

Crawfish Fettuccine (Nanette Motty Mouton)

3 lbs. crawfish
3 onions
3 stalks celery
2 bell peppers
3 blocks butter
¼ cup flour
4 tablespoons parsley
4 cloves garlic sliced
1 pint half & half
1 pound Velveeta Cheese
1 pound fettuccine noodles
1 – 7 oz. can Old El Paso
Jalapeno Relish
Salt and pepper to taste
Parmesan to taste

Sauté vegetables till soft. Add flour and cook covered on low 15 minutes stirring often. Stir in parsley and crawfish. Cook 15 minutes. Add Half & Half, cheese, garlic, and relish. Season to taste. Cook 30 minutes. Add cooked noodles. Pour into 9 x 12 x 12 greased casserole. Sprinkle with Parmesan cheese. Bake at 350° for 15 to 20 minutes. (Margaret Broussard says a deeper casserole dish is better)