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Chef Hardette Harris Brings North Louisiana Cuisine to Denver for Louisiana Culinary Trails Event

Eleven of Louisiana's Top Chefs Bringing Bites from Louisiana to Colorado at Louisiana Meets the Rockies

Shreveport-Bossier, LA – Chef Hardette Harris, owner of *Us Up North – Celebrating Louisiana Cookin'*, is among 11 renowned Louisiana chefs heading to Denver, CO to showcase the state's distinctive flavors at "Louisiana Meets the Rockies." The culinary event, taking place on **Wednesday, Nov. 13, 2024**, is part of the Louisiana Culinary Trails tourism marketing campaign. The initiative is a collaborative effort by the Louisiana Travel Association, the Louisiana Office of Tourism, Visit Shreveport-Bossier, and the Louisiana Seafood Promotion & Marketing Board.

Shreveport-Bossier, Louisiana is a hub for culture and culinary arts in North Louisiana, offering a diverse blend of flavors and traditions. At Orlandeaux's Café, experience their signature Shreveport-style stuffed shrimp, served with Creole tartar sauce—a local favorite rooted in Creole tradition. Step back in time at Ernest's Orleans Restaurant & Cocktail Lounge, where their marinated crab claws and fresh seafood dishes have made it a beloved fine dining spot for decades. Zuzul Coastal Cuisine brings fresh seafood with a Latin twist, featuring family recipes passed down through generations. For something unique, try Abby Singer's Bistro, offering Creole-inspired dishes with a West African twist. Whether it's pizza, craft beer, international cuisine, or Cajun and Creole classics, Shreveport-Bossier has something for every palate.

[Louisiana Meets the Rockies](#) is the first Louisiana culinary trails experience to venture this far of the Mississippi, reaching a broader audience than ever before. The epicurean experience of the Bayou State extends far beyond food and drink - it's a vibrant driving force behind Louisiana's events and cultural identity. Louisiana Culinary Trails and its premier lineup of top chefs are thrilled to inspire travel by giving Denverites a flavorful preview of the exceptional experiences waiting for them when they travel to the Pelican State.

"We can't wait to bring the spirit of Louisiana to Denver at the Louisiana Meets the Rockies event! This is more than just a culinary showcase; it's a celebration of our rich flavors, lively culture, and the warmth of our people. Join us for an unforgettable experience that captures the essence of Louisiana," says Louisiana Travel Association president and CEO Chris Landry.

Chef Hardette Harris, a native of Minden, Louisiana, began her culinary journey after graduating from the Art Institute of Houston in 2000 with an AAS Degree in Culinary Arts. She worked as a private chef in Houston and San Antonio until 2013 before returning to her home state. In 2015, Chef Harris made history with the creation of North Louisiana's official meal, which was recognized by the Louisiana Legislature, bringing attention to the unique culinary traditions of the region.

In 2017, she was named a "Louisianian of the Year" by Louisiana Life Magazine and honored as one of Country Roads Magazine's Best Small Town Chefs. Chef Harris opened the "Us Up North" Kitchen in Shreveport in 2019, where her fried catfish was voted one of "Louisiana's 31 Foods to Experience." CBS's Lee Cowan, along with many others, praised her catfish as "the best catfish I've had in my life."

Chef Harris has earned national recognition, including serving as the featured chef for T-Mobile USA's 2022 Black History Month virtual cooking demonstration for top-level executives. She was also chosen by the Louisiana Travel Association and Texas Monthly to participate in the Texas Block Party in Houston in the same year. Her food tours and culinary experiences have included leading Canon Camera's Louisiana Tour for select journalists from Beijing and working with Harvard Business School students.

In 2022, she appeared as an expert guest in PBS's Nourish series, where she and Dr. Howard Conyers discussed the cultural differences in cornbread in "The Great Cornbread Debate." Chef Harris has also been a contributor to LOLA Magazine and had a recurring column called "Up North" in Louisiana Kitchen & Culture magazine. Her work has been featured in numerous publications, including a six-page spread in Louisiana Cookin' Magazine.

A 2023 James Beard Foundation Semi-Finalist for Best Chef: South, Chef Harris continues to make an impact in the culinary world. She holds leadership roles in various organizations, including serving on the board of the Shreveport-Bossier Attractions Association and Cultural Crossroads in Minden.

For information on all 11 chefs participating, visit [here](#).

For more information on the 2025 Culinary Trails event, visit LouisianaMeetsTheRockies.com.

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About Louisiana Culinary Trails

Louisiana Culinary Trails is the collaborative efforts of the Louisiana Travel Association, the Louisiana Office of Tourism, and its partners, offering appetizing getaways and promoting Louisiana by way of its unique culinary scene. Louisiana Culinary Trails takes to the road, showcasing the diverse food experiences throughout the state in major cities across the country. Louisiana Culinary Trails inspires travelers by highlighting the accessibility and epicurean journeys awaiting exploration throughout the state, facilitated by Louisiana tourism and neighboring communities. For more information about the Louisiana Culinary Trails program, visit ExploreLouisiana.com/Culinary, and follow Louisiana Culinary Trails on [Facebook](#) and [Instagram](#).