

## Crawfish Garlic Bread

Hymel's Cajun Kitchen

(<https://www.youtube.com/watch?v=zrL4lcMz2XQ>)

### Ingredients:

1 loaf garlic bread  
½ cup Blue Plate Mayonnaise  
2 tablespoons butter  
1 bunch of green onions  
3 tablespoons minced garlic  
¼ cup fresh parsley  
1-lb. pack of crawfish tails (Andre drains the liquids out of the pack of crawfish to help make spread thicker)  
Southern Boyz Seasoning (<https://www.southernboyzoutdoors.com/product/sbo-seasoning/>) (Andre uses Tony Chachere's Creole Seasoning (<https://www.tonychachere.com/>))  
1 block cream cheese  
Salt and pepper to taste  
½ cup grated Parmesan Cheese  
8-oz block Monterey Jack cheese

### Instruction:

Pre-heat oven to 375  
Open the garlic bread, and spread mayonnaise on each side  
Melt 2 tablespoons butter in cast iron skillet  
Add green onions, garlic, parsley, and crawfish tails  
Season to taste-he uses Southern Boyz (Andre uses Tony Chachere's Creole Seasoning)  
Add one block cream cheese, and melt down  
Add salt and pepper to taste  
Add grated Parmesan cheese, and melt in  
Layer on bread evenly on both sides  
Put the grated Monterey Jack cheese on top  
Put in 375-degree oven for about 15 minutes.