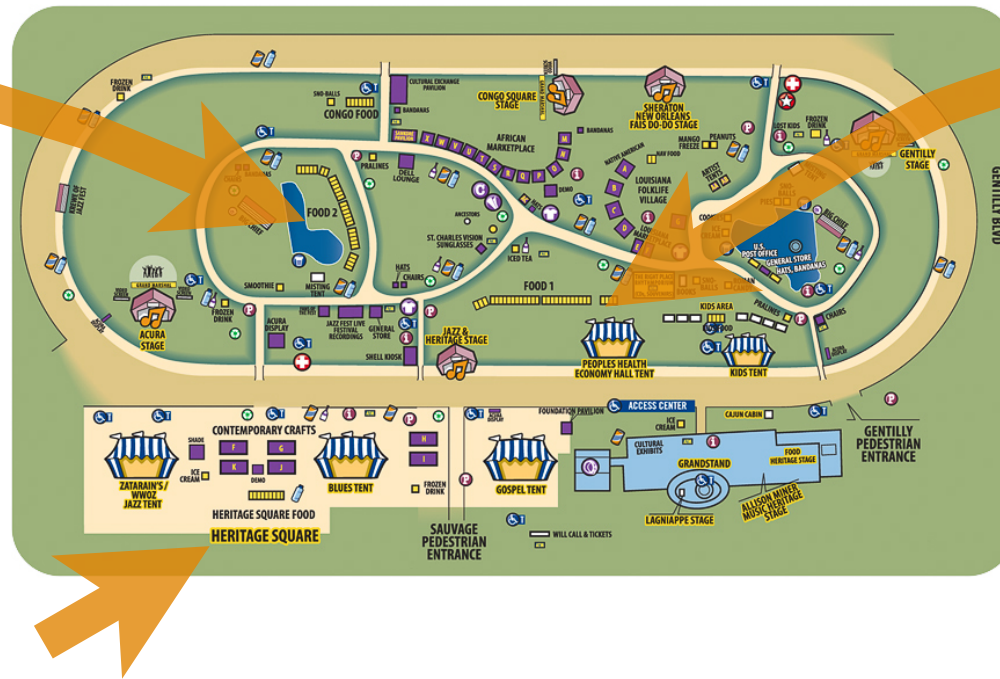


# FIND. EAT. DRINK.

## NEW ORLEANS JAZZ FEST BITES The F.E.D. Chefs' Cheat Sheet



### FOOD AREA II

#### SPICY NATCHITOCHE MEAT PIE

Natchitoches (pronounced NACK-id-tish) is the oldest French colony in Louisiana. The pies have been a staple street food since the late 1700s and selling at the Jazz Fest since around 1980. They're crescent-shaped empanadas filled with either pork, spicy meat or crawfish.

Recommended by chef Donald Link (Cochon, Cochon Butcher, Herbsaint)

Where: Mrs. Wheat's Foods

#### CRAWFISH PIE

Savory pies filled with crawfish.

Recommended by chef Donald Link (Cochon, Cochon Butcher, Herbsaint) & Pastry Chef David Guas

Where: Mrs. Wheat's Foods

#### ANGELO BROCATO'S DESSERTS

Homemade Italian gelato and pastries.

"Go for the Sicilian pistachio gelato or Zuppa Inglese gelato, oh and squeeze in a cannoli, trust me."

Recommended by chef Adolfo Garcia (Rio Mar, A Mano, La Boca Steakhouse, Gusto)

Where: Angelo Brocato's Ice Cream & Confectionary Co.

### FOOD AREA I

#### COCHON DE LAIT PO-BOY

Cochon de lait is the French term for suckling pig and this classic Acadian sandwich is filled with pit-roasted shredded pork, cabbage, and homemade horseradish sauce on a French bread loaf.

Recommended by chef Donald Link (Cochon, Cochon Butcher, Herbsaint)

Where: Love at First Bite

#### MANGO FREEZE

An icy, orange drink first created in the 1990s by a woman who worked in the kitchen at Bayona with chef Susan Spicer.

"Go for the mango freeze (ices with the vodka you snuck in, not me though)."

Recommended by chef Donald Link (Cochon, Cochon Butcher, Herbsaint)

Where: WWOZ Community Radio

### HERITAGE SQUARE

#### CAFE DU MONDE

Chicory cafe au lait and beignets.

Recommended by chef Edgar Chase IV (Dooky Chase) and pastry chef David Guas

Where: Café du Monde

#### CREOLE FILE GUMBO

Wayne Baquet, formerly of Zachary's (they used to serve amazing fried chicken at the Jazz Fest) now owns Li'l Dizzy's Cafe in Tremé and CBD. This is his family's recipe.

Recommended by chef Donald Link (Cochon, Cochon Butcher, Herbsaint)

Where: Baquet's Li'l Dizzy's Café

#### AUTHENTIC VIETNAMESE STREET FOOD

Try the Goi Cuon (Spring Roll), Bum (Vermicelli with Shrimp or Beef), Cha Gio (Vietnamese Egg Roll).

"The Vietnamese restaurants are cooking up some of the best foods I've ever eaten, period."

Recommended by chef John Besh (Restaurant August, Domenica, La Provence)

Where: Ba Mien Vietnamese Cuisine.

### AROUND THE GROUNDS

#### ROMAN CHEWING CANDY

Fourth-generation gourmet taffy company. Since 1915, they've been selling candy from a mule-drawn cart.

Recommended by Pastry Chef David Guas

Where: Roman Chewing Candy Company

#### SNO-BALLS

Plum St. Sno-Balls is the oldest ice cone stand in New Orleans, dating back to 1945.

Recommended by Pastry Chef David Guas

Where: Plum St. Sno-Balls