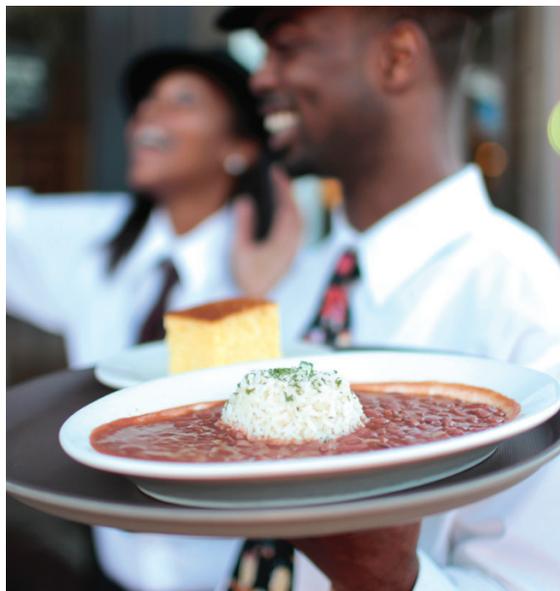


TASTE OF LOUISIANA



DIG INTO THE MANY FLAVORS OF LOUISIANA.

The cuisine of Louisiana provides us with reasons to celebrate, socialize and savor the many ways our state stands out above the rest. Join us in the fun by exploring the renowned restaurants and food products featured here. And you'll discover why a taste of Louisiana will only whet your appetite for more.

MCILHENNY CO. TABASCO



One sauce has served as the signature taste of

Louisiana since 1868. Edmund McIlhenny founded the eponymous company on Louisiana's Avery Island after receiving pepper seeds from Central America. McIlhenny makes a wide variety of products but the family's world renowned TABASCO® sauces are the most popular. Starting with a red pepper mash, the sauce is mixed with vinegar and aged in white oak barrels. Visit the pepper sauce factory on Avery Island, as well as the 170-acre Jungle Gardens, and bring a bottle of TABASCO® back to your table.



Highway 329,
Avery Island, LA 70513
337.365.8173
TABASCO.com

LOUISIANA SPIRITS DISTILLERY, HOME OF BAYOU RUM



Set on 22 acres located near I-10 in Lacassine,

Louisiana Spirits is the largest private rum distillery in the country. Its famous Bayou Rum is handcrafted using a traditional copper pot and unrefined cane sugar and molasses, all pressed from fresh sugar cane harvested from Louisiana fields. Spirits lovers should plan a pit stop to tour the distillery and grounds, which feature a restored 1903 farmhouse, as well as a tasting bar and gift shop. Purchase a bottle and bring the spirit of Louisiana home with you.



20909 S. I-10 Frontage Rd.,
Lacassine, LA 70650
337.588.5800
bayourum.com/distillery

AUNT SALLY'S PRALINES



Aunt Sally's Pralines are so special because of the closely guarded praline recipes passed down through four generations of the Creole family. The family still proudly owns the iconic New Orleans confectioner. The skills of Aunt Sally's cooks, who hand pour every batch of the rich, Louisiana

pecan-filled pralines, are on display at both New Orleans retail locations. Watch them mix the ingredients and cook the candies in a traditional copper pot over a gas flame before pouring them onto a marble slab. Tasting stations are set up so you can sample the variety of Aunt Sally's Pralines world-famous praline flavors. These tasty pralines are also 100-percent gluten-free and kosher. Don't forget to browse the other merchandise, including spices, condiments, sauces, post cards and other souvenirs highlighting New Orleans and Louisiana culture. For guided tours, please call 504.944.6090.



810 Decatur St. & 750 St. Charles Ave.,
New Orleans, LA
800.642.7257
auntsallys.com

Tasty Tip:

Take two Louisiana traditions, mix them together and get ready for an explosion of flavor. Each Aunt Sally's Bananas Foster Praline is infused with a delightful caramelized banana flavor. While sampling, also try the Triple Chocolate Praline, made of 100-percent cocoa, making it a richly decadent chocolate flavor. All the praline treats use Louisiana-grown pecans.

LOUISIANA FISH FRY PRODUCTS, LTD



Established in 1982, Louisiana Fish Fry Products is a family-owned and -operated business that offers original Louisiana cooking products considered to be staples in many locals' pantries. It's fitting that America's best-selling fish fry originates in a seafood lover's paradise like Louisiana.

Louisiana Fish Fry can be used on catfish, shrimp, oysters, crawfish tails and a whole lot more. It can be found in all 50 states and several foreign countries, and of course it's available all across the Bayou State. Louisiana Fish Fry Products is headquartered in Baton Rouge, Louisiana's capital city. In addition to several fish fry items, they also offer both powder and liquid seafood boil, sauces, spices and entree items such as gumbo, étouffée, Shrimp Creole, jambalaya and dirty rice.

Tasty Tip:

Louisiana Fish Fry Products is part of the famous Tony's Seafood on Plank Road in Baton Rouge, which is the largest operating seafood deli in Louisiana. One step inside Tony's Seafood lets you know that you're in the right spot for authentic Louisiana cuisine. Everything from live catfish and fried boudin balls to home-cooked soul food and freshly boiled seafood can be found at Tony's.



5267 Plank Rd.,
Baton Rouge, LA 70805
225.358.4150
louisianafishfry.com

BIG EASY FOODS

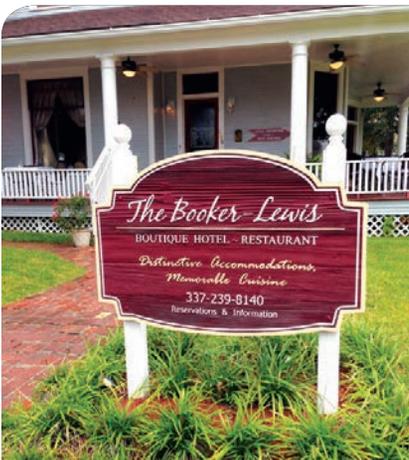


3935 Ryan St.,
Lake Charles, LA 70605
337-477-9296
bigeasyfoods.com



Founded in 1998, Big Easy Foods started as a boudin and sausage company and later added stuffed chickens, meat pies, Gulf shrimp and other Louisiana specialties. None of those tasty treats, however, have had the success of their world-famous Tur-Duc-Hen, a hand-deboned turkey stuffed with duck breast, chicken thigh meat and Cajun-style dressings. The Tur-Duc-Hen will impress any food lover and can be purchased along with other Big Easy Foods products in grocery stores or shipped directly to your front door.

BOOKER-LEWIS BOUTIQUE HOTEL & RESTAURANT



106 E. North St.,
Leesville, LA 71446
337.239.8140
bookerlewishouse.com

The Booker-Lewis
BOUTIQUE HOTEL - RESTAURANT

The Booker-Lewis is a relative newcomer in the deep-rooted traditions of Louisiana, but what started as a bed-and-breakfast in 2005 quickly grew to include seven historic properties in Leesville, and by 2009 it added a casual-fine dining restaurant as well. Whether looking for a meeting space, a romantic getaway or an amazing meal, The Booker-Lewis Boutique Hotel & Restaurant is a charming place to visit. The quality, service and ambiance are unmatched. As are the Veal Oscar and the coriander-rubbed rib eye, two must-orders from the menu.

DONNER-PELTIER DISTILLERS



dpd
donner-peltier distillers

Inspired by the sugar cane fields so prevalent near their Thibodaux homes, two families of doctors founded Donner-Peltier Distillers in 2012 and began making Oryza Vodka and Rougaroux Rums. The spirits immediately began winning awards at international spirits competitions, including a gold medal at the World Spirits Competition in Austria. The company, however, holds fast to its Louisiana roots. Its Rougaroux Rum is named after the legendary Cajun creatures that lurk in the swamps and fields of south Louisiana. Oryza, the Latin word for rice, is the flagship name of Donner-Peltier's vodka and gin, both distilled from rice farmed in Rayne. LA 1 serves as the name of a scenic Louisiana highway and Donner-Peltier's new whiskey, the state's first aged whiskey since Prohibition. Tour the distillery to discover how the spirits are made, and pick up your own bottles to share with friends.



1635 St. Patrick Hwy.,
Thibodaux, LA 70301
985.446.0002
dpdsprits.com

Tasty Tip:

While touring Donner-Peltier distillery, sample the Rougaroux 13 Pennies Praline Rum. In the legend of the mythical Rougaroux, the creature could only count to 12. If you lined 13 pennies in front of your door, you'd be protected. For sure, you can count on Donner-Peltier's rum beginning with Louisiana raw sugar and molasses and being flavored with pecans, cane syrup and Madagascar vanilla beans.

THE COURT OF TWO SISTERS

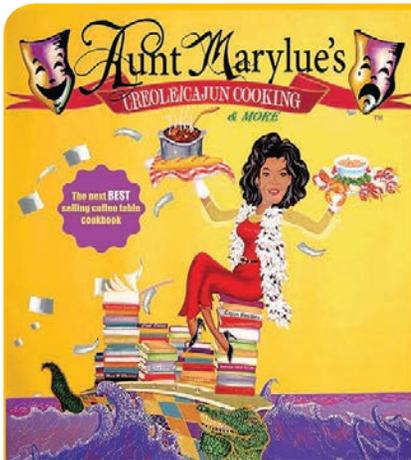


613 Royal St.,
New Orleans, LA 70130
504.522.7261
courtoftwosisters.com



What's the only New Orleans restaurant with a live jazz brunch seven days a week? The Court of Two Sisters. Owned and operated by the Fein family for more than 50 years, the restaurant got its name from two inseparable Creole sisters, Emma and Bertha Camors, who once owned a notions shop on the property. The Court of Two Sisters is known for its romantic open-air courtyard. Dine on a brunch of turtle soup, shrimp étouffée and bread pudding while enjoying music from a jazz trio. An à la carte Creole dinner is also served nightly.

AUNT MARYLUE'S CREOLE/CAJUN COOKING & MORE



In the 1950s, a Louisiana restaurant and service station drew people from

near and far to taste the delicious foods of the cook, known affectionately as Aunt Marylue. Jambalaya, pan-fried oysters and gumbo with Aunt Marylue's signature potato salad filled plates, but the restaurant's hospitality was as sought after as the food. Today, Aunt Marylue's daughter W. Je'an honors the family's delicious legacy in the coffee table-worthy cookbook *Aunt Marylue's Creole/Cajun Cooking & More*. It's the perfect gift or souvenir for anyone interested in Louisiana's one-of-a-kind cuisine.



Order your copy of *Aunt Marylue's Creole/Cajun Cooking & More* by visiting amazon.com for a special price or auntmarylue.com. Call us at 877.762.7952.

RESTAURANT R'EVOLUTION



777 Bienville St.,
New Orleans, LA 70130
504.553.2277
revolutionnola.com

RESTAURANT
Revolution
FOLSE • TRAMONTO
NEW ORLEANS

When two food titans partnered to establish Restaurant

R'evolution in 2010, it caused a ripple of excitement that reached beyond its French Quarter location. It took John Folse, Louisiana culinary ambassador; Rick Tramonto, James Beard award winner; and their teams two years to construct the project in the Royal Sonesta Hotel. Restaurant R'evolution immerses diners into Louisiana's cultural and culinary pasts. Enjoy the historically inspired décor while savoring reinterpretations of Cajun and Creole cuisines. Enjoy the Jazz Brunch on Sunday, lunch Wednesday to Friday and dinner nightly.

STEAMBOAT BILL'S SEAFOOD RESTAURANT



1004 N. Lakeshore Dr.,
Lake Charles, LA 70601
337.494.1070
steamboatbills.com

**STEAMBOAT
BILL'S**

Steamboat Bill's in Lake Charles first opened in 1984, and

local seafood lovers have voted them No. 1 for the last 20 years. With a friendly atmosphere, excellent customer service and fresh Louisiana seafood, Steamboat Bill's lures travelers from all over the world.

Try the delicious stuffed pistolettes—fried rolls stuffed with crawfish or shrimp étouffée. Or, if you're really hungry, dig into the Captain's Platter and a mound of Gulf seafood will be served up just for you.

TASTE LAFAYETTE



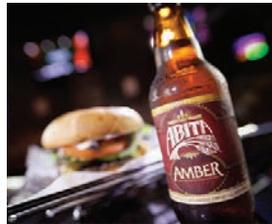
1400 N.W. Evangeline Trwy.,
Lafayette, LA 70501
800.346.1958
Lafayette.travel

Lafayette
LOUISIANA

Lafayette is the gateway to the best seafood in the world.

But fresh-from-the-Gulf redfish, shrimp and oysters aren't the only items you'll discover on menus here. You'll also find chefs serving mouthwatering Cajun and Creole dishes, such as jambalaya and étouffée, in white tablecloth establishments, dance halls and even corner gas stations. The many locally owned restaurants embrace the region's diverse culinary heritage, one that also includes Spanish, Native American and African influences. Between meals, dig into Cajun culture by visiting a festival or exploring the nearby swamps.

BATON ROUGE & LOUISIANA'S NORTHSHORE



There are many standout regions along Louisiana's Culinary Trails—and Baton Rouge and Louisiana's Northshore rank at the top of many travelers' must-visit lists. Culinary delights surround you in Louisiana's capital and along the north shore of Lake Pontchartrain. Craft brew lovers particularly enjoy these destinations, which both offer spots to quench your thirst. Check out Tin Roof Brewing Company in Baton Rouge and Chafunkta Brewing Co., Abita Brewing Company, Covington Brewhouse and the Old Rail Brewing Company in Louisiana's Northshore.

Visit Baton Rouge
359 Third St.,
Baton Rouge, LA 70801
225.383.1825
visitbatonrouge.com

Louisiana's Northshore
68099 Hwy. 59,
Mandeville, LA 70471
800.634.9443
louisiananorthshore.com



Lemongrass Mango Louisiana Shrimp
with Vermicelli Rice Noodles

When it comes to our seafood –

IT'S THE WATER, THAT MAKES YOUR MOUTH WATER

That's right, the reason that Louisiana Seafood is the best in the world is the water. Our shrimp, crab, oysters, and fish are thriving in fisheries where nutrient-rich freshwater mixes with the crystal clear Gulf water to produce a one-of-a-kind environment. One taste and you know it's Louisiana seafood – fresher, sweeter and more delicious. Pick Louisiana Seafood to make every dish perfect.



This recipe, stories and more
at LouisianaSeafood.com



Demand It.