

Cynthia's Cheater's Crawfish Etoufee

16 ounces fresh chopped Creole seasoning
1 can cream of mushroom soup
1 14-ounce can stewed tomatoes
1 bag frozen crawfish tails
¼ teaspoon Tony Cachere's
½ stick butter

Defrost crawfish in water then place in bowl and sprinkle with Tony's seasoning. Set aside. Saute veggies in butter until very tender. Add soup and stewed tomatoes (chopped). Cook 10 minutes. Add seasoned crawfish and simmer 10 minutes more. Serve over rice.

Courtesy of
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