

Crawfish Dip



My first try came out a little runny. May need to drain after sauté or add cornstarch at the end.

Ingredients

¼ cup butter

1 bunch green onion, sliced about 1 cup

1 small green bell pepper, diced

1 pound crawfish tails

2 cloves garlic, finely chopped

1 4oz jar chopped pimiento, drained

2 teaspoons Tony Chachere's seasoning

1 8oz package cream cheese

Small diameter French bread loaves, slice thinly and toasted with butter

Directions

Sauté onions, bell pepper and garlic in butter. When tender add crawfish, pimiento and seasoning. Cook about 10 minutes then add cream cheese over low fire.

When mixed and smooth and bubbly it's ready to serve. Slice thin baguette, apply butter, and toast in oven under broiler.