



MISSISSIPPI DEPARTMENT OF MARINE RESOURCES  
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## News Release

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**FOR IMMEDIATE RELEASE**

### ***Mississippi Seafood Crowned King in Great American Seafood Cook-Off***

BILOXI, Miss. – Chef John Currence, owner and founder of City Grocery, Bouré and Big Bad Breakfast in Oxford, Miss., took top honors and was crowned King of Seafood in the fifth annual Great American Seafood Cook-Off held in New Orleans on Aug. 2 and 3.

Mississippi's participation in this year's event was organized through the Mississippi Seafood Marketing Program and Sarah McCullough with Mississippi Cultural and Heritage Tourism, under the Mississippi Development Authority.

"Of course, we are very proud of John, and he has brought our great Mississippi and Gulf seafood to the forefront," said Irvin Jackson, director of the Mississippi Seafood Marketing Program with the Mississippi Department of Marine Resources. "The important thing to remember is that we all win when we support our domestic Mississippi seafood, the cultural way of life that has grown up around it, and the many businesses and fishermen who bring it to our table. I know Chef Currence will be a great ambassador for Mississippi seafood in the coming year."

Although originally from New Orleans, Currence has been owner and chef at City Grocery in Oxford since 1992 and represented Mississippi in this year's most prestigious seafood competition.

Fifteen chefs from across the nation competed in the Great American Seafood Cook-Off held in New Orleans at the Morial Convention Center. Each chef, representing a different state, cooked dishes using seafood native to their state. Chef Currence's winning dishes were Mississippi Food Chain with redfish, smoked shrimp and corn *macque choux* topped with crabmeat, and Redfish Courtbouillon with Seafood Dirty Rice. Chef Currence's Redfish Courtbouillon stood out among dozens of savory dishes.

"It had a good hearty flavor to it," said judge Ed Meuller with Sante Magazine. "Using the judging criteria, it was truly a family-style dish."

"What we did today was very soulful," Currence said after he won. "Courtbouillon is just a great vehicle for seafood."

The Mississippi Department of Marine Resources is dedicated to enhancing, protecting and conserving marine interests of the state by managing all marine life, public trust wetlands, adjacent uplands and waterfront areas to provide for the optimal commercial, recreational, educational and economic uses of these resources consistent with environmental concerns and social changes. Visit the DMR online at [dmr.ms.gov](http://dmr.ms.gov).

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**Photo credit: Photos courtesy of the Mississippi Department of Marine Resources**

**Photo A cutline: Mississippi chef John Currence, left, crowned King of Seafood at the Great American Seafood Cook-Off in New Orleans, discusses the competition with well-know New Orleans chef John Besh, winner of the first-ever Great American Seafood Cook-Off.**

**Photo B cutline: Mississippi Food Chain, redfish, smoked shrimp and corn *macque choux* topped with crabmeat, was Chef John Currence's winning dish on day one of the competition.**