

CAJUN BOUDIN Trail

What is BOUDIN?

Great question! Boudin is one of America's most unique, tasty, and distinct uncorrupted regional specialties. Boudin combines cooked rice, pork, onions, green peppers, and seasonings. The mixture is pulverized (to some degree) in a meat grinder before being stuffed into a sausage casing. It is then steamed - or otherwise heated - for on-the-spot snacking. Ahh, but these are indeed just the basics. Folks around here are passionate about their boudin, and each recipe is a variation of the foundational ingredients. The devotion to boudin results in innumerable other uses, recipe tweaks, or meat and rice mixture preparations. Boudin balls, smoked boudin, or seafood boudin are just a few variations you're likely to find.

HISTORY OF BOUDIN

To best understand a people and place look to the foods they eat on the run, those iconic handheld meals — quick, filling, portable, and tasty. In Lafayette and Acadiana's surrounding towns and parishes, fast food is boudin. Simply and affectionately referred to as "links," boudin is a roughly half-pound, half-foot length of sausage available for purchase in almost every local meat market, grocery store, and gas station. A perfect way to explore the region is to try one boudin after another, link after steaming hot link, to form a chain that connects, or links, the Cajun prairie towns to the Creole bayou communities.

Though the recipe is uncomplicated — pork, rice, seasonings, and spice stuffed into an edible casing — each boudin is unique in texture and taste. Vendors are known for their distinct links. Some boudins come plump with chunks of coarse-ground meat, while others contain a more pâté-like filling. Ratios of pork liver, rice, and green onion can vary from one link to another. Some boudins swell with porky juices, while others are starchy and dry. And across the vast spectrum of spice, boudins can range from mild to cayenne-pungent.

This diversity of form and flavor is rooted in boudin's beginnings. In southeast Louisiana, a communal hog-slaughter is known as a *boucherie*, from the French *boucher*, 'to butcher,' which once united families and towns each harvest season. Each portion of the animal is used — fat rendered into soap, skins fried into crisp cracklins — and the leftover scraps of meat would make red and white boudin — *rouge* and *blanc* — for intestine-stuffed links made with and without the addition of hog's blood. Every community *boucherie* had its boudin recipes. But by mid-century, the spread of refrigerated slaughterhouses and supermarkets all but killed the *boucherie*, and boudin slowly became a popular staple in just about every small town and interstate convenience store (health codes gradually eliminated the commercial production of so-called "blood boudin").

Today, most boudin aficionados squeeze the piquant pork and rice stuffing, push-pop style, directly into their mouths. Others spread the filling on saltine crackers, perhaps with a few dashes of hot sauce. In contrast, many devotees insist on eating the link whole, including the casing. But all eaters can agree that boudin is best eaten any time of day fresh from the crockpot or warming tray, straight to the butcher paper or foil wrapping in the parking lot of their favorite stop with a handful of cracklins on the side.

Scott BOUDIN FESTIVAL

The Scott Boudin Festival is a three-day celebration of Cajun culture, food, and music held annually in April in Scott, Louisiana, the "Boudin Capital of the World." Visitors can sample boudin in a variety of styles and flavors from local vendors while enjoying live Cajun, zydeco, country, and rock music throughout the weekend. The family-friendly festival also features arts-and-crafts vendors, carnival rides, contests, dancing, and activities for all ages. Located just minutes from Lafayette, the Scott Boudin Festival is one of Acadiana's premier food festivals and a must-visit event for anyone looking to experience authentic Louisiana hospitality and the region's most iconic dish.



LafayetteTravel.com/Boudin is the online guide to this brochure, where visitors can discover the rich flavors and traditions behind Louisiana's most iconic sausage. With more than 50 stops across Lafayette Parish and the surrounding region, the trail showcases everything from traditional pork boudin and cracklins to creative twists like seafood boudin, smoked varieties, and boudin balls. Along the way, travelers can visit award-winning meat markets, specialty shops, and local favorites while learning about the history and culture that make boudin a beloved Cajun staple.



But boudin is not limited to the traditional link. There's a variety of boudin and boudin-derived delights, including smoked boudin, seafood boudin (a mainstay during the Lenten season), boudin-stuffed bread called *pistolettes*, and the ever-popular breaded and deep-fried boudin balls. More recently, freethinking boudinières have filled egg rolls, king cakes, and kolaches (filled pastries typical to the region). One meat market has recently marketed an "ultra low-carb boudin" that substitutes minced cauliflower for rice.

There's a boudin for every mood and palate (and maybe for each day of the year). So grab a link, and don't forget a bag of cracklins!

LafayetteTravel.com/Boudin



ALEXANDER'S SPECIALTY MEATS

#1

on map

Alexander's sells two types of boudin: mild and hot — though a more fitting description might be "hot, hot, hot!" Unwrap the foil-swaddled hot links to unveil an immense boudin almost crimson in color. The meat and rice swim in a bath of cayenne-injected juices. Those links are well worth the drive to the Northside of Lafayette to find this nondescript lunch counter and soft-drink store in a bare-bones brick building that once housed LeBlanc's Meat Market. Sandwiched in a corner off the University Exit off Interstate 10, the scent of barbecue cooking on the large pit will greet you before you turn into the parking lot. The plate lunches and cracklins are also specialties of a stop that deserves to be your next great boudin find. Also of note: this is one of the few African American-owned meat markets in the region.



BILLEAUD'S MEAT & GROCERY

#3

on map

Billeauds.com

"Don't Boo-Day, Eat Boudin," read the billboards in Broussard, a play on the Cajun colloquialism meaning 'to pout' — boudé. Billeaud's Meat & Grocery has been curing the boudin blues since 1990, when Billy Billeaud opened the lunch counter-slash-meat market in the back of a small grocery and gas station previously owned by his father. The links contain a fair amount of liver and spice, and customers have been known to stuff the de-cased sausage into duck, pork chops, and bell peppers. Billeaud's sells 400 lbs. of boudin a day on average — more when it's oilfield season and workers are hot-shooting down Highway 90 to the coast (Travel Channel star Andrew Zimmern even stopped by for a few links and a bag of cracklins). The store also makes smoked boudin, crawfish boudin, and, a true rarity, cold boudin dip: softened with cream cheese and ready for spreading on a saltine cracker.



CHOP'S SPECIALTY MEATS

#9

on map

ChopSpecialtyMeats.com

There might not be a more immaculate spot to purchase a link or two than Chop's Specialty Meats. When Jeff Delahoussaye opened Chop's in 2003, his customer base was primarily offshore oil field workers who would stop for sacks of boudin, fresh sausage, and steaks. But as the town of Broussard grew and grew, Chop's customer base and storefront followed (even bouncing back from a devastating kitchen fire in 2013). Today, Chop's is an upscale grocer and meat market (Kobe beef!) with an impressive, international wine selection and an array of Louisiana-made products. The boudin is thick, meaty — all Boston butt, no liver — and cayenne-hued. There's seafood boudin and, on the lunch menu, a boudin burger: a quarter-pound boudin ball smashed between a homemade bun. Look for the whimsical logo of a pig sporting a yellow neckerchief and Paul Prudhomme hat, taking a cleaver to a pork chop.



THE BEST STOP CAJUN MARKET

#2

on map

BestStopInScott.com

Opened in 1986, the small meat market and grocery store's red brick exterior and stop sign logo are iconic images in boudin country. The Stop advertises that they churn out an unbelievable 2,000 pounds of boudin a day — that's seven tons each week! There's not much rice in these links, but plenty of pork meat and spice, with a touch of liver. The Best Stop is also justly famous for its smoked boudin and beef jerky. The meat counter's menu is one of the region's most varied, offering rarities like chaudin (Cajun pork haggis), stuffed quail, stuffed beef tongue, and marinated rabbit.



BILLY'S BOUDIN

#4

on map

BillysBoudin.com

In addition to traditional boudin links, Billy's serves boudin pistolettes (fried, boudin-stuffed rolls) and boudin rollups (egg rolls). But it's the boudin balls that have justly made Billy's famous. The massive orb-like boudin balls are fried to a dense, moon-crater crispness served regular or stuffed with oozy pepper jack cheese. Billy and Patsy Frey first started selling boudin out of a mini-mart in Krotz Springs, a river town northeast of Lafayette, back in 1995. Two years later, the couple purchased a small grocery named Ray's in nearby Opelousas. Ray's had its popular boudin recipe (less spicy, more rice-y), so the now Frey-owned store became an oddity in Cajun country, a place that offers two pork boudin recipes for sale: Billy's and Ray's. But only Billy's boudin is served at the Billy's in Scott, alongside smoked links and crawfish boudin during Lent, all sold by the sack from the counter or the consistently congested drive-thru.



DON'S SPECIALTY MEATS

#12

on map

DonsSpecialtyMeats.com

Got Boudin? A veritable warehouse of meat, Don's two locations can claim some of the most consistently crowded parking lots in Acadiana. Don Menard and Mark Cole opened the original Carenco location of Don's in 1992 (Don left after a few years to open a grocery store, but his partner kept his name on the building). Their flagship location in Scott, just off Interstate 10 west of Lafayette and advertised for miles coming and going, is a road trip landmark. Combined, the stores sell upwards of 12,000 pounds, or over 6,000 links, of boudin per week while annually racking up awards. Here, the boudin is porky and peppery, with just a touch of liver and generous flecks of green onion throughout each link. Head butcher Jimmy Guidry has been in the meat business for over 40 years and ensures the consistency of each link of Don's boudin.



EARL'S CAJUN MARKET

#13

on map

EarlsCajunMarket.com

Earl's is the type of family-owned grocery store that once dotted every neighborhood in America, the kind forced to shutter decades ago with the coming of the national supermarket chains. Opened by Earl Comeaux back in 1979, Earl's Grocery Store was an institution for shoppers on Lafayette's Southside. Now owned by another branch of the Comeaux family and renamed Earl's Cajun Market to honor its founder and his heritage, the boudin recipe remains the same. These links are definitive of the region: massive, grease-slicked, and green onion-y, with a higher-than-normal ratio of rice to pork.



JOHNSON'S BOUCANIERE

#21

on map

JohnsonsBoucaniere.com

In Cajun French, a "boucaniere" is a smokehouse. More recently, it's a term synonymously linked, in and around Lafayette, to Johnson's Boucanière, which specializes in pork, beef, and turkey sausages, tasso, jerky, brisket, and pulled pork. The roots of Johnson's stretch back to the late 1930s, when Arneastor Johnson opened his eponymous grocery in the Cajun prairie town of Eunice. Johnson's grocery was one of the first, if not the first, establishments to sell boudin in Louisiana commercially. After the business closed in 2005, Johnson's granddaughter Lori, who craved her family's sausage recipes, opened the second iteration of Johnson's Boucanière with her husband, Greg Walls, smack dab in the middle of Lafayette. The boudin recipe is the same as when a young Arneastor first began adding rice and spice to ground pork. This is an archetypal link, a beauty of the form, best eaten on the sprawling porch that wraps the building or delivered via a Parrain Special, a boudin-stuffed grilled cheese sandwich slathered in barbecue sauce (or level up with the Drew's Special, which piles pulled pork onto the Parrain).



MENARD'S CAJUN GROCERY

#31

on map

Menard's doesn't look like much from the outside. A crossroads country store way off the beaten path. A ramshackle shed, perhaps, or, with its front porch and vast parking lot, a tin-roofed community social space. A filling station that stopped selling gas when the pumps hit a dollar a gallon. Menard's Cajun Grocery might be all of these things, but above all else, it is a boudin boutique well worth the drive out to Dason. Step inside to a sonic wave of Cajun and Creole "chank-a-chank" music that you'll likely have to shout your order over the counter. The links are dark, pliant, and meaty, with a notable green onion crunch. Customers drive for many miles to buy a few pounds of boudin, along with a sack of boudin balls — sold in the thousands per week — and maybe a boudin wrap (fried egg roll) or two. The location has seen several iterations over the years — Don's Country Corner became Mike's Country Corner before Menard's took over the spot — but hopefully, Lynette and Darrin Menard, the current co-owners, who opened the place in 2015, stick around.



GUIDROZ FOOD CENTER

#14

on map

"Home of the boudin with an attitude," according to signage, which also features an accordion-playing link, Guidroz Food Center has been in business since 1959. That was when Joseph Guidroz started his grocery after 20 years of working in meat markets (he quit school at the age of 12 to support his family by delivering groceries by bike before graduating to cutting meat). Alvin Guidroz took over from his father in 1987, but Joseph kept making the boudin into his 80s. The store was purchased by Steve Griffin and Corey Glaude, old friends who grew up in the Northside neighborhood that housed Guidroz for six decades. Guidroz's boudin comes wrapped in butcher paper and is offered in mild and hot varieties. The latter, "attitude" flavored, links come red-hued, flecked with black pepper, and provide a welcome tickle on the tongue.



KIRK'S U-NEEDA -BUTCHER

#24

on map

KirksUNeedAButcher.com

Kirk's showcases the diversity of boudin varieties. The meat and rice are finely pulverized. The mixture is austere, lacking green onion and the traditional cayenne kick. It's a unique link and worth a try. Long known as Bruce's U-Need-A-Butcher, Kirk's — named for its second owner Kirk Courville — is now operated by Blake Gallet, whose smiling, cartoonish portrait — complete with aviator sunglasses, goatee, and Hawaiian shirt — advertises the business. It's because of Gallet that Kirk's remains a Northside neighborhood cornerstone. One side of the store is covered with wonderfully rendered portraits of local icons, like Helma B. Constantine, who integrated Lafayette's university back in 1954; Father Anthony Bourges, the Parish's first African-American priest; and the King of Zydeco, Clifton Chenier. One day Kirk's head butcher, Andrea Jones, quite possibly the only female meat cutter in Lafayette, might find her portrait painted on that wall. U-Needa visit Kirk's.



NUNU'S FRESH MARKET

#33

on map

Nunus.com

Nunu's has transformed from small-town beginnings into a verifiable boudin behemoth. It all started in 1953 when Arthé Broussard opened a bar and gentlemen's hangout, the Blue Room Lounge, in the unincorporated Cajun community of Milton. After selling sliced bread and sandwich meat to accompany the cold drinks, it became apparent to Broussard that a grocery store was needed more than a barroom. His son Walter, affectionately nicknamed NuNu, eventually opened Walter Broussard's Supermarket, alongside his wife Jeannette, in 1976. From the start, most everyone in town called the store NuNu's. Today Arleen Broussard Choate and her husband, David, oversee a mini NuNu's empire of four locations in the towns of Milton, Youngsville, Maurice, and Scott (in the former Early's Cajun Supermarket). Each site sells links prepared by decorated boudin master David Choate, the sole keeper of the NuNu's recipe. Served in plastic-wrapped styrofoam containers — perfect for packing — the NuNu's boudin is fatty, peppery, and rice-rich.

BOUDIN IN LAFAYETTE PARISH:



- 1. ALEXANDER'S SPECIALTY MEATS**
111 Hollywood Dr.
Lafayette, LA 70501
(337) 504-3034
- 2. THE BEST STOP SUPERMARKET**
3470 NE Evangeline Thruway 
Carencro, LA 70507
(337) 520-7090

1008 Smede Hwy A
Broussard, LA 70518
(337) 608-8180

615 Hwy 93 N.
Scott, LA 70583
(337) 233-5805
BestStopInScott.com
- 3. BILLEAUD'S MEAT & GROCERY**
111 E Main St. 
Broussard, LA 70518
(337) 837-6825

1069 Freeman Rd.
Broussard, LA 70518
(337) 364-7300
Billeauds.com
- 4. BILLY'S BOUDIN** 
1815 Saint Mary St.
Scott, LA 70583
(337) 428-1476

106 W Pont Des Mouton Rd.
Lafayette, LA 70507
(337) 651-1623

6487 Interstate 49 South Service Rd.
Opelousas, LA 70570
(337) 333-4502
BilbysBoudin.com
(additional location in Krotz Springs)
- 5. THE BOUDIN KING**
906 W Division St.
Jennings, LA 70546
(337) 824-6593
- 6. BOURQUE'S SUPERSTORE**
581 N Saison Ave. 
Port Barre, LA 70577
(337) 585-6261
BourqueSpecialties.com
- 7. CHADLEY'S FINE MEATS & DELI**
3227 W Pinhook Rd. 
Lafayette, LA 70508
(337) 889-3886
Chadleys.com
- 8. CHARLIE T'S SPECIALTY MEATS**
1406 Rees St.
Breaux Bridge, LA 70517
(337) 332-2426
- 9. CHOP'S SPECIALTY MEATS**
1019 Albertson Parkway 
Broussard, LA 70518
(337) 837-6446
ChopSpecialtyMeats.com
- 10. COMEAUX'S** 
709 Parkway Dr.
Breaux Bridge, LA 70517
(337) 332-0720
Comeaux.com
(delivery only)
- 11. CORNER PANTRY**
801 Foreman Dr.
Lafayette, LA 70506
(337) 981-1658
- 12. DON'S SPECIALTY MEATS**
730 I-10 S Frontage Rd. 
Scott, LA 70583
(337) 234-2528

4120 NE Evangeline Thruway.
Carencro, LA 70520
(337) 896-6370
DonsSpecialtyMeats.com
(various locations)
- 13. EARL'S CAJUN MARKET**
510 Verot School Rd. 
Lafayette, LA 70508
(337) 237-5501
EarlsCajunMarket.com
- 14. GUIDROZ FOOD CENTER**
1301 E Simcoe St.
Lafayette, LA 70501
(337) 235-5757
- 15. HARPS FOOD STORES**
147 Oak Tree Park Dr.
Sunset, LA 70584
(337) 662-5512
HarpsFood.com
- 16. HEBERT SLAUGHTER HOUSE & MEAT**
7630 LA-338
Abbeville, LA 70510
(337) 893-5688
- 17. HEBERT'S BOUDIN & CRACKLINS**
4932 Interstate 49 Frontage Rd.
Opelousas, LA 70570
(337) 942-8828

2013 Rees St.
Breaux Bridge, LA 70517
(337) 332-1188
HebertsBoudin.com
(4 additional locations)
- 18. HEBERT'S SPECIALTY MEATS**
6906 Ambassador Caffery Pkwy.
Broussard, LA 70518
(337) 706-7676 

8212 US-167
Maurice, LA 70555
(337) 893-5062
HebertsMaurice.com
- 19. HELEAUX'S GROCERY**
3002 Verot School Rd.
Lafayette, LA 70508
(337) 856-7872
Heleauxs.com
- 20. JOEY'S** 
503 Bertrand Dr.
Lafayette, LA 70506
(337) 237-3661
JoeyLafayette.com
- 21. JOHNSON'S BOUCANIÈRE**
1111 St John St.
Lafayette, LA 70501
(337) 269-8878
JohnsonsBoucaniere.com
- 22. KARTCHNER'S** 
2968 Johnston St.
Lafayette, LA 70503
(337) 534-4060

103 Centre Sarcelle Blvd. · Ste 501
Youngsville, LA 70592
(337) 450-3051

205 V F W Dr.
Crowley, LA 70526
(337) 514-2367
Kartchners.com

312 LA-93
Scott, LA 70583
(337) 345-1992
KartchnersInScott.com
- 23. KELLY'S COUNTRY MEAT BLOCK**
1531 South Union St.
Opelousas, LA 70570
(337) 948-4170
- 24. KIRK'S U-NEEDA-BUTCHER**
713 Surrey St. 
Lafayette, LA 70501
(337) 234-1787
KirksUNeedAButcher.com
- 25. LAGNEAUX'S COUNTRY STORE**
2817 S Fieldspan Rd.
Duson, LA 70529
(337) 981-1054
- 26. LAZY CAVEMAN**
844 S Morgan Ave.
Broussard, LA 70518
(337) 347-1640
- 27. LEGNON'S BOUCHERIE**
410 Jefferson Terrace
New Iberia, LA 70560
(337) 367-3831
- 28. LITTLE VERON'S**
403 Rena Dr.
Lafayette, LA 70503
(337) 981-0098
Littleverons.com
- 29. M & S GROCERY**
2720 Louisiana Ave.
Lafayette, LA 70501
(337) 235-3941
- 30. MARTIN SLAUGHTER HOUSE**
403 Beau Bassin Rd.
Carencro, LA 70520
(337) 896-8223
(order by phone)
- 31. MENARD'S CAJUN GROCERY**
7499 Cameron St.
Duson, LA 70529
(337) 873-3467
- 32. MOWATA STORE**
30283 Crowley Eunice Hwy.
Eunice, LA 70535
(337) 457-1140
FB.com/mowatastore/
- 33. NUNU'S FRESH MARKET**
509 Lafayette St.
Youngsville, LA 70592
(337) 856-6889

NUNU'S COUNTRY MARKET
9512 Maurice Ave.
Maurice, LA 70555
(337) 898-3355

113 Espasie St.
Milton, LA 70558
(337) 856-5650

1410 St Mary St.
Scott, LA 70583
(337) 234-4592
Nunus.com
(various locations)
- 34. POCHE'S MARKET & RESTAURANT**
3015 Main Hwy. #A 
Breaux Bridge, LA 70517
(337) 332-2108
Poches.com
- 35. RABIDEAUX'S SAUSAGE KITCHEN**
105 US-165 
Iowa, LA 70647
(337) 582-7180
Rabideauxs.com
- 36. RAY'S GROCERY PLUS**
6028 LA-182
Opelousas, LA 70570
(337) 942-9077
- 37. ROUSES SUPERMARKETS**
601 Bertrand Dr.
Lafayette, LA 70506
(337) 889-0045

1810 Camellia Blvd.
Lafayette, LA 70508
(337) 889-0015

6136 Johnston St.
Lafayette, LA 70503
(337) 889-0040

2900 E Milton Ave.
Youngsville, LA 70592
(337) 362-2814
Rouses.com
- 38. SOUTH END COUNTRY MART**
7212 Johnston St.
Lafayette, LA 70503
(337) 984-3689
- 39. THE SUPERETTE**
1230 W Laurel Ave.
Eunice, LA 70535
(337) 546-6042
- 40. T-BOY'S SLAUGHTER HOUSE**
2228 Pine Point Rd. 
Ville Platte, LA 70586
(337) 468-3333
TboysBoudin.com
- 41. TOOK'S MARKET**
3103 Johnston St.
Lafayette, LA 70503
(337) 988-6657
Tooks.com
- 42. TRAHAN FOODS**
601 N Arenas St.
Rayne, LA 70578
(337) 334-3162



BOUDIN THINGS:



(ships)

- 43. CAJUN MARKET DONUT COMPANY**
1812 W Pinhook Rd.
Lafayette, LA 70508
(337) 504-4242

125 Courthouse St.
Breaux Bridge, LA 70517
(337) 294-8988
CajunMarketDonut.com
(boudin kolaches)
- 44. DEAN O'S PIZZA**
305 Bertrand Dr.
Lafayette, LA 70506
(337) 233-5446

2312 Kaliste Saloom Rd.
Lafayette LA 70508
(337) 534-8092
DeanosPizza.com
(boudin pizza, boudin burger)
- 45. THE FRENCH PRESS**
3822 Ambassador Caffery Pkwy.
Lafayette, LA 70503
(337) 456-1112
TheFrenchPressLafayette.com
(boudin breakfast sandwiches, poboy)
- 46. MECHE'S DONUT KING**
306 E Willow St.
Lafayette, LA 70501
(337) 232-3782

403 E St Peter St.
New Iberia, LA 70560
(337) 367-0726
(boudin kolaches)
- 47. RICKEY MECHE'S DONUT KING**
402 Guilbeau Rd.
Lafayette, LA 70506
(337) 981-4918

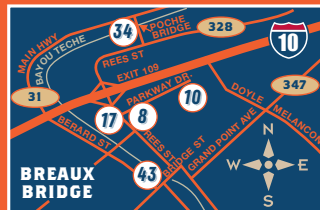
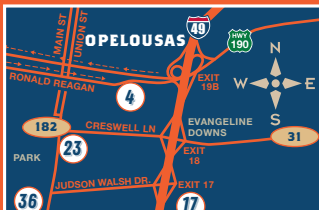
2025 W Pinhook Rd.
Lafayette, LA 70508
(337) 484-1000

2605 Kaliste Saloom Rd.
Lafayette, LA 70508
(337) 989-9909

101 Sabal Palms Row
Youngsville, LA 70592
(337) 856-5151
RickeyMechesDonutKing.com
(boudin kolaches)
- 48. VILLAGE DOUGH**
115 Derek Plaza Dr. Suite 111
CarenCro, LA 70520
(337) 520-2689

7992 Maurice Ave.
Maurice, LA 70555
(337) 385-1444

724 East Admiral Doyle Drive
New Iberia, LA 70560
(337) 256-8781
VillageDeaux.com
(boudin kolaches and boudin stuffed bread)



NORTH of Lafayette



SOUTH of Lafayette

WEST of Lafayette