

Boudin with Smothered Onions

Ingredients:

1 tbsp olive oil
1 ½ lb boudin, cut into 6 (4ounce) links
1 cup onions, julienne
2 tbsp shallots, minced
1 tbsp garlic, minced
Salt and pepper to taste
2 bottles dark beer
¼ cup Creole (spicy) mustard
6 bread croutons, cut into triangles, 3" by ½", warm
2 tbsp green onions, chopped
2 tbsp brunoise red peppers
2 tbsp brunoise yellow peppers

Preparation:

In a sauté pan, heat the olive oil. When the pan is smoking hot, add the boudin.

Sear the links on both sides for 1 to 2 minutes.

Add the onions, shallots, garlic. Sauté the vegetables until lightly caramelized, about 2 to 3 minutes. Season with salt and pepper.

Add the beer and Creole mustard. Bring up to a boil and reduce to simmer. Cover the pan.

Simmer for 15 minutes or until the mixture has reduced to a sauce consistency.

Remove the croutons from the oven.

To assemble, place the croutons in the center of a platter. Set the boudin directly on top of the croutons and spoon the sauce directly over the top.

Garnish with green onion, red and yellow peppers.