

## Crawfish Pie (2)



\*\* Substitute 24 mini pie shells



### CRAWFISH PIE 2

1 stick butter  
1 onion, chopped  
2 stalks celery, chopped  
1 bell pepper, chopped  
1 can cream of mushroom soup  
1 can evaporated milk  
1 tsp. cornstarch

3 Tbsp. water  
Green onions  
Garlic powder to taste  
Salt and red pepper to taste  
Tony's seasoning to taste  
1 lb. crawfish  
2 unbaked pie shells \*\*

Saute celery, onion, and bell pepper in butter until tender. Add cream of mushroom soup. Saute about 5 minutes. Add milk. Mix cornstarch with water. Mix well and add to mixture. Add green onions and season to taste. If crawfish are not cooked, cook them about 15 minutes. Pour sauce in pie shell and cover with other pie shell. Bake at 350°F. for 40 minutes.