

BAILEY'S ANDOUILLE, LLC



Pastalaya

This moist flavorful pastalaya will have everyone wanting a second plate. Good thing this recipe make plenty. Feel free to share this recipe as is and intact.

Ingredients:

- 1 pk. Bailey's Pastalaya Mix
- 1 lb. Pork or chicken, cubed
- 1 lb. Bailey's smoked sausage or andouille, sliced
- 2 tbsp. Worcestershire sauce
- 1 14 oz. can beef broth
- 1 14 oz. can chicken broth
- 1 Can cream of mushroom soup
- 1 Can Ro-Tel
- 1 4 oz. can sliced mushrooms, stems & pieces
- 3 tbsp. Tiger sauce, optional
- 3 tbsp. Pickapeppa sauce, optional
- 1 tbsp. Vegetable oil



Directions:

In a heavy pot, brown pork/chicken in oil for 20 minutes. Add sausage and cook for 5 minutes. Add all cans and liquids, stirring until well blended. Bring to a boil. Add pastalaya mix and return to a boil. Reduce heat to low, cover and simmer 10-12 minutes, stirring occasionally. Remove from heat. Let stand for 5 minutes covered. Stir before serving. Yields: 8-10 servings.

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