

Crawfish Etouffee



Ingredients

- 4 slices bacon, finely chopped
- 8 tbsp. unsalted butter
- 6 scallions, finely chopped
- 3 cloves garlic, finely chopped
- 2 stalks celery, finely chopped
- 1 yellow onion, finely chopped
- 1 large tomato, finely chopped
- 1 green bell pepper, minced
- 1 1/2 tsp. finely chopped thyme
- 1 tsp. paprika
- 1/2 tsp. cayenne pepper
- 2 bay leaves

Info

- **Prep:** 30
- **Cook:** 45
- **Serves:** 6-8
- [Source](#)

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[bacon](#), [scallions](#), [celery](#), [tomato](#), [bell pepper](#),
[stock](#), [crawfish](#), [seafood](#), [heavy cream](#), [hot](#)

- Kosher salt and freshly ground black pepper, to taste
- 1/4 cup flour
- 2 1/2 cups fish or chicken stock
- 2 lb. parcooked peeled crawfish tails
- 1/3 cup heavy cream
- 3 tbsp. Original Louisiana hot sauce, plus more for serving
- 2 tsp. Worcestershire sauce
- 1/3 cup finely chopped parsley, plus more for garnish
- Cooked white rice

Directions

1. Heat bacon in a 6-qt. saucepan over medium-high heat until rendered, 3 minutes.
2. Add butter, scallions, garlic, celery, onions, tomatoes, and peppers; cook until soft, 7 minutes.
3. Stir in thyme, paprika, cayenne, bay, salt, and pepper; cook 1 minute. Stir in flour; cook 2 minutes.
4. Add stock and bring to a boil; reduce heat to medium and cook until reduced by one-third, 12 minutes.
5. Add crawfish; cook until hot.
6. Stir in cream, hot sauce, Worcestershire, and parsley; serve with rice and more hot sauce.

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