

## Stanton's Bacon Wrapped Stuffed Meats



**Jalapenos - \$ 7.59 lb**  
**Bacon Wrapped & Stuffed**  
Jalapenos Average 10 to 12 oz per package

### Stuffing's

Sausage & Cream Cheese  
Shrimp & Cream Cheese  
Cream Cheese

### Cooking Instructions

**In the Oven:** Preheat oven to 350oF. Place jalapenos in a shallow baking pan and loosely cover with foil and bake at 350oF for 20 to 30 minutes or until bacon is done. Remove from heat and serve.

**On the Grill:** - On medium heated grill place jalapenos wrapped in foil on grill. Smoke on grill for about 20 to 30 minutes or until bacon is done. Remove from grill and serve.



**Mushrooms – \$ 7.99 lb**

Stuffed  
Average 8 oz per package

### Stuffing's

Shrimp & Cream Cheese

### Cooking Instructions

**In the Oven:** Preheat oven to 350oF. Place in shallow baking pan and loosely cover with foil and bake at 350oF for 10 to 15 minutes. Remove from oven and serve.

**On the Grill:** - On medium heated grill wrap loosely in foil and place on grill. Smoke on grill for 10 to 15 minutes. Remove from grill and serve.



**Quail - \$ 16.99 (pack of 2)**  
**Bacon Wrapped & Stuffed**  
Average 1 ½ - 2 lb or more per package

### Stuffing's

Sausage & Jalapeno Cheese  
Boudin  
Sweet Sausage

### Cooking Instructions

**In the Oven:** Preheat oven to 350oF. Place the Stuffed Quail bottom down in shallow baking pan. Lightly spritz the surface of the bacon wrapped quail with canola or other vegetable oil. Loosely cover with foil. Bake at 350oF for about 45 minutes to 1 hour depending on your oven. Remove from oven when internal temperature reaches 160oF. Let stuff quail rest for 15 minutes. After resting period, cut if desired and serve.

**On the Grill:** Pre-heat grill to medium heat of approximately 350oF. Place bacon wrapped quail on clean grates. Close hood and allow to cook, turning once with tongs. Cook for 45 minutes to 1 hour or until the internal temperature reaches 160oF. Remove from grill and let rest for 15 minutes. After resting period, cut if desired and serve.