



Andouille Sausage



A truly unique sausage! We've combined the two great flavors of fresh shrimp and pork, blended them with a robust seasoning, then hickory smoked them to produce this delicious sausage. It's fully cooked and can be prepared and served any way you would a smoke sausage.



Cajun Country Smoked Sausage



Wonderfully Cajun! The choicest cuts of pork, blended with true Cajun seasoning make this sausage uniquely wonderful. Whenever smoked sausage is called for, our Cajun Smoke Sausage will enhance the flavor of your favorite dish - be it Cajun, Creole, or any other favorite recipe. No MSG, all natural smoked. Available in rope, portioned link and sliced. prepared and served any way you would a smoke sausage.



Crawfish Boudin



Crawfish tail meat smothered with onions, bell peppers, garlic, tomatoes, and our special blend of Cajun seasonings. Then mixed with steamed long grain rice and stuffed into a natural pork sausage casing.



Shrimp Boudin



Shrimp tail meat smothered with onions, bell peppers, garlic, tomatoes, and a special blend of Cajun seasonings. them mixed with steamed long grain rice and finally stuffed into a natural pork sausage casing.



Smoked Alligator & Pork Sausage



How Cajun can it get! Our alligator sausage is made from lean tail meat and mixed with pork and spices to give it a rather unique taste. Serve it any way you would a smoke sausage and with its great taste, it will complement any meal.



Smoked Pork & Crawfish Sausage



A truly unique sausage! We've combined the two great flavors of fresh crawfish and pork, blended them with a robust seasoning, then hickory smoked them to produce this delicious sausage. It's fully cooked and can be prepared and served any way you would a smoke sausage.



Smoked Pork & Shrimp Sausage



A truly unique sausage! We've combined the two great flavors of fresh shrimp and pork, blended them with a robust seasoning, then hickory smoked them to produce this delicious sausage. It's fully cooked and can be prepared and served any way you would a smoke sausage.



Boudin



A Louisiana specialty sausage made with lean pork and rice. It's seasoned with a blend of spices to give it that true Cajun flavor. Boudin is fully cooked and can be prepared on a grill, in an oven, steamed or fried. It's popular as an appetizer, entree, or as a side dish to any Cajun meal.



Tasso Cajun Spicy Ham



Truly a Cajun delicacy! Tasso is a seasoning ham that is used to add robust Cajun flavor to vegetables, seafood, gumbo, soups, eggs or just about any dish.