

Bergeron's Cooking Instructions

Boilable Bag Items –

Boil a pot of water. While you are waiting for the water to come to a boil run the bag under cold water. When the water comes to a boil drop the bag in the boiling water handles up. Boil on high for about 15minutes. When fully heated, turn off the stove and carefully remove the bag from the pot and cut open and serve.

- Shrimp and Corn Soup
- Crawfish Etouffee
- Shrimp Etouffee
- Seafood Gumbo
- Chicken and Sausage Gumbo
- Red Bean Gumbo
- Red Beans
- Chicken Stew
- Beef and Vegetable Soup
- Corn Machoux
- Jambalaya
- Pastalaya
- Rice Dressing
- BBQ Baked Beans
- Black-eyed Peas

Stuffed Deboned Chickens – Place chicken in pan. Add ½ cup of water to pan. Bake in oven, covered at 350 degrees for 2 hours. Uncover and continue baking for 45 minutes until golden brown. Remove netting and enjoy!

- Stuffed Deboned Chicken with Boudin
- Stuffed Deboned Chicken with Cornbread
- Stuffed Deboned Chicken with Shrimp and Rice
- Stuffed Deboned Chicken with Crawfish and Rice
- Stuffed Deboned Chicken with Broccoli and Rice

- Stuffed Deboned Chicken with Broccoli and Cheese
- Stuffed Deboned Chicken with Seafood

Stuffed Chicken Breast (All) – Thaw and Cook for 1 hour covered at 350 degrees. After one hour you may cook uncovered to brown.

Stuffed Bell Peppers (All) – Thaw and cook for 1 hour on 350 degrees. Uncover and cook for 30 minutes.

Stuffed Pork Tenderloins (All) – Thaw and Cook for 1 hour on 350 degrees. Uncover and cook for 30 minutes.

Casseroles – All Larges cook frozen for 1 1/2 hour and 45 minutes covered and all small and medium casseroles for 1 hour and 45 minutes covered.

Appetizers – Add a little water to the bottom of the pan. Cooked Thawed 400 degrees for 30 – 45 minutes covered. Uncover and cook for browning if desired.

- Spinach and Artichoke Dip
- Spinach Mushrooms
- Seafood Mushrooms
- Stuffed Shrimp
- Stuffed Jalapeno

Boudin (ALL) – From the deli counter fresh just reheat in the oven, grill, microwave, etc. From Frozen thaw and follow fresh instructions

Regular Boudin Balls – Fry Frozen in grease at 350 degrees for 8 minutes

Pepper Jack Boudin Balls – Fry Frozen in grease at 350 degrees for 10 minutes

Meat Pies – Fry Frozen in grease at 350 degrees for 8 minutes.

Crawfish Pies – Fry Frozen in grease at 350 degrees for 8 minutes

Deer Burritos – Thaw in microwave and fry in grease at 350 degrees for 2 minutes