



CERTIFIED & STATEWIDE!



Shop Certified first to support growers and producers. The Certified Louisiana logos guarantee authentic Louisiana products and are always family favorites.



From our rich culture to our unique cuisine, Louisiana is truly a special place. With this in mind, the Certified Louisiana family of logos was born. These logos include Certified Louisiana, Certified Cajun, Certified Creole, Certified Farm to Table and Certified Craft Beverage. The labels ensure you are buying products grown, manufactured and distributed right here in Louisiana....branding and promoting Louisiana and its agricultural commodities.

Louisiana certified products are found in your local food store, farmer's markets, and restaurants. Look for these "Certified" labels on products and support our Louisiana producers.

Mike Strain, D.V.M.
Commissioner, Louisiana Department of Agriculture and Forestry



STRAWBERRIES AND CREAM SMOOTHIE

Submitted by Louisiana Strawberry Marketing Board

Ingredients:

Louisiana Strawberries
Nonfat plain or vanilla yogurt
Milk
Honey (optional)

Instructions:

Combine equal amounts of strawberries, nonfat plain or vanilla yogurt, and milk. Sweeten with honey, if desired.

www.louisianastrawberries.com



CAJUN 180 TRINITY SOUR

Submitted by 180° Cajun Blendz & Seasonings

Ingredients:

2 ounces trinity infused J.T. Meleck Louisiana vodka
1 ½ ounces prickly pear syrup
1 ounce lime juice
1 teaspoon Cajun 180 Trinity Seasoning

Instructions:

Infusion – 8 ounces J.T. Meleck to 1 teaspoon of Cajun 180 Trinity Seasoning. Steep for 5 days and strain with a fine mesh strainer. (Bits of the seasoning will come through but that's what makes it yummy!)

www.cajun180.com

www.jtmeleck.net



CAJUN BLAST PASTA

Submitted by Cajun Blast

Ingredients:

16 ounces rainbow rotini or fettuccini pasta
2 tablespoons fresh parsley chopped
½ ounce Cajun Blast Garlic Pepper Seasoning
1 10 ounce bottle Cajun Blast Lemon Herb Basting Sauce
3 tablespoons fresh sweet basil chopped
2 tablespoons green onion tops chopped
1 10 ounce bottle Cajun Blast Garlic Butter Basting Sauce
1 ounce parmesan cheese

Instructions:

Boil pasta until tender. Add Basil, parsley, and green onions, and season to taste with Cajun Blast Garlic Pepper. Coat pasta dish with both Cajun Blast Basting Sprays. Top with a little fresh Parmesan Cheese.

www.cajunblast.com



We know Louisiana makes the best products. Does the rest of the world?

The Louisiana Department of Agriculture & Forestry can assist with promoting the export of your high-value food and agricultural products through our partnership with the Southern U.S. Trade Association (SUSTA).

Meet foreign buyers in 2021 at these events:

- Espacio Food & Service Trade Show (Chile)
Registration deadline June 28, 2021
- Central American Trade Mission (Guatemala & El Salvador)
Registration deadline July 4, 2021
- Expo Antad & Alimentaria (Guadalajara)
Registration deadline July 18, 2021
- SIAL China South (Shenzhen)
Registration deadline July 28, 2021
- Europe Horticulture Trade Mission & International Floriculture Trade Fair (The Netherlands)
Registration deadline August 1, 2021
- Food Hotel China (Shanghai)
Registration deadline August 9, 2021



SUSTA

All SUSTA events can be found at
www.susta.org/events

JOIN US AT THESE UPCOMING SHOWS!

LOUISIANA RESTAURANT ASSOCIATION
NEW ORLEANS - AUG. 7-8

AMERICA'S FOOD & BEVERAGE SHOW
MIAMI- SEPT. 22-23



BEER CAN CHICKEN

Submitted by Port Orleans Brewery

Ingredients:

1 can of Dorada Mexican Style Lager
1 whole chicken (3-5 pounds)
¼ cup chili powder
2 tablespoons cumin
2 tablespoons oregano
2 tablespoons garlic powder
1 tablespoon kosher salt
3 limes, juiced

Instructions:

Preheat oven to 375 degrees F. Mix chili powder, cumin, oregano, garlic powder, and kosher salt in a small bowl. Drink ½ of the Dorada, and add ¼ of the mixed seasoning to the beer can. Add lime juice into the remaining dry seasonings and mix into a paste. Line a baking sheet with foil. Insert beer can into the large opening of the chicken and place on the baking sheet. Completely cover chicken in the seasoning paste. Put chicken in the oven for 1 ½ hours, or until internal temperature reaches 165 degrees F.

www.portorleansbrewingco.com



CRAWFISH OMELET

Submitted by Riceland Crawfish

Ingredients:

- 2 eggs
- 2 tablespoons water
- Salt and pepper to taste
- 1 tablespoon butter
- 3 ounces parboiled crawfish tail meat
- 1 ounce onion tops, finely chopped
- 1 ounce yellow onions, finely chopped
- 1 ounce American cheese, shredded

Instructions:

Combine eggs and water with salt and black pepper; beat well. Heat omelet pan, then add butter. Rotate pan to coat bottom. Pour egg mixture into pan. As the mixture starts to cook, gently lift edges of omelet with spatula or tilt pan so uncooked portion flows underneath. Add crawfish, onion tops, yellow onions, and cheese to the left side of the omelet when eggs begin to set and top is still moist and creamy. Loosen omelet with spatula and fold unfilled side over filling and remove from heat. Gently roll omelet onto a serving plate; garnish with parsley flakes and a few crawfish tails. Serve with orange slices, toast and a glass of milk or cup of Cajun coffee.

www.ricelandcrawfish.com



PECAN-CRUSTED PORK TENDERLOIN

Submitted by Sugar Land Pecan

Ingredients:

- 1 pork tenderloin (about 1½ pounds)
- ½ cup Sugar Land pecan pieces
- Salt and pepper, to taste
- ½ cup brown sugar, divided
- 2 tablespoons soy sauce, divided
- 2 teaspoons garlic, minced
- ¼ cup pineapple juice
- 2 tablespoons Dijon mustard

Instructions:

Preheat oven to 400 degrees F and lightly grease a large baking dish. Season pork tenderloin with salt and pepper to taste and set aside. In a small bowl, stir together ¼ cup brown sugar, 1 tablespoon soy sauce, and minced garlic. Spread mixture over the top of the pork. Press chopped pecans onto the brown sugar mixture on the pork. Bake uncovered in preheated oven for 20 minutes. While tenderloin is baking, combine remaining ¼ cup brown sugar, 1 tablespoon soy sauce, pineapple juice, and Dijon mustard in a medium saucepan over medium-high heat. Bring mixture to a boil, reduce to a simmer for 3 to 5 minutes, and then remove from heat. Slice pork, spoon sauce over the top, and serve.

www.sugarlandpecans.com



BBQ SHRIMP

Submitted by Geaux Creole

Ingredients:

- 2 pounds of fresh Gulf Shrimp
- 1 stick of butter
- ¼ cup of Geaux Creole Dust
- 1 tablespoon of garlic, minced
- A few splashes of balsamic vinegar

Instructions:

Melt everything, mix well, and let cool. Mix in 2 pounds of shrimp and re-heat in pan for about 5 minutes over medium heat or until they turn pink. Let cool and enjoy!

www.geauxcreole.com



PEPPER JELLY BACON BURGER

Submitted by Hanley's Foods

Ingredients:

- Ground chuck round beef
- Jalapeño, chopped
- Hanley's Bacon bits or chopped bacon
- Worcestershire sauce
- Butter or canola oil
- Goat cheese
- Lettuce
- Tomato
- Hanley's Pepper Jelly vinaigrette
- Buns

Instructions:

In a bowl, mix jalapeños, Bacon bits, and beef with a few splashes of Worcestershire sauce. Form 1/4 lb beef patties. Pan fry beef patties with butter or canola oil 2-3 mins on each side. Place on buns and top with lettuce, goat cheese, tomato and Pepper Jelly vinaigrette.

www.hanleysfoods.com





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CALIO BROWN SUGAR DAIQUIRI

Submitted by Atelier vie

Ingredients:

- 1 ounce lime juice
- 1 ounce brown sugar simple syrup (see recipe below)
- 2 ounces Calio Rum

Brown Sugar Simple Syrup:

Combine 1/3 cup each water and dark brown sugar in a small pan. Heat until simmering, but do not boil. Cool and transfer to a plastic squeeze bottle or other container of your choice

Instructions:

You'll need a cocktail tin or shaker for this one. Fill the shaker or glass with a half dozen ice cubes, then all ingredients. Close the shaker or cover your glass with the tin or shaker should be ice cold by the time you're done. You can additionally pour back and forth between tin and glass a few times to further aerate the drink. Strain into your serving glass, using the coarse side of the hawthorn strainer, so that small chips of ice flow into the glass with the cocktail.

www.ateliervie.com



PONCHATOULA SMASH

Submitted by Roulaison Distilling Co

Ingredients:

- 2 bottles Traditional Pot Distilled Rum
- 2 bottles Barrel Aged Reserve Rum
- 1 bottle Overproof Rum
- 1 gallon strawberry honey syrup
- 76 ounces tarragon simple syrup
- 3 1/2 cups lime juice
- 3 liters soda water (add immediately before serving)
- El Guapo Love Potion no. 9 bitters to taste

Instructions:

Heat 2 cups honey, 10 cups sugar, and 14 cups water in large pot until ingredients start to mix. Add 1/2 flat of strawberries (sliced) and bring to boil. Keep syrup cooking just below a boil, skimming any foam off top as needed, until strawberries turn very pale in color. Strain strawberries from syrup and let cool. Chill Before Serving. Serve over crushed ice to ensure proper dilution

www.roulaison.com



HONEYED SWEET POTATOES

Submitted by Kjun Bees

Ingredients:

- 3 medium LA sweet potatoes
- 2 tablespoons KJUN honey
- 2 tablespoons butter
- 1/4 teaspoon pumpkin spice mix

Instructions:

Peel and slice sweet potatoes into 3/4 inch medallions. Wash and dry thoroughly. Place the medallions in a single layer in a glass baking pan. While pre-heating the oven to 425 degrees F, cover and microwave the medallions on high until they are tender (approximately 5-8 minutes). Spread a thin layer of butter on top of each medallion. Sprinkle sweet potatoes with pumpkin spice mix. Lightly drizzle each medallion with KJUN honey. Cover the pan with aluminum foil and bake for 10 minutes until butter is thoroughly melted. Serve warm.

Notes: Use a lightly-flavored honey without an overpowering taste. A good choice would be our light tallow honey from anywhere in southeast Louisiana. For an added sweet treat, sprinkle mini-marshmallows over the top once the slices are fully cooked. Then, bake uncovered for an extra 5 minutes.

Substitutions: Ground cinnamon may be used instead of pumpkin spice mix. Instead of microwaving first to reduce cooking times and oven use, this same recipe can be used with just an oven. Allow the sweet potato slices to bake for 30-45 minutes until tender.

www.kjun.us



CRAB STUFFED DEVILED EGGS

Submitted by Louisiana Egg Commission

Ingredients:

- 12 hard-cooked eggs, peeled
- 8 ounces fresh lump crabmeat, flaked
- 1/3 cup mayonnaise
- 2 tablespoons chopped fresh dill
- 2 teaspoons lemon pepper
- 2 teaspoons Dijon mustard
- 1 teaspoon prepared horseradish
- Additional fresh dill, optional

Instructions:

Slice eggs lengthwise in half. Remove yolks; place in a medium bowl. Add crabmeat, mayonnaise, 2 tablespoons chopped fresh dill, lemon pepper, mustard and horseradish. Mix until blended. Divide yolk mixture evenly between egg whites. Sprinkle top of each filled egg white with additional fresh dill before serving. **Tip:** To hard-cook eggs: place eggs in saucepan large enough to hold them in single layer. ADD cold water to cover eggs by 1 inch. Heat over high heat just to boiling. Remove from burner. Cover pan. Let eggs stand in hot water about 15 minutes for large eggs (12 minutes for medium eggs; 18 minutes for extra-large) COOL completely under cold running water and peel.



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  [CERTIFIEDLOUISIANA.ORG](https://www.CertifiedLouisiana.org)





RAISE A CERTIFIED GLASS!

Look for these fine Louisiana beers, wines and spirits in grocery stores, bars and restaurants.

Abita Brewing Company
Amato's Winery, Inc.
Atelier Vie LLC
Baton Rouge Distilling
Bayou Teche Brewing
Bayou Terrebonne Distillers
Bootleg Distillation LLC
Brieux Carre' Brewing Company
Celebration Distillation Corporation
Distillerie Acadiana
Flying Heart Brewing & Pub
Fresh Catch Bistreaux, LLC
Frugé Spirits, LLC
Gnarly Barley Brewing Company
Happy Raptor Distilling, LLC
NOLA Distillery
Jay D's Blanc du Bois
LA SERENDIPITY VINEYARDS
Landry Vineyards
Lodrigue Wines
Bayou Rum
Lula Holdings LLC
Matador Vodka, LLC
New Orleans Beverage Group
New Orleans Distillers LLC
Ole' Orleans Wines and Spirits
Port Orleans Brewing Company
River Basin Distillery, LLC
Roulaison Distilling Co
Second Line Brewing LLC
Seven Three Distilling Co.
Sugarfield Spirits
Three Roll Estate
Tin Roof Brewing Company
Wetland Sake LLC
Wildcat Brothers