

Stuffed Crawfish Bread

(Louisiana's Best Recipes-Cajun, Creole, and Southern on Facebook)

Ingredients:

- Large French bread loaf (I used the Reising's French Bread)
- 16oz container Guidry's creole seasoning
- 2 packs (32oz) frozen crawfish (defrosted - Andre drains the liquid out of the pack to make the spread thicker)
- 1 can of Rotel (drained)
- 1 8oz block pepper Jack cheese
- 1 8oz block mozzarella cheese
- 1 8oz block Colby Jack cheese
- 1/2 cup mayo
- seasonings - salt, pepper, garlic powder, Tony's, Italian seasoning

Directions:

- melt stick of butter in large skillet on med/high heat
- add creole seasoning and cook down for about 30 minutes
- add crawfish tails and seasonings of choice
- stir together and cook until crawfish are cooked (curled up)
- removed from heat
- add Rotel and mayo, stir and combine
- add pepper Jack and mozzarella cheese, stir and combine
- cut loaf in half and then slice long ways
- top each piece of bread with crawfish mixture
- add Colby Jack cheese on top with Italian seasoning. Drizzle with olive oil
- bake at 350° for 20-25 minutes
- broil for 5 minutes until cheese is bubbly

