



CENTURIES AFTER LE GRAND DERANGEMENT

French Acadians were forced from their homes in Nova Scotia at the hands of the British, Louisiana's Acadians are in possession of an enviable culture that is undeniably rich in music, art, and especially gastronomy.

While most world cuisines are based on the bounty of either the land or the sea, the Acadian kitchen is based on both; wild game, fowl, and domestic meat (mostly pork) pour in from the prairies. Vegetables and spices, along with finfish and shellfish are hauled in by the bushels from the rivers, lakes and bayous.

When it comes to eating and living well in general, the Acadians have it all. With this in mind, we set out to identify the five Acadian chefs and cooks who best reflect the area's current culinary culture. The result is as diverse as the culture itself — men and women of different ethnicities and life experiences sharing in, and sharing of, the bounty of Louisiana's swamp floor pantry.

BEST CHEFS

*A look at the pros spicing up
Acadiana's culinary landscape*

by Jyl Benson and Photographs by Denny Culbert