

Crawfish Etouffee - Ralph & Kacoo's Restaurant

Ingredients

1 cup oil
3/4 cup flour
1 1/2 cups onions-chopped
1/4 cup celery-chopped
1/3 cup garlic-mashed & finely minced
2/3 cup green peppers-chopped
1/4 cup butter
1/2 cup tomato paste
1 can chicken broth
3 cups water
2 chicken flavored bouillon cubes
2 teaspoons salt
2 teaspoons black pepper
1 teaspoon TABASCO pepper sauce
1 teaspoon fancy (regular) paprika
2 pounds crawfish tails



Directions

In a large skillet make roux by stirring oil and flour over slow to medium heat.

When roux reaches peanut butter color, add chopped onions, celery, garlic and green peppers and sauté for 5 minutes.

In another skillet (small) melt butter and add tomato paste. Sauté paste in butter until smooth and thick, about 5 minutes, and then mix with roux.

Pour in broth and water with melted bouillon cubes and balance of seasonings. Cook for 30 minutes.

Add crawfish tails 5 minutes before serving.

Serve with rice.

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