

CRAWFISH-SHRIMP CASSEROLE

Marjorie Day

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| 1 lb. crawfish or shrimp | ½ stick margarine or
butter |
| 1½ c. uncooked rice | Cajun seasoning to taste |
| 1 can French onion soup | |
| 1 can cream of mushroom
soup | |
| 1 can tomatoes with
green chilies, drained
and chopped | |

Melt margarine and combine all ingredients. Bake at 350°, covered, for one hour. Serves 6.

CRAWFISH FETTUCINE

Bobbe Cox

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| 3 sticks butter | 1 Tbsp. chopped parsley |
| 3 onions, chopped | ½ c. flour |
| 2 green bell peppers,
chopped | 1 pt. half & half |
| 3 stalks celery, chopped | 1 lb. Kraft jalapeno
cheese, cubed |
| 3 lb. crawfish tails | 12 oz. fettucine |
| 3 cloves garlic, minced | |

Add Tony Chachere's Creole seasoning to taste.

In a saucepan, melt butter and saute onion, bell peppers, and celery until tender. Add crawfish and simmer 10 minutes, stirring occasionally. Add garlic, parsley, flour, and half & half and mix well. Simmer on low heat for 30 minutes, stirring occasionally. Add cheese and stir until melted.

Meanwhile, cook noodles, drain, and cool. Combine noodles and sauce. Pour into a greased 6 quart casserole or two greased 3 quart casseroles. Bake, uncovered, in a 300° oven for 20 minutes or until heated thoroughly. Freezes well. Makes 12 servings.