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### CRAWFISH ETOUFFEE

Ingredients - Yields 4-6 servings

- 1 to 1 1/2 sticks butter
- 2 tsp. salt
- 1 Tbsp. flour
- 1 med. onion, chopped fine
- 1/2 bell pepper, chopped fine
- 1 lb. crawfish tails w / fat
- Salt and pepper to taste
- Mr. Crawfish Seasoning
- 3-4 green onions, chopped
- Parsley, chopped
- 2-3 pods garlic, chopped fine

Cooking Instructions

1. Melt butter in skillet - Add flour and salt until blended
2. Add onion, bell pepper and garlic--Cook until tender
3. Add crawfish and cover--Cook 15-20 minutes on low heat
4. Add salt, pepper and seasoning to taste
5. Add green onions and parsley
6. Simmer until seasoning blends
7. Serve over rice with hot French bread

### CRAWFISH ERICA

Ingredients - 4-6 servings.

- 1 lb crawfish tails, boiled and peeled
- 1 stick butter
- 1 pint Half-and-Half
- 2 whole onions, chopped
- Mr. Crawfish Seasoning
- 1 lb cooked fresh pasta
- 8-10 cloves garlic, chopped

Cooking Instructions

1. Cook pasta according to the directions on the package.
2. Drain and rinse under cool water--Drain again, thoroughly.
3. Melt the butter in a large pot--Sautee onions and garlic for 3 minutes
4. Add seafood and sauté for 2 minutes--Add Half-and-Half
5. Add seasoning to taste - Cook for 5-10 minutes over medium heat until sauce thickens
6. Add pasta and toss well to coat
7. Let sit for 10 minutes and very low heat, stirring often
8. Serve immediately with hot French bread.

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**JAMBALAYA**

**Ingredients - Serves 8**

- 1 small fryer, whole
- 1 rib celery with leaves
- 1 large onion, halved
- 1- 2 clove garlic
- 2 cups converted long grain rice
- 1 lb smoked sausage, sliced into bit sized pieces
- 1 lb tasso ham, cubed
- 1/2 stick butter
- 1 cup yellow onion, chopped
- 1 bell pepper, chopped
- 1/4 cup chopped parsley
- 3-4 cloves garlic, minced
- 1 (6 oz) can tomato paste
- 2 large bay leaves
- 1-1/2 tsp thyme
- 3 Tbsp Salt
- 1/4 tsp Cayenne Pepper
- 1/4 cup hot sauce

**Cooking Instructions -**

1. In a large pot, cover chicken with water; add celery, onion, and garlic; boil until tender, about 1 hour.
2. Reserve stock. Remove meat from bones.
3. In 5 cups stock, cook rice until all liquid is absorbed, about 20 minutes.
4. In a Dutch oven, fry sausage and ham until light brown. Remove meat from pan.
5. Add butter to pan and sauté onion, bell pepper, and parsley until tender, about 3 minutes.
6. Add chicken, sausage, and ham, stir in garlic, tomato paste, bay leaf, thyme, salt, pepper, and hot sauce.
7. Add rice and mix thoroughly.
8. Cook over low heat 15 minutes stirring frequently.
9. Remove bay leaf and serve.

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#### FRIED CRAWFISH TAILS

##### Ingredients:

- 1 lb crawfish tails
- 2 eggs
- Mr. Crawfish Seasoning
- Milk
- Flour

##### Cooking Instructions

1. Beat eggs and add milk and seasoning to taste
2. Put flour in pan to dip tails into
3. Deep fry in hot oil and enjoy
4. Add seasoning to flour
5. Dip tails in egg/milk mixture- then dip in flour to create coating

#### CHEESY CRAWFISH CORN DIP

##### Ingredients - Serves 8

- 2 lb crawfish tail meat
- 1 lb Monterey Jack cheese, shredded
- 8 oz cream cheese
- 14 oz can diced green chilies
- 2/3 cup canned whole kernel corn, drained
- 4 bunches of green onions, chopped through light green part
- 1 Tbsp minced garlic
- 1 cup Mayo
- 2/3 cup cream corn
- 1/2 Stick Butter
- 1 Tbsp red pepper flakes
- 1 cup Parmesan cheese, shredded

##### Cooking Instructions

1. Preheat oven to 350.
2. Melt butter in large skillet, and cook chopped onions and garlic until softened.
3. Add crawfish tail meat and cream cheese, cook over low heat until cream cheese is melted.
4. Mix in remaining ingredients and heat in 3 Qt casserole dish in oven for 20-30 minutes, or until heated through.

#### CRAWFISH NEW ORLEANS

1. Sauté crawfish tails in mushrooms, green onions, white wine, and butter
2. Add Mr. Crawfish Seasoning to your taste
3. Add a dash of Worcestershire sauce, lemon juice, hot sauce, and salt
4. Reduce down and serve over your choice of meat or fish

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