

# Cajun Footballs

*Recipes & Photos Courtesy of NOLA.com*  
*Makes 12*

## Ingredients:

- 36 Bacon Strips
- 12 boneless pork chops
- ½ lbs top quality firm boudin, cut into 12 2-inch sections
- Creole seasoning
- Thai Sweet Chili Sauce (or sauce of your choice)
- 12 Toothpicks



## Directions:

- 1) Cut 24 strips of bacon in half, keep the remaining 12 for later.
- 2) On a flat surface, lay 4 bacon strip halves side by side to where they overlap.



3) Pound each pork chop with a mallet until it is about 5 inches. Trim any edges to make a rough rectangle.

4) Assemble the football: Place one pork chop on top of the sliced bacon. Place one boudin piece in the center of the pork chop. Slide a long knife under the short-side of the bacon square and lift bacon. Use both hands and tightly roll the bacon and pork around the boudin.

5) Place roll with seam side down lengthways on center of 1 *whole* bacon strip. Fold the bacon over the pork roll until ends meet on top. Then secure with a toothpick.

- 6) Repeat with the remaining rolls.
- 7) Sprinkle with Creole seasoning, place in a covered pan and freeze overnight.
- 8) If you are using an oven, bake for 1 hour. If using a grill, cook over indirect heat by moving coals to one side of the grill. Cook rolls on sides without coals for an hour with lid closed.
- 9) Rolls are done when the bacon is crispy on the outside.



10) Slice rolls like sushi, serve with your favorite sauce and enjoy!