

# **BUTCHER** | **CATERING COOKING INSTRUCTIONS**

## **MEAT**

### **JAMBALAYA STUFFED CHICKEN**

Pre-heat oven to **450°F**. Rub the chicken with salt, pepper & oil. Put the chicken on a sheet pan & cook for 15 minutes. Then turn down heat to **375°F** & cook for approximately 45 minutes to 1 hour.

Look for an internal temperature of **165°F** in the jambalaya in the center of the chicken. Once that temperature is reached, remove chicken from oven & rest it for about 20 minutes before slicing & serving.

### **SAUSAGE**

Reheat gumbo in medium saucepan or pot & bring to a simmer. Serve hot with rice & scallions for garnish.

### **PULLED PORK**

Reheat gumbo in medium saucepan or pot & bring to a simmer. Serve hot with rice & scallions for garnish.

### **PORK CHOPS**

Reheat gumbo in medium saucepan or pot & bring to a simmer. Serve hot with rice & scallions for garnish.

### **WHOLE HOG**

Reheat gumbo in medium saucepan or pot & bring to a simmer. Serve hot with rice & scallions for garnish.

## **SIDES**

### **CHICKEN & ANDOUILLE GUMBO**

Reheat gumbo in medium saucepan or pot & bring to a simmer. Serve hot with rice & scallions for garnish.

### **MAC 'N' CHEESE**

Pre-heat oven to 350°F. Remove contents from container & place in an oven safe container.

Bake until golden brown, warm & bubbly. -- *LARGE SIZE: Approx. 1 1/2 hours* || *SMALL SIZE: Approx. 30 min.*

### **SAUSAGE JAMBALAYA, BRUSSELS SPROUTS & SMOTHERED GREENS**

Pre-heat oven to 350°F. Cover with foil & heat for about 20 minutes or until hot.

### **DINNER ROLLS**

Pre-heat oven to **350°F** & remove dinner rolls from plastic bag, leaving in the tray. Cover bread with foil & heat until warm, approximately 5-10 minutes. Brush with melted butter before serving.