

Hot Crawfish Dip

written by The Recipe Exchange | January 23, 2014

Ingredients

1/2 cup butter
1 bunch green onions, sliced (about 1 cup)
1 small green bell pepper, diced
1 (1-lb.) package frozen cooked, peeled crawfish tails, thawed and undrained
2 garlic cloves, minced
1 (4-oz.) jar diced pimiento, drained
2 teaspoons Creole seasoning
1 (8-oz.) package cream cheese, softened
French bread baguette slices
Garnishes: sliced green onion, chopped flat-leaf parsley

Directions

Melt butter in a Dutch oven over medium heat; add green onions and bell pepper. Cook, stirring occasionally, 8 minutes or until bell pepper is tender. Stir in crawfish and next 3 ingredients; cook, stirring occasionally, 10 minutes. Reduce heat to low. Stir in cream cheese until mixture is smooth and bubbly. Serve with toasted French bread slices.

Note:

You'll need 6 to 7 pounds of cooked whole crawfish for 1 pound of hard-earned meat. Or sub in frozen, peeled crawfish tails.