

Crawfish Fettuccine

MRS. KATE WOOD

DIRECTIONS

- Melt butter, add onions celery bell peppers
- Sauté for 10 minutes till clear
- Add flour
- Cook 10 minutes covered
- Add parsley and crawfish tails
- Cover cook 20 minute
- Add cream & cheese garlic
- Cover cook low 20 minutes - stir
- Mix noodles to crawfish mixture
- Bake 350 degrees for 12 minutes



INGREDIENTS

- 3 sticks butter
- 3 chopped onions
- 2 ribs celery chopped
- 2 bell peppers chopped
- 1/4 c. flour
- 4 T. parsley chopped & 3 cloves garlic
- 3 lbs. crawfish tails
- 1 lb. Velveeta cheese & 1 qt. half-and-half cream
- salt & pepper to taste
- 1 lb. boiled noodles