

Crawfish Gravy



Ingredients

- 1 pound thick-sliced smoked bacon, cut into 1/2' pieces
- 6 tablespoons all-purpose flour
- 1/2 cup each finely chopped onion, green bell pepper, and celery
- 1/4 cup seeded, finely chopped jalapeños
- 3 tablespoons finely chopped garlic
- 2 teaspoons Cajun Spice Mix ([click for recipe](#))
- 3 cups low-salt chicken broth or shrimp stock
- 1 pound peeled crawfish tails or coarsely chopped peeled shrimp
- Kosher salt, freshly ground pepper
- Cayenne pepper (optional)
- 1/2 cup chopped scallions

Info

- **Prep:** -
- **Cook:** -
- **Serves:** 6 cups
- [Source](#)

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Directions

1. Cook bacon in a cast-iron or other large heavy skillet over medium heat until fat is rendered and bacon is crisp, about 12 minutes. Using a slotted spoon, transfer to paper towels to drain. Pour drippings into a small bowl; return 6 tablespoons to the same skillet set over medium heat. Whisk flour into drippings, reduce to heat to low, and cook, whisking constantly, until roux is one shade darker than peanut butter, about 10 minutes.

2. Add onion, pepper, celery, jalapeños, and garlic; cook, stirring frequently, until onion is soft, about 20 minutes. Increase heat to medium-high; stir in reserved baconm spice mix, then broth. Simmer, stirring often, until thickened and flavors meld, 20-25 minutes.
3. Stir in crawfish. Simmer until the tails curl, about 3 minutes. Season with salt, pepper, and cayenne, if desired. Garnish with scallions.

[bacon](#), [scallions](#), [bell pepper](#), [jalapenos](#), [sauce](#), [crawfish](#), [gravy](#), [seafood](#)

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