BAYOU BOMB

1 LARGE PORTABELLA MUSHROOOM HOLLOWED OUT

1 PACK THIN SLICED BACON LEAN

2 TABLESPOONS CREAM CHEESE AT ROOM TEMP

2 THIN SLICES PEPPERJACK CHEESE

1 LINK ROUSES BOUDIN OUT OF CASING AND CRUMBLED

1 JALAPENO CUT LENGTHWISE TO MATCHSICK WIDTHS

1 LINK ROUSES ANDOULLIE SAUSAGE THIN CUT TO LENGTH OF MUSHROOM

1 LINK FRESH GREEN ONION SAUGAGE OUT OF CASING

INSTRUCTIONS:

On a clean work surface make a + out of the bacon one horizontal and one vertical

then make an X of two more bacon strips on top of the +

fill in all the spaces with other bacon strips until a circle is made of the bacon

Place hollowed mushroom on top of bacon.

Spread cream cheese into hollowed out core of the mushroom evenly.

Place 2 slices of cheese into core

pack crumbled boudin on top of cheese evenly

place jalapeno matchsticks on top of boudin covering evenly entire mushroom

place thin cut andouille sausage strips on top of boudin covering entire mushrooom

pack on top the green onion sausage and cover entirely all other ingredients except bacon

NOW, FIND THE ORIGINAL + AND FOLD OVER MUSHROOM, FOLLOW WITH EACH PIECE OF BACON BRINGING THE BACON PIECES OVER MUSHROOM TO EVENTUALLY COVER MUSHROOM.. NOW YOU HAVE CREATED A BAYOU BOMB. TURN IT OVER AND SPRINKLE EVENLY WITH CAJUN SEASONING AND BAKE IN A PREAHEATED OVEN OF 350 FOR 1 HOUR OR UNTIL INTERNAL TEMP IS 180.....