

Crawfish Etoufee

Ingredients:

1 lb. crawfish tails
1 med. onion
1 med. bell pepper
3 lg. celery spears
3 tbsp. bacon drippings
1 (4 oz.) chopped pimento
1 can cream of celery soup
1 can cream of mushroom soup
1 lg. tomato sauce
1 tbsp. Paul Prudhomme Seafood Magic
1/4 lb. margarine
2 tbsp. lemon juice
Tony's seasoning to taste

Preparation:

Chop onion, bell pepper and celery.

Saute in bacon drippings until almost clear.

Set pot off.

Add soups and tomato sauce using 1/2 can of water in each to rinse cans adding to pot.

Stir until completely mixed while heating on medium fire.

When soups start to boil, add craw fish, seasonings and the balance of recipe.

Bring to boil again, lower heat to simmer for 8 to 10 minutes.

Be sure to stir often to prevent sticking.

Use 4 cups rice for this recipe.