A Cajun-styled “cochon de lait” drew international recognition this past weekend in Memphis, Tenn., for some Cajun-cooking men and for Cajun country, the team winners reported this week.

Their cooking style and the literal “pig out” afterwards proved so popular that the team will take their pit to Lynchburg, Tenn., in October to compete in the Jack Daniels Barbecue Classic that only 30 teams nationwide have been invited to participate in.

Ned Fowler, Cajun Cooker head cook and one of the four Lafayette City Police officers on the team, said they could enter only one category in the Memphis competition, picking the “whole hog” category and taking sixth place among 57 team vying for prizes.

Among the whole hog, pork shoulder and rib cookers — the three categories — the Cajun Cookers ranked 18th out of 175 competitors, Fowler reported.

The team had won the Louisiana State Championship held at Cajun Field earlier this spring, and received an invitation to the World Champion Barbecue Contest, called “Memphis in May.” Fowler said he hopes the team’s participation in the numerous barbecue contest promotes Cajun Country and Louisiana cooking.

The Cajun Cookers’ “cochon de lait” style of barbecuing a hog requires that the hog be split open to lay flat on a rack, seasonings are added by an injection concocted by Fowler. The rotisserie then begins, rotating the hog four revolutions per minute for 24 hours.

Fowler said the hog is flipped over every two hours so that the nose points either up or down on the vertical rack.

The sauce contains three liters of Dr. Pepper that is boiled down and some Tabasco sauce, Fowler said, “but if I told anyone the (rest of the) ingredients I would have to shoot them.”