



**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

**Zach Engel, Shaya**  
Boudin Knish with Spicy Harissa Mustard

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

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

**Adolfo Garcia & Adrian Chelette, Ancora Pizzeria**  
Sanguinaccio Dolce Napoletano

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



**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

**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)

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

**Jeff Mattia, Desire Oyster Bar**  
Oyster Boudin Debris Poboy

**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**  
Baklava with Poached Apples & Burnt Honey



**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 Musibi- Jalapeno Apple Butter, Pork Rind Furikake

**Richard Sutton, St. James Cheese Company**  
Kasekrainer - Austrian Cheese Sausage

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

**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

**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

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

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

**Jacques Torres**  
Bourbon Milkshakes

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