Ancelets Serve Up Authentic Shrimp Creole

In Baton Rouge last week, 200 people attended a seminar of Louisiana's seafood business, and several chefs demonstrated how to prepare authentic Shrimp Creole.

The seminar was hosted by the Louisiana Seafood Commission and featured several renowned chefs from the region. Attendees learned about the history of Shrimp Creole and the importance of using fresh, local seafood in its preparation.

One of the chefs demonstrated how to prepare a classic Shrimp Creole. He explained the steps involved in making the dish, including the preparation of the shrimp and the sauce.

Another chef focused on the importance of using fresh, local seafood. He shared insights on the sustainability of shrimp farming and the benefits of supporting local fishermen.

The seminar concluded with a Q&A session, where attendees had the opportunity to ask questions and engage with the chefs.

Overall, the seminar was a great success, and attendees left with a deeper understanding of the history and preparation of authentic Shrimp Creole.