



The Gourmet Cupboard

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Meals of the Month Club Recipes *-January-*

Below are the recipes that come with this month's Meals of the Month Club buy for you to enjoy!

Bayou Soup

Cajun Beans

Chicken Pot Pie (using TGC Cheesy Potato Casserole)

Stuffed Bell Peppers (using TGC Jambalaya)

Etouffee

Country Cream Gravy

Slow Cooker Honey Bourbon Chicken

Bayou Soup

Makes 10 cups.

Requires:

1 cup corn

8 oz. sliced sausage

Cajun Beans

Requires:

Water

Optional: add ground meat and serve over cooked rice

Makes 5 ½ cups

Chicken Pot Pie

Requires:

2-3 sm. chicken breasts, cooked and diced

10oz. cream of chicken soup

10oz. of milk (use soup can to measure 1 can)

15oz. can of mixed vegetables (drained)

1 pkg. CHEESY POTATO CASSEROLE

Crust mixture:

1 can of 10 biscuits (refrigerated)

Boil CHEESY POTATO CASSAROLE with 2 cups of water until potatoes are tender. In large bowl, mix chicken, soup, milk, vegetables and cooked potatoes. Pour mixture into a 2 qt. casserole dish. Press out

biscuit dough and layer over top of chicken mixture to cover. Place in preheated 350 oven and bake for 15 minutes or until crust is brown. If you prefer, you can brush the top of the crust with some melted butter before baking to soften crust a bit.

Stuffed Bell Peppers

Requires:

Jambalaya Mix

1 (8oz) can tomato sauce

1 lb. ground meat

Optional: grated cheese and /or ketchup

Make Jambalaya as directed on package except add uncooked ground meat and then cook as directed on package. Cut 4 bell peppers in half and hollow out insides. Place peppers in oven safe dish, fill with completed Jambalaya mixture and cook for 30 minutes at 350. Optional: top with grated cheese and/or ketchup.

Etouffee (Serve over rice. Serving suggestion: Serve with a salad)

Makes 4 cups.

Requires:

1 lb of your choice meat (shrimp, crawfish, or ground sausage)

1/2 cup margarine

1 chopped celery stalk

1 (8oz) can tomato sauce

Sausage and Biscuits with Cream Gravy

1 pkg. Country Cream Gravy

Cooked ground sausage

Biscuits (your usual way of making them (from a can or scratch!))

Add desired amount of cooked and ground sausage to desired amount of Country Cream Gravy. Pour over biscuits. Serve with bacon and scrambled eggs for a great dinnertime breakfast treat!

Slow Cooker Honey Bourbon Chicken

Crazy delicious! Add chicken, ketchup and (optional bourbon) for chicken that's full of flavor!