

## ***Boudin with Smothered Onions***

*2 Tbsp olive oil  
3 lbs boudin cut into 6 4oz links  
2 cup onions julienne  
4 Tbsp shallots, minced  
2 Tbsp garlic, minced  
Salt and pepper to taste  
3 bottles dark beer  
½ cup Creole (spicy) mustard  
12 bread croutons, cut into triangles 3" x 1/2" warm  
4 Tbsp green onions, chopped  
4 Tbsp brunoise red bell pepper  
4 Tbsp brunoise yellow bell pepper*

*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 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 onions, red and yellow bell peppers.*