

LAMM

THC

Crawfish

Mini  
Pies



## Ingredients

16 Mini Pie Shells  
1-2 lbs crawfish (leftover from a boil is the best)  
1 egg yolk  
Bunch of seasoning; don't be a bland bitch  
1 can cream of mushroom soup  
1 box mushrooms, Baby Bellas, stems removed  
Onions, celery, garlic, green bell pepper  
Ketchup (like a spoon)  
Hotsauce

## Directions

Preheat oven to 325F.  
Melt up cannabutter (about 1/2 cup).  
Sautee minced veggies until soft.  
Add cream of mushroom soup + real mushrooms  
Get it going, add seasonings, hotsauce reduce by half by simmering about 30 minutes.  
Once ready to eat, add the crawfish and all their fat.  
Cook until just tender.  
Spoon 3/4 way into precooked mini pie shell.  
Cook in oven for like 30 minutes.  
Eat immediately or freeze...reheat on low heat to preserve THC.  
Top with green onions and parsley if you fancy.