

Tim Farmer's Country Kitchen

CRAWFISH PIE

*1 stick of butter
1/2 cup flour
1 cup diced onions
3/4 cup bell peppers
3/4 diced celery
1/2 cup diced tomatoes
1 pound crawfish tails
1/4 cup green onions
2 tablespoons parsley
1/4 teaspoon cayenne
1 teaspoon salt
Dash of Tony Chacheres*



Make roux with flour and butter, stir until smooth. Add onions, peppers and celery and cook until tender. Add rest of ingredients and cook until combined. Pour into pie crust and cook at 350 degrees for 45 minutes. Let cool and set.

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