

Crayfish Etoufee

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| 1 cup butter | 2 cups fish stock |
| 1 cup finely chopped white onion | 2 tsp salt |
| 1/2 cup 1/2 cup finely chopped celery | 1 tsp black pepper |
| 1/2 cup finely chopped shallots | dash cayenne |
| 1 tsp minced garlic | 1 tbsp Worcestershire |
| 2 tbsp 2 tbsp flour | 1 1/2 cup crayfish tails |
| 1 cup whole tomatoes | |

In large saucepan melt butter + saute onion, celery + shallot til tender. Add garlic + cook 1 more minute. Stir in flour + stir constantly until golden brown. Add tomatoes + brown. Blend in stock & simmer 10 minutes. Add salt, pepper, cayenne, Worcestershire + crayfish. Cook slowly 15-20 minutes. Stir occasionally. Serve w/ rice (serves 3-4)

Remoulade Sauce

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| 2 tbsp wine vinegar | 1/2 tsp salt |
| 6 tbsp olive oil | 1/2 tsp celery, dried |
| 1 tbsp paprika | 1/2 white onion, grated |
| 4 tbsp Creole mustard (w horseradish) | 1 tbsp parsley, finely chopped |
| 1/2 tsp white pepper | |

Place all ingredients in a food processor or blender.