

BOUDIN KING CAKE submitted by Laurie Meaux Domingue

1 loaf of Bridgford Frozen Ready-Dough

2 links of cooked boudin

Melted butter

Cracklins – crumbled

Steen's Cane Syrup

Thaw bread dough. Roll out into a rectangle pan, like a 9 X 13. Remove boudin from casing and place in the center of rolled out dough strip. Roll the dough around boudin and place it on the pan in a circle to bake, seam side down. Bake at 350° for 25 – 30 min or until golden brown. Remove from oven and brush with melted butter. Sprinkle the top with crumbled cracklings. Drizzle top with Steen's Cane Syrup.

Eat and Enjoy Dat!

Meeting, Greeting, Cooking & Eating

Gathering on the 2nd Saturday of each
month at Palmetto Island State Park



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