



Stuffed Chicken: For best results, thaw in refrigerator for 24 hours.

Conventional Oven: Preheat oven to 350°F. Remove chicken from bag. Place chicken breast – side up in baking pan.

IF THAWED: Bake 45 minutes. Internal temperature should reach 165-170°F.

IF FROZEN: Bake 1 hour and 20 minutes. Internal temperature should reach 165-170°F.

Stuffed Pork Chop: For best results, thaw in refrigerator for 24 hours.

Grill: (recommended) Remove pork chops from package. Place on medium heat grill and cook until golden brown and to an internal temperature of 165°F.

Conventional Oven: Preheat oven to 375°F. Remove pork chops from package and place on baking pan. Bake for 15 to 20 minutes or to an internal temperature of 165°F.

Boudin: For best results, thaw in refrigerator for 24 hours.

Stove top Cooking Instructions: Place thawed boudin link in enough simmering water to cover. Simmer for 10 - 15 minutes. Remove link from water and allow to cool for 2 to 3 minutes before cutting.

Boudin Balls: For best results, thaw at room temperature for 45 mins.

Deep Frying: (recommended) Preheat oil to 350°F. Fry Boudin Balls from a thawed state for 5-6 minutes or until golden brown.

Baking: Preheat oven to 350°F. Brush Boudin Balls with melted margarine or butter. Bake in a non-stick cookie sheet for 55 minutes or until golden brown.

Dressing Mix: For best results, thaw in refrigerator for 24 hours or microwave to thaw.

Stove top Cooking Instructions: Simmer for 8 -10 minutes until warm. Remove from stove and add 2 cups of cooked rice (or 2 cups cooked cornbread), incorporate completely, and serve.

Gumbo: Instructions based on the items included in our Gumbo/Sauce Pack. For best results add 3 pounds of poultry (chicken drums, wings, thighs are recommended).

Stove top Cooking Instructions: In a large 19-quart pot, over medium-high heat. Fill half-way with water and add the sliced sausage, seasoning blend (diced onions and bell peppers), smoked meats, and the entire jar of roux. Bring the mixture to a boil. Reduce the heat to medium-low and cook, uncovered and stirring occasionally, for 30 minutes ensuring roux does not stick or sink to the bottom of the pot.

Add chicken and 4 Tablespoons of Leonard's Creole Seasoning to the pot and simmer for 20 minutes (until chicken is tender), skimming off any fat that rises to the surface.

If you are adding seafood (Shrimp, crab, etc.) do so now and simmer for an additional 10 mins. Remove the pot from heat. Season to taste. Spoon over steamed rice. Garnish with thinly sliced green onions. Enjoy.

CAUTION: ALL FLUIDS WILL BE HOT.