

## Smothered Boudin

### Ingredients:

- 2 tbsp Olive Oil
- 3 lbs Boudin, cut into 12 (4 oz) links
- 2 cups Onion, julienned
- 4 tbsp Shallots, minced
- 2 tbsp Garlic, minced
- Salt and pepper to taste
- 4 bottles dark Beer
- ½ cup Creole spicy mustard
- 12 Bread croutons, cut into triangles, 3" by ½", warm
- 4 tbsp green Onions, chopped
- 4 tbsp red Peppers, brunoised
- 4 tbsp yellow Peppers, brunoised

### Preparation:

- In a large 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, and garlic.
- Sauté the vegetables until lightly caramelized, about 2 to 3 minutes.
- Season with salt and pepper.
- Add the beer and Creole mustard.
- Bring 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 onions, red and yellow peppers.