Carbonara

Nina Compton, Compere Lapin
Head Cheese Knockwurst

Justin Devillier, La Petite Grocery
Pork Cheek Boudin Roll with Spicy Tomato Jam

Yvan Didelot, Hyatt Regency New Orleans
Boudin en Brioche aux Bordelaise

Daniel Esses, Three Muses
Boudin Knish with Kosher Dill Chow Chow

Kristen Essig & Michael Stoltzfus, Coquette
Smoked Boudin Blanc with Muscadine & Green Peanut Mustard

John Folse, Restaurant R'evolution
Neck Bone Stew, Foie Gras Fried Rice, Mustard

Adolfo Garcia & Adrian Chelette, Ancora Pizzeria
Sanguinaccio Dolce Napoletano

Juan Carlos Gonzales, SoBou
Dirty Boudin Cones with Bourbon Spiked Bacon Bits
& Bacon Fat Whipped Krystal Hot Sauce



Michael Gulotta, Maypop
Crispy Smoked Boudin
with Roasted Apple Raviolini, Colatura, Parmesan

Ray Gruezke, Frey Smoked Meat Company
Puffed Rice Boudin

Becker Hall/Rene Louapre, Hogs for the Cause
Route 66 Boudin Parfait

Tariq Hanna, Salon by Sucre
Bacon Bread Pudding with Beer Cheddar Sauce; Bourbon Macaron

Alex Harrell, Angeline
Pork Liver Pate with Pickled Pears
and Turnips, Oat Crumble, Pork Rinds

Michael Hudman & Andrew Ticer, Josephine Estelle
Smoked Ham with Chicken Liver, Brown Butter, Pecorino

Kyle Knall, Kenton's
Chicken Fried Boudin with Persillade Aioli

Blakely Kymen, Marcello's Restaurant & Wine Bar
Hogs Head Risotto Cake with Horseradish Cema

Nick Lama, Restaurant Avo
Biroldo (Tuscan Blood Sausage)

Donald Link, Link Restaurant Group
Grilled Boudin with Pickles & Mustard

Phillip Lopez, Square Root, ROOT
Chicken Bon Femme Boudin, Basil, Pickled Peppers
and Acidulated Yogurt

Jeff Mattia, Desire Oyster Bar
Oyster Boudin Debris Poboy

Lindsay Mason, Cristiano Ristorante
Boudin Nachos with Bourbon Habanero Queso

Joe Maynard, Criollo
Boudin Chili with a Hatch Chili & Cheddar Boudin Ball

Tory McPhail, Commander's Palace
Foie Gras Rice Crispy Treats

Chris Montero, Napoleon House
Boudin Garam Masala, Garlic Naan Chips

Phillip Mosley/Ronnie Evans, Blue Oak BBQ
Boudin Chili Relleno

Michael Nelson, GW Fins
Sheepshead Boudin Cracklin & Caviar

Todd Pulsinelli, Restaurant August
Boudin Noir Stuffed "Tator Tots" Blackberry Ketsup

Tori Rawson, Bayona
Walnut Rice Pudding Boudin with Apple Chutney, Spiced Caramel

Simone Reggie & Ashley Roussel, Simone's Market
Boudin Stuffed Grape Leaves with Smoked Yogurt

Nathan Richard, Cavan
Tuna Poke Boudin Spring Roll with Popcorn Rice,
Monkfish Liver, Caviar

Lindsay Mason, Cristiano Ristorante
Boudin Nachos with Bourbon Habanero Queso

Joaquin Rodas, Bacchanal
Boudin Stuffed Pequillo Pepper with Kewpie
and Bonito Flakes

Mike Ruoss & Richard Papier, Araña
16-Hour Smoked Brisket with Chorizo Dirty Rice and Corn Cream

Slade Rushing, Brennan's Restaurant
Corned Beef Hash Boudin, Egg Yolk, Kimchi

Anthony Scanio, Delmonico
Crab and Chaurice Calas, Steen's Cane Pepper Jelly

Carl Schaubaut, DTB
Boudin Musubi- Jalapeno Apple Butter, Pork Rind Furikake

Becky Mumaw, St. James Cheese Company
Käsekrainer - Austrian Cheese Sausage
with Pickles & Beer Mustard

Brian Steinsiek, Bourbon House
"Boudin in a Brown Bag...and Santa Claus"

Stephen Stryjewski, Link Restaurant Group
Oreilles de Cochon

Isaac Toups, Toups Meatery
Boudin Burrito, Pedrov Pepper Crema, Cilantro

Hayley Vanvleet, Curio
Fried Ribs with Andouille Caramel





VISITING CHEFS

Cory Bahr, Parish Restaurant
Vegan Smoked Beet Boudin

Jimmy Bannos, Heaven on Seven
Beef Debris Boudin

Bill Briand, Fisher's at Orange Beach Marina
Smoked Brisket Boudin

Carey Bringle, Peg Leg Porker
Nashville Hot Chicken Boudin

Brian Campbell, Ubon's BBQ
Mississippi BBQ Whole Hog

Mark "Aubrey" Cole, Don's Specialty Meats
Original Pork Boudin Party Link

John Currence, City Grocery
Boudin "Pao"

Jay Ducote, Gov't Taco
"Boudin Ballot Taco"

Kevin Fink, Emmer & Rye
Issan Sausage, Rice, Green Papaya

Giovanni Filippone, Vue on 30A
Venison Rolls

Habteab Hamde, Bern's Steakhouse
Harissa Chicken Balls, Cous Cous, Chicken Cracklin, Paneer

Chad Johnson, Haven, Elevage
Spicy Boudin Larb, Bird's Eye Chili, Crab Roe,
Cabbage, Green Mango

Scott Plumley, Craft Bar
Smoked Pork Boudin, Brussels, Nueskes Bacon,
Granny smith Apples, Pecans

Beau Macmillan, Elements
Boudin Dumplings, Kimchi Coconut Broth,
Pickled Daikon Slaw



VISITING CHEFS

Jim Richard & Silvie Jackson, Stinky's Fish Camp
Boudin Stuffed Chicken Wings with Pepper Jelly

Jim Richard & Mathew Farmer, TreBeache
Shrimp & Crawfish Boudin with Smoked Jalapeño Rouille

Jim Shirley, Great Southern Café/ The Bay
Boudin Thai-Molly, Fresh Masa, Red Curry

Jacques Torres
Bourbon Milkshakes

Dan Vargo, Sandestin Resort
Bourbon Lacquered Pork Belly, Smoked Duck Boudin, Grits
with Florida Artisan Cheese

Dustin Valette, Valette
Chicharrón Crusted Foie Gras & Pork Belly 'Corndog'