

Steamboat Bill's

735 North Martin Luther King Highway ~ Lake Charles, LA 70601 ~ (337) 494-1700

Crawfish Pistolette

Crawfish Étouffée

1 doz. Pistolette buns

Peanut oil

Fix your favorite Crawfish Étouffée recipe (see below). Fry the pistolette buns in peanut oil until light brown. Split bread and stuff with hot crawfish étouffée. You may substitute a shrimp, chicken, or meat recipe in place of the crawfish.

Serves 12

Crawfish Etouffee**

1 stick of butter

2 large onions, *diced*

1/2 bell pepper, *diced*

2 cloves garlic, *finely minced*

1 lb. Crawfish tails with fat

1/4 c. white wine

1 Tbsp. cornstarch dissolved
in 1/2 cup water

1/4 c. green onion tops,
minced

2 Tbsp. fresh parsley, *minced*

Tony Chachere's® seasoning
to taste

Melt butter in large deep frying pan, sauté onions, pepper and garlic until onions are translucent, about 5 minutes. Add crawfish and fat and white wine and cook and stir on medium until crawfish is cooked. Add cornstarch and water, boil gently until thickened. Stir in green onions and parsley, season with Tony's seasoning to taste.

**Etouffee recipe courtesy of Visitor's Bureau

