

RICHARD'S

== *Cajun Country* ==
RECIPES



Po Boy SANDWICH

INGREDIENTS

MEAT

4 (4 OZ) LINKS RICHARD'S
SMOKED PORK & BEEF SAUSAGE

PRODUCE

3 CUPS FINELY SHREDDED LETTUCE
1 LARGE TOMATOES, SLICED (OPTIONAL)

PASTA & GRAINS

4 (6 INCH) SECTIONS FRENCH BREAD

BAKING & SPICES

1 TSP MAYONNAISE (OPTIONAL)

PREPARATION

Preheat the oven to 350°F.

Warm the French bread for 10 minutes.

Cut **Richard's Pork & Beef Smoked Sausage** links down the middle. Place in a heavy skillet on medium heat. Pan fry sausages for 10-12 minutes over medium heat, turning the links so they brown evenly.

Slice the bread in half lengthwise and spread generously with mayonnaise on both sides. On one side, heap the shredded lettuce and tomato. Place cut hot sausage on top, and close up the sandwich as best you can. Enjoy!

FEATURED PRODUCT

**Richard's
Pork & Beef
Smoked Sausage**

