



## Stuffed Bell Peppers & Boudin Balls

### **Pork or Crawfish Stuffed Bell Peppers**

#### Ingredients

2 Bailey's Stuffed Bell Peppers, thawed  
2 pats butter  
water

#### Directions

Preheat oven to 350°F. Remove bell peppers from packaging and place in a roasting pan. Pour ½ inch of water in bottom of pan. Place a pat of butter on top of each pepper. Cover with foil and bake until peppers are tender. Uncover and return to oven until tops are browned.

### **Pork or Crawfish Boudin Balls**

#### Ingredients

1 pkg. Bailey's Boudin Balls, thawed  
vegetable oil, for deep frying

#### Directions for Frying

Heat oil to 350°F. Carefully place boudin balls into hot oil and fry until golden brown. Drain on paper towels and serve hot with your favorite dipping sauce.

#### Directions for Baking

Preheat oven to 400°F. Place boudin balls on a cookie sheet. Bake until heated through and golden brown. Serve with your favorite dipping sauce.