

# Jazzfest Crawfish Monica



- ♪ 1 pound LOUISIANA crawfish\*
- ♪ 1 stick of butter
- ♪ 1 pint of half & half
- ♪ 1 bunch of green onions (chopped)
- ♪ 5 – 10 garlic cloves (chopped)
- ♪ 1 - 2 T Creole seasoning
- ♪ 1 lb cooked fresh pasta (spiral is preferred)

*Melt butter in a large pot and sauté onions and garlic for 3 minutes. Add crawfish\* and sauté for 2 minutes. Add the half & half, then several big pinches of Creole seasoning (tasting as you go). Cook for 5-10 minutes over medium heat until the sauce thickens. Add pasta and toss well. Let it sit for about 10 minutes over very low heat, stirring frequently. \*You can substitute shrimp, oysters or crabmeat instead of crawfish.*



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*"New Orleans food is as delicious as the less criminal forms of sin," Mark Twain*

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