

CRAYFISH PIE

Servings: 16
(Teeda Ebier)

2 tablespoons Butter or Margarine
2 toes Garlic
1 large Onion
¼ cup Green Onion
2 ribs Celery
1 10oz can Cream of Celery Soup
4 tablespoons Tomato Sauce
¼ cup Parsley
½ cup Bread Crumbs
1 tablespoon Salt
½ teaspoon Crushed Red Pepper
1 Egg-beaten
1 cup Whipping Cream
1 pound Crawfish tails-slightly chopped
4 8” unbaked pie shells

Sauté onions, garlic, red pepper and celery in butter or margarine.
Add soup, tomato sauce, crawfish and parsley.

Cook 10 minutes. Take off fire. Add bread crumbs, salt and egg.

Mix well.

Gradually add cream.

Mix well, pour into 2 unbaked pie shells.

Cover with other 2 pie shells. Crimp edges and cut 4 slits on top of pies.

Bake 50 minutes to 1 hour at 350 degrees.

NOTE: unbaked pie can be frozen. Bake frozen pie same as fresh pie.