

RICHARD'S

== *Cajun Country* ==
RECIPES



Boudin Stuffed **MUSHROOMS**

INGREDIENTS

MEAT

(16 OZ) PACKAGE OF RICHARD'S
BOUDIN SAUSAGE

PRODUCE

1 POUND SMALL WHITE MUSHROOMS

PASTA & GRAINS

4 (6 INCH) SECTIONS FRENCH BREAD

BAKING & SPICES

1 TBSP OLIVE OIL
1 TSP COARSE SALT

PREPARATION

Preheat broiler and grease a baking sheet.

Wash mushrooms and dry thoroughly.
Remove stems and reserve for another use.

In a large bowl, toss mushroom caps with olive oil
and salt.

Remove **Richard's Boudin Sausage** from casing
and stuff mushroom caps.

Place stuffed mushrooms on baking sheet and
broil until nicely browned, about 5-6 minutes.

FEATURED PRODUCT

**Richard's
Boudin
Sausage**

