

Cooking Instructions

BOUDIN

If Frozen, thaw. Place in a skillet with ½ inch of water and warm thoroughly.

BROCCILI, CHEESE & RICE CASSEROLE

Large: Thaw or Place in oven frozen. Bake on 350° covered for 40 minutes. Stir then cover and continue to cook another 30 minutes. If cooking from frozen, add another 20 to 30 minutes of cook time.

Small: Thaw or Place in oven frozen. Bake on 350° covered for 30 minutes. Stir then cover and continue to cook another 20 minutes. If cooking from frozen, add another 15 to 25 minutes of cook time.

CORNBREAD DRESSING

Large: Thaw or Place in oven frozen. Bake on 350° covered for 45 minutes. Fluff & Stir then cover and continue to cook another 25 minutes. If cooking from frozen, add another 20 to 30 minutes of cook time.

Small: Thaw or Place in oven frozen. Bake on 350° covered for 30 minutes. Fluff & Stir then cover and continue to cook another 20 minutes. If cooking from frozen, add another 15 to 25 minutes of cook time.

CRAWFISH BOUDIN

Thaw if frozen. Place in a skillet with ½ inch water and warm throughout.

DEER BURRITOS

Thaw if frozen. Bake on 350° for 7 minutes each side OR Fry for 4 minutes.

DUCK (WHOLE)

Thaw. Season with Day's Season All, stuff with potatoes, carrots, onions, bell peppers and garlic. Bake on 350° for 1.5 hours covered. Test internal temp and cook for another 20 to 30 minutes if not at 160° or if leg bone does not easily turn.

FROZEN BOUDIN BALLS

Defrost completely then place in preheated oven on 350° for 30 minutes or until golden brown. For Stuffed Boudin Balls, allow an extra 20 minutes.

GREEN BEAN CASSEROLE

Large: Thaw or Place in oven frozen. Bake covered at 350° degrees for 40 minutes. Uncover, stir, top with French fried onions and continue to bake for another 30 minutes. If cooking from frozen, add another 20 to 30 minutes of cook time.

Small: Bake covered at 350° degrees for 30 minutes. Uncover, stir, top with French fried onions and continue to bake for another 20 minutes. If cooking from frozen, add another 15 to 25 minutes of cook time.

GUMBO & SOUP

Thaw, warm and enjoy.

HOGHEAD CHEESE

Thaw if frozen. Enjoy cold with crackers or place in microwave safe bowl and melt in microwave. Enjoy with chips or crackers.

HOMEMADE BOUDIN

Thaw if frozen. Place in a skillet with ½ inch water and warm throughout.

HOMEMADE LASAGNA

Thaw. Bake on 350° covered for 1 hour covered. Uncover and cook another 30 to 45 minutes. Check internal temp of center to ensure it is warmed throughout.

MACARONI & CHEESE or SWEET POTATO CASSEROLE or SHRIMP FETTUCCHINE

Large: Thaw or Place in oven frozen. Bake on 350° covered for 40 minutes. Stir then cover and continue to cook another 30 minutes. If cooking from frozen, add another 20 to 30 minutes of cook time.

Small: Thaw or Place in oven frozen. Bake on 350° covered for 30 minutes. Stir then cover and continue to cook another 20 minutes. If cooking from frozen, add another 15 to 25 minutes of cook time.

PIES (MEAT OR CRAWFISH)

Place in oven frozen on 350° for 45 minutes OR Deep Fry frozen for 8 minutes.

RIBEYE WRAPS or SIRLOINS WRAPS

Thaw. Bake on 350° for 20 minutes each side. Put on Broil and cook for another 10 minutes or until bacon is crispy.

SMOKED BOUDIN

Thaw. Place on a grill until completely warmed or place on a baking sheet on 350° until warmed.

SMOKED SAUSAGE (INCLUDING ANDOUILLE)

Cook thoroughly, internal temp to 160°

STUFFED BONELESS CHICKENS & WRAPS

Whole Chicken: Thaw. Bake uncovered at 375° for 1 ½ hour.

Thighs: Thaw. Bake covered at 350° for 40 minutes. Uncover and continue to cook for another 40 minutes.

Breast: Thaw. Bake covered at 350° for 45 minutes. Uncover and continue to cook for another 45 minutes.

STUFFED PORK TENDERLOIN

Thaw. Bake covered at 350° for 45 minutes. Uncover and continue to cook for another 45 minutes.

STUFFED PORK ROAST

Thaw. Bake covered at 350° for 1 and 1/2 hours. Uncover and continue to cook for 30 minutes.

STUFFED PORK CHOPS

Thaw. Bake covered at 325° for 50 minutes. Uncover and cook for another 30 minutes.

STUFFED BELL PEPPER

Thaw. Cook covered for 1 hour and 25 minutes at 350° in a pan with about ½ inch of water

STUFFED BAKED POTATOES

Cook frozen and covered for 1 and 1/2 hours at 350°. It is recommended to add butter once completely cooked.

STUFFED RABBIT

Thaw. Bake covered at 350° for 1 hour. Uncover and continue to cook for another 45 minutes.

STUFFED DUCK BREAST

Thaw. Bake uncovered for 1 hour and 45 minutes on 350°.

STUFFED QUAIL

Thaw. Bake at 350° uncovered for 50 minutes.

STUFFED CORNISH HEN

Thaw. Bake Uncovered for 1 hour at 350°.

SEAFOOD & STUFFED-FISH, MUSHROOMS, SHRIMP, or JALAPENO

Thaw in water (while still in packaging) for 10 minutes. Butter pan well. Bake at 400° for 30 minutes or until top is golden brown.

TURDUCKENS

Thaw. Bake uncovered for 2 hours at 325 degrees. Cover and continue to cook for another 2 hours.

INTERNAL TEMPERATURES

The following is a guide to what internal temperature meats should reach to be considered completely cooked

Beef - 160° (well done), Chicken - 165°, Pork - 160°