

JACOB'S WORLD FAMOUS ANDOUILLE SAUCE PIQUANT



Prep Time: 50 Minutes

Ingredients:

- 1 Package of Jacob's Country Roux Mix
- 3 Pounds of meat (Fish, Turtle, Alligator, etc.)
- 14 oz, spaghetti sauce
- 3 bay leaves
- 2 cups of rice



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Method:

In a 5 quart pot, pre cook meat in oil. Add 2 1/4 cups of hot water and 14 oz, jar of spaghetti sauce. Add 1/2 pack of the dry seasoning and one pack of spices (use pack to your taste).

Mix 1/3 cup of roux in 5 oz. of hot tap water, and add to this mixture to the other ingredients. Cook for 45 minutes covered or until the meat is tender. Add more seasoning if desired. Serve this over rice.

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