

Cajun Remoulade Sauce

Good on crab cakes, fried green tomatoes and po boys.

- **Prep time:** 10 minutes
- **Yield:** Makes about 1 1/2 cups

INGREDIENTS

- 1 1/4 cups mayonnaise
- 1/4 cup mustard (Creole mustard if possible)
- 1 Tbsp sweet paprika
- 1-2 teaspoons Cajun or Creole seasoning
- 2 teaspoons prepared horseradish
- 1 teaspoon pickle juice (dill or sweet, your preference)
- 1 teaspoon hot sauce (preferably Tabasco)
- 1 large clove garlic, minced and smashed

METHOD

Mix all the ingredients together in a medium bowl. The remoulade is better if left for a few hours to let the flavors meld. Keep refrigerated.

Crawfish Etouffee

Published On: 10/21/2011

Cook time: 20 min

Yields 4 - 6 Servings

Overview

Serve over rice with hot french bread. Note: Alligator meat or shrimp may be substituted for the crawfish.

Ingredients

- 1 $\frac{1}{2}$ Stick(s) butter
- 2 Teaspoon(s) salt
- 1 Tablespoon(s) flour
- 1 medium onion, chopped fine
- $\frac{1}{2}$ bell pepper, chopped fine
- 3 Pod(s) garlic, chopped fine
- 1 Pound(s) **crawfish tails w/ fat**
- pepper
- **Louisiana Crawfish Creole Seasoning**
- 3 green onion, chopped
- parsley, chopped
- 2 Cup(s) Beef broth

Steps

1. Melt butter in skillet **Show**
2. Add flour and salt until blended **Show**
3. Add onion, bell pepper, and garlic **Show**
4. Cook until tender
5. Add crawfish, beef broth and cover **Show**
6. Cook 15 - 20 minutes on low heat
7. Add salt, pepper, and creole seasoning to taste
8. Add green onions and parsley **Show**
9. Simmer until seasoning blends

Crawfish Etouffee

Published On: 10/21/2011

Cook time: 20 min

Yields 4 - 6 Servings

Overview

Serve over rice with hot french bread. Note: Alligator meat or shrimp may be substituted for the crawfish.

Ingredients

- 1 $\frac{1}{2}$ Stick(s) butter
- 2 Teaspoon(s) salt
- 1 Tablespoon(s) flour
- 1 medium onion, chopped fine
- $\frac{1}{2}$ bell pepper, chopped fine
- 3 Pod(s) garlic, chopped fine
- 1 Pound(s) **crawfish tails w/ fat**
- pepper
- **Louisiana Crawfish Creole Seasoning**
- 3 green onion, chopped
- parsley, chopped
- 2 Cup(s) Beef broth

Steps

1. Melt butter in skillet **Show**
2. Add flour and salt until blended **Show**
3. Add onion, bell pepper, and garlic **Show**
4. Cook until tender
5. Add crawfish, beef broth and cover **Show**
6. Cook 15 - 20 minutes on low heat
7. Add salt, pepper, and creole seasoning to taste
8. Add green onions and parsley **Show**
9. Simmer until seasoning blends