

Tim Farmer's Country Kitchen

CRAWFISH POT PIE

*1/3 stick butter
1/8 cup onion, chopped
1/8 cup green pepper, chopped
1/8 cup red pepper, chopped
1/8 cup carrots, chopped
1 small potato, peeled and chopped
1/2 teaspoon basil
Dash of Tony Chachere's seasoning
Dash of blackened seasoning*



Mix all ingredients in sauté pan, and cook until veggies are soft.

*1 cup crawfish
1/8 cup flour
1/8 cup white wine
1 tablespoon chicken broth
1/4 cup half and half*

Mix together and stir into vegetable mixture.

Pie Shell

*2 tablespoons lard
1 tablespoon sugar
1/2 cup flour (plus more as needed)
1 tablespoon water (plus more as needed)*

Mix together until dough consistency. Pinch in half, roll out into circles placing one in bottom of dish. Add crawfish/vegetable mixture to pie and top with other dough circle.

Egg white

Brush top with egg white and cut vent holes in top. Bake 400 degrees for 35 minutes.

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