

# LOUISIANA COOKIN'

Authentic Cajun & Creole Cuisine

or THE  
**EAT**  
LOCAL  
ISSUE

## NEW ORLEANS PO'BOYS

P. 35



July/August 2016 vol 19, issue 4  
[www.louisianacookin.com](http://www.louisianacookin.com)

US \$5.99



DISPLAY UNTIL AUGUST 16, 2016

*Make* **YOUR FAVORITE**  
**PO'BOYS** *at home*



# TIMELESS TREASURES

Classic Louisiana Dining at its Finest

by caitlin watzke



Certain restaurants hold a special place in the hearts of Louisianans. From white-tablecloth establishments to mom-and-pop joints and everything in between, Louisiana's hometown treasures have withstood the test of time and continue to turn out cherished family recipes to throngs of locals and visitors year after year.

Each of these restaurants has become a classic in its own right by staying true to its roots and carrying on the culinary traditions passed down from generation to generation. Stepping inside one of these spots transports diners to another time and place, where time stands still amid the ever-changing world outside. These beloved eateries remain consistent in the quality of their food and overall dining experience, and guests know what to expect when they walk through the door.

From New Orleans to Natchitoches, we've rounded up a few of our favorite classic restaurants throughout the state. Stop in and try the dishes that have enticed hungry diners for decades. From Bon Ton Café's essential crawfish étouffée to Gino's authentic arancini to Lasyon's famous meat pies, the dishes at these restaurants reflect the melting pot of culinary cultures that make up the Bayou State.



## MEAT PIE MANIA

**N**atchitoches meat pies are so popular that they are an official state food of Louisiana, and **Lasyone's Meat Pie Restaurant** has been one of the city's most renowned sellers of the tasty treats for nearly 50 years.

James Lasyone was a butcher at Live Oak Grocery for about 20 years, grinding meat for home cooks to make meat pies in their homes. He concocted his own recipe, and he and his wife, Jo Ann, opened their restaurant next to the grocery in 1967.

Their daughters, Angela Lasyone and Tina Lasyone Smith, have followed in their footsteps and currently run the kitchen and restaurant.

Nearly everything at Lasyone's is made from scratch. The restaurant turns out 400 to 1,000 meat pies a day, and they are all made by hand. In addition to its meat pies, other bestsellers include crawfish pies, red beans and rice with sausage, shrimp and grits, fried catfish, and grilled shrimp salad with Creole honey vinaigrette.

Of Lasyone's success throughout so many years, Angela says, "In order to keep your doors open this long in the restaurant business, you have to have good service and you have to have good food, but you also have to have a niche, something that just about nobody else has. We've been very fortunate."

# 6

OF LOUISIANA'S BEST

## TIMELESS TREASURES

### ALZINA'S KITCHEN

117 E 132nd St.  
Galliano  
985.632.7200

### BON TON CAFÉ

401 Magazine St.  
New Orleans  
504.524.3386  
thebontoncafe.com

### GINO'S ITALIAN RESTAURANT

4542 Bennington Ave.  
Baton Rouge  
225.927.7156  
ginosrestaurant.com

### LASYONE'S MEAT PIE RESTAURANT

622 Second St.  
Natchitoches  
318.352.3353  
lasyones.com

### YELLOW BOWL RESTAURANT

19466 LA Hwy. 182  
Jeanerette  
337.276.5512

### TUJAGUE'S RESTAURANT

823 Decatur St.  
New Orleans  
504.525.8676  
tujaguesrestaurant.com



## VIEUX CARRÉ CLASSIC

In New Orleans' historic French Quarter, **Tujague's Restaurant** has been delighting the taste buds of residents and tourists alike since 1856. Today, the menu and ambiance at the city's second oldest restaurant is much like it was 160 years ago.

The culinary landmark continues to turn out food that is as popular now as it was then. Among Tujague's traditional specialties are two dishes that have been on the menu since the restaurant's beginning: spicy shrimp rémoulade, and boiled beef brisket served with horseradish sauce.

In 2013, current owner Mark Latter revamped the menu. Previously, diners could only order from the five-course *table d'hôte* menu. While they still have that option, they can now order from an a la carte menu that includes New Orleans classics like red beans and rice, crawfish étouffée, and shrimp creole. Patrons can also order off-the-menu items, like Tujague's famous Chicken Bon Femme.



Bananas Foster  
Lost Bread

Having the oldest stand-up bar in America, cocktails have played an important part of the restaurant's history, with quite a few, including the Grasshopper, being invented behind Tujague's bar. It features an ornate French mirror that has been a part of the restaurant since its early days. Adjacent to the bar is the dining room, which also received a facelift in 2013. Many of its former elements remain, such as the tiled floors and the miniature alcohol bottles that line the walls.



photos courtesy of pelican publishing company