



BAILEY'S ANDOUILLE



Dressing Mix Recipes

Rice Dressing

Directions

Thaw Bailey's Dressing Mix. Warm in sauce pan on stove for 10 to 20 minutes. Separately, cook 3 cups of rice. Add dressing mix to the cooked rice gradually, blend thoroughly.

Peter Burgers

Ingredients

2lbs. Bailey's Dressing Mix, thawed

3lbs. ground meat

2 egg

McCormick Big & Zesty Garlic Herb Seasoning, to taste

Directions

Combine all ingredients into large mixing bowl. Then form patties. Grill until fully cooked. Serve on bun, dressed.

Cornbread Dressing

Ingredients

1 qt. Bailey's Dressing Mix, thawed

2 lb. ground beef

1 lb. seasoning blend (that includes celery)

2 tbsp. minced garlic

3 c. chicken broth

6-8 c. cornbread, cooked and crumbled

1 tbsp. Bailey's Cajun Creole Spice Blend

Directions

In a large pot saute seasoning blend until tender. Add ground meat and cook thoroughly. Add garlic, dressing mix and broth. Cook for 10 minutes, stirring to smooth. Mix crumbled cornbread with meat mixture.

Meatloaf

Ingredients

2 lbs. Bailey's Dressing Mix, thawed

2 lbs. ground beef

3 c. bread crumbs

Salt & pepper to taste

1/2 c. chili sauce or 1/4 c. ketchup, optional

Directions

In a large bowl combine all ingredients and shape into 2 loaves, placing them into a greased baking pan. Then bake at 350°F for 1 1/2 hours.