CAJUN BAIT Crawfish Etouffee'

INGRIDIENTS:

½ or 1 stick butter

onion

bell pepper

celery

Crawfish tails

Seasoning

Cooked Rice

Cream of Shrimp or Cream of Celery or Cream of Mushroom (whichever you prefer, I use Cream of Shrimp)

Melt butter sauté veggies (cook down for about 5 minutes or so), add the cream of shrimp, season to taste with Cajun Seasoning (we use Cajun Bait’s Garlic Blend), and I use about ½ to ¾ can of water. I bring it to a boil then add Crawfish tails. Simmer for about 10-15mins. Serve over rice, baked potatoes, French bread, stuff or top a pork roast. Crawfish Etouffee is great to pair with many foods, endless possibilities.

Crawfish Pie:

Make the Etoffee in the above recipe. Prepare your 9” pie pan with an uncooked pie crust (homemade or store bought), fill pie crust with Crawfish Etouffee, then top Etouffee with 2nd uncooked pie crust, slit top of dough, then cook until golden brown at 350 degrees.

We also love to take left over Crawfish Etouffee mixed with rice and roll it into balls, then batter the balls using a little egg wash and coat with Cajun Bait’s Cajun batter then drop it in preheated oil until golden brown....we just love Etouffee balls!!!!!

\*\*\*NOTE: If you are using Crawfish tails from the packs you buy at the grocery stores we recommend boiling the tails in a pot of water with a little liquid boil for about 5 – 7mins. We use Cajun Bait Liquid Boil.