My MiMi's Crawfish Etoufeé

Ingredients:

1 medium onion, chopped
1 small bundh of green onions, chopped
1 stick butter, salted or unsalted
1 pound peeled crawfish
2 or 3 tablespoons brown roux
Cajun serving to taste
2 to 4 tablespoons paprika, to taste
Water and/or crawfish stock
2 tablespoons finely chopped parsley.

Directions:

Melt the butter on medium high heat in a large sauté pan. Add the onions, and sauté until they are wilted and turning clear, about 10 to 12 minutes. Add the 1 pound peeled crawfish, reduce the heat to medium, and cook for 5 minutes, stirring occasionally. Add the 2 to 4 tablespoons of paprika, Cajun seasoning, and 2 or 3 tablespoons of brown roux. Stir until the mixture thickens, about 4 minutes. Then, add enough water and/or stock as needed to make a nice gravy consistency, usually this requires 1 to 2 cup(s) of water and/or stock. Stir well. Continue cooking until it reaches a boil. Then, reduce heat to low, add 2 tablespoons of finely chopped parsley, and simmer for 2 minutes, stirring occasionally. Serve over steamed rice.

Approximate Serving Size: 4

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Protein Category
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