Jude Tauzin Named One of Five Chefs to Watch
By Louisiana Cookin’ Magazine

Tauzin’s Cooking at Catahoula’s Restaurant in Grand Coteau, La., Earns Him State Recognition as a Rising Cajun Cook.

ST. AUGUSTINE, Fla., May 21, 2008– Jude Tauzin, chef/owner of Catahoula’s Restaurant in Grand Coteau, La., and president of American Culinary Federation (ACF) Acadiana Chapter, Lafayette, La., was awarded Louisiana Cookin’ magazine’s 7th annual Chefs to Watch award.

Each year Louisiana Cookin’ asks its food writers and advisors from across the state to send in nominations of the best and the brightest rising chefs. Louisiana Cookin’s staff then secretly goes to the restaurants to try their cuisine and narrow down the nominees, says magazine publisher Susan Ford.

Chefs must be at their current position for less than five years and produce menus and dishes that are new takes on traditional Louisiana cuisine. More than 30 chefs were nominated and five were chosen for this prestigious award.

“I was very honored to be chosen. I hope that this will help people realize that you don’t have to go to New York or L.A. to have a great dining experience,” Tauzin says. “There’s great food in small towns like Grand Coteau, Louisiana, and all over the U.S. And, maybe this article will pique their [reader’s] interest enough to come out and see what they’ve been missing.”

Aside from the honor and publicity this award brings, a five-course dinner menu using one signature dish from each of the five chefs will also appear in the magazine’s July/August issue, recipes included. The chefs will prepare the menu for a benefit dinner later in the year. Proceeds will go to Café Reconcile, an organization that takes at-risk youth and trains them to be servers, hosts and sous chefs in restaurants in New Orleans.

Tauzin is a native of Louisiana. He began his culinary career at Oakbourne Country Club in Lafayette, La. Tauzin is a graduate of Johnson & Wales University in Charleston, S.C. After college, he returned to Louisiana and worked at Tony Chachere’s Creole Foods, testing recipes for the Second Helping cookbook. Since then, Tauzin has held various positions in Louisiana, Atlanta and Texas, including Rockfish Grill in Dallas and Houston; Lafayette’s Restaurant, Lafayette, La.; and Le Triomphe Country Club, Broussard, La. In January 2007, Tauzin took over Catahoula’s Restaurant in Grand Coteau, where he blends his Southern heritage and French culinary skill.

The American Culinary Federation, Inc., established in 1929, is the premier professional organization for culinarians in North America. With 20,000 members spanning more than 230 chapters nationwide, ACF is the culinary leader in offering educational resources, training, apprenticeship and accreditation. In addition, ACF operates the most comprehensive certification program for chefs in the United States. ACF is home to ACF Culinary Team USA, the official representative for the United States in major international culinary competitions, and also holds the presidium for the World Association of Chefs Societies, the largest international network of chef associations with more than 8 million members globally. For more information, please visit www.acfchefs.org.

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PHOTOS CAN BE OBTAINED BY CONTACTING LEAH SPELLMAN AT lspellman@acfchefs.net OR BY CALLING (800) 624-9458 EXTENSION 113.