

Aunt Peggy's Crawfish Elegante

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Ingredients

1 lb crawfish
1/2 cup butter
1 bunch green onions
1/2 c chopped Italian parsley
3 tablespoons flour
1 pint half and half
3 tablespoons dry sherry
1/2 teaspoon salt
pinch of cayenne

Directions

Saute crawfish in butter. Set aside.

In another skillet, saute chopped green onions, and parsley. Gradually add half and half, and stir to combine.

Add sherry, crawfish, salt, and cayenne. Stir to combine.

Serve over white rice.