
Beer & brat cook-off benefits We Heart Veterans

ADVOCATE STAFF REPORT

*Nov. 10,
2015; 2:33
p.m.*



Comments



Teams from the north and south shores competed Oct. 28 in the Battle of the Shores Beer and Brat Off in New Orleans to benefit We Heart Veterans. The event raised more than \$15,000 to provide support and home care services to veterans and widows of veterans.

The 10 teams competed in four categories: best beer, best brat, best pairing of a beer and brat and people's choice.

Chafunkta Brewing Co. won in the best beer category with its Bayou Blaze Irish Red.

Sodexo executive chef Travis Johnson won in the best brat category with a Louisiana pork sausage served with a 40 Arpent stout-infused Creole mustard, saffron oil, local figs and dolce Gorgonzola on a toasted butter baguette.

Mudbug Brewery and NOLA Restaurant chef de cuisine Brian Mottola had the best pairing of a beer and brat, presenting Oktoberfest amber lager with a brat served with smoked cheddar fondue on a salted pretzel roll.

The people's choice award went to Johnson and 40 Arpent Brewing Co.'s Duckweed IPA.