

Crawfish Étouffée

MRS. KATE WOOD

DIRECTIONS

- On a moderate fire heat butter - cook onions, celery and bell pepper until tender
- Add crawfish tails, salt, pepper and cayenne cook about 5 minutes
- Mix 1 tablespoon flour in 1/2 c. water stir and add to crawfish - this will thicken the source
- Cook about 15 minus
- Add onions parsley and boil eggs same over rice on pasta



INGREDIENTS

- 2 Sticks of butter or margarine
- 1 cup chopped onions
- 1 cup chopped celery
- 1 cup chopped bell pepper
- salt, black pepper and cayenne
- 1 lb. crawfish tails
- boiled eggs
- cut in half green onions and parsley