

New Orleans Style Crawfish Pies



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Ingredients:

Crawfish Tails 2 Packs (peeled / 12 or 16 oz. bags)

Green Onion 1 Cup (1 bunch)

Fresh Garlic 1/4 Cup (chopped)(1 large pod)

Chicken or Shrimp Stock 1/2 Cup

Bell Pepper 1/4 Cup (1 bell pepper)

Fresh Chopped Parsley 1/4 Cup

Milk 1/2 Cup

Stick of Butter 1

Corn Starch 2 Tablespoons

Pinch of Crab boil (Andre used 1 tablespoon)

Salt pepper, Paprika, and Cayenne Pepper

Miniature Pie Shells 10 – 12 (Andre's notes: or makes four 5"x 1 5/8" aluminum foil tins. Made pie crust with Betty Crocker Pie Crust Mix – 11oz box. Make mix per instructions, and roll into 4 balls. Dust surface with flour and roll out dough about 1" wider than the pie tin.)

Preparation mode:

1. Take miniature pie shells out of the freezer. Take a knife and make 2-3 small slits in bottom of crust.
2. Bake only the pie shells on 350 degrees until crust is lightly brown.
3. Take out oven and let cool.
4. Melt butter in a large skillet over medium heat
5. Cook and stir the onion, bell pepper, garlic, salt, pepper, cayenne pepper until the vegetables are tender and the onion is translucent about 5 minutes.
6. Stir in the crawfish tails, throw in that pinch of crab boil, reduce heat to medium-low, and cook for about 3 minutes to blend flavors, stirring occasionally.

7. Whisk corn starch into cold milk and stock in a bowl until the mixture is smooth, and pour the mixture into the skillet. Bring the filling to a simmer, and cook, stirring constantly, until the mixture thickens, about 5 minutes. (Andre's note: I added about 2 teaspoons of cornstarch in 4 tablespoons of milk). Add chopped parsley.
8. Remove from heat and allow to stand for 20 to 30 minutes to finish thickening.
9. While filling is cooling, preheat oven to 400 degrees.
10. Pour the filling into the prepared pie crust, Fill over the base of the rim of the pie shell. Bake in the preheated oven until the crust is golden brown and the filling is hot and bubbling 15-20 minutes.
11. Cool for 10 minutes before serving.

Footnotes:

If mixture is too thick, add a little more milk. If you want mixture to be thicker, add more corn starch to cold milk. Prep time 30 minutes. Cook time: 20-30 minutes. Serving size: 10-12
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