

Boudin King Cake

(10-12 servings)



Ingredients:

- 2 cans Original Crescent Rolls
- 2 links of DJ's Original Boudain
- 3 Sharp Cheddar Cheese sticks (Shredded cheese or cheese cubes will also work.)
- 1 lg Egg + 2 tbsp of Water + a pinch of Salt (Egg Wash)
- 1 tsp TexJoy Seasoning
- 1 cup Shredded cheese
- ½ cup fresh Chives
- ½ cup crumbled Bacon
- 1 stick of Butter

Directions:

- Preheat oven to 350°F.
- Line a baking sheet with parchment paper.
- Open one can of crescent rolls.
- Place three rectangles of dough on baking sheet overlapping each other.
- Press seams together.
- Remove the casing of 1 DJ's Original Boudain link by scoring the casing down the middle.
- Peel off the casing and discard.
- Slice halfway into the boudain link.
- Open link by gently pulling the edges of the link.
- Place cheese into the opening along the boudain. (We used cheese sticks, but any cheese will work.)
- Press down on cheese and close up the boudain to secure the cheese.
- Sprinkle shredded cheese on and fold dough over the Boudain
- Flip the 2 loaves so the seam is on top and brush with the egg wash.
- Place in the oven and bake.
- Heat butter in microwave until liquid.
- Add TexJoy Cajun Seasoning.
- Stir and spoon over top of the loaves.
- Heat pepper jelly in microwave until liquid.

Spoon over top of the loaves.

Garnish with shredded cheese, crumbled bacon bits, and chives.

Serve on the baking tray by slicing the boudain king cake into portions.

Each loaf serves 4 to 6 people.