



TONY CHACHERE'S®

Anthony “Tony” Chachere was a colorful South Louisiana businessman with a joie de vivre and love for food. In 1972, he started the South Louisiana Creole foods company that bears his name as a retirement hobby.

Tony published Cajun Country Cookbook, fulfilling a lifelong dream to record the recipes of his beloved South Louisiana cuisine. In the book, he included the recipe for his favorite homemade seasoning blend, and several recipes in the book used the seasoning. It was only a matter of time before people began to demand the seasoning that would become as common on tables and stove tops in Louisiana as salt and pepper.

Ever the entrepreneur, Tony began to manufacture his seasoning blend, naming it Creole Seasoning. He also invented an instant base called Roux and Gravy Mix, an instant hit with fellow Cajun and Creole cooks. Tony began his small operation with only four

employees. In the late 80's, Tony extended his line of products to include salt-free and spicier versions of his original seasoning blend. He also developed a new line of rice dinner mixes, which included Jambalaya, Dirty Rice, Red Beans and Rice and Gumbo mixes

His products began to reach Texas, Mississippi and other Southern states. In March, 1995, Tony Chachere became the first inductee into the Louisiana Chefs' Hall of Fame. He died just six days later, a few months shy of his 90th birthday. He had just completed work on his cookbook, Tony Chachere's Second Helping: A Lifetime Collection of the Ole Master's Favorite South Louisiana Recipes.

Tony Chachere's Creole Foods is still owned by the Chachere family and still operates from its facility in the quiet town of Opelousas, Louisiana. Grandson Donald Chachere, Jr. spearheads the growing business, which has expanded to include supermarket and mass merchandise chains throughout the country.

TONY'S FISH COURTOUILLON, a Chachere family recipe.

INGREDIENTS

1 cup all purpose flour	1 (6 oz.) can tomato paste
2 qts. water	1 (6–8 lbs.) fish, cut in pieces
1 cup margarine	1 (8 oz.) can tomato sauce
1 tbsp. Worcestershire sauce	Tony Chachere's Creole Seasoning
3 cups Basic Vegetable Mixture*	1/2 cup onion tops and parsley
1/2 lemon, sliced	

*Basic Vegetable Mixture

- 1 onion
- 2 stalks celery
- 1/2 green bell pepper
- 1 clove garlic

Run vegetables through meat grinder or blender. You can double this recipe to suit your needs. Makes 1 cup.

PREPARATION

In a Dutch oven, make a roux with flour and margarine. Remove from heat and add Basic Vegetable Mixture, stirring mixture until stops sizzling. Add tomato paste and tomato sauce. Heat and stir over low heat for a few minutes. Add 2 quarts of water, stir well and bring to a boil. Add Worcestershire sauce and lemon slices. Lower heat, cover and let simmer at least 2 hours, stirring occasionally to prevent sticking to bottom. Season fish with Tony Chachere's Original Creole Seasoning and add to mixture. Bring to a boil, lower heat and simmer for 1 hour. Add more water if too thick. Add onion tops and parsley and serve over steamed rice in soup bowls. Makes 8 servings.

Taken from the Tony Chachere's Cajun Country Cookbook, this book was first published August 1972.



Please enjoy this Chachere family recipe provided by **CORPORATE REALTY**