

crawfishpie.txt

Crawfish Pie
PREP TIME: 30 Minutes
SERVES: 6

COMMENT:

Crawfish etouffee is a simple dish and one that may be served in a variety of ways. Often it is placed on pasta instead of rice, in crepes or in patty shells. A simple but elegant presentation is in a pie shell. With the availability of frozen pie shells, you don't even need to make the crust.

INGREDIENTS:

1 pound crawfish tails
1 cup oil
1 cup onions, diced
1/2 cup celery, diced
1/2 cup bell pepper, diced
1/4 cup garlic, minced
1/4 cup tasso ham, diced
1/2 cup flour
1/4 cup tomato sauce
1 1/2 quarts shellfish stock
salt and cracked pepper to taste
Louisiana Gold Pepper Sauce to taste
1 egg
1/2 cup milk
1/2 cup water
3 (9-inch) pie shells

METHOD:

Pre-heat oven to 375 degrees F. In a 10-inch saute pan, heat oil over medium-high heat. Add onions, celery, bell pepper, garlic and tasso ham. Saute 3-5 minutes or until vegetables are wilted. Add crawfish and saute an additional 5 minutes. Sprinkle in flour and using a wire whisk, stir constantly until white roux is achieved. Add tomato sauce and slowly add stock, a little at a time, until sauce consistency is achieved. (NOTE: You may not use all of the stock.) Bring to a rolling boil, reduce to simmer and cook 30 minutes. Season to taste using salt, pepper and Louisiana Gold. Remove from heat and allow to cool, preferably overnight. In a small mixing bowl, combine egg, milk and water. Using a wire whisk, stir until all ingredients are well blended. Cut pie shells in half and place a generous serving of the crawfish sauce in the center of each half. Brush the edges of pastry with eggwash and fold over in a triangle shape. Crimp the edges closed with a fork and pierce the top of the pie to create vents for steam to escape during cooking. Brush eggwash over pies and bake until golden brown, approximately 20 minutes.

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