Crawfish Etouffee

Servings 6-8 / Prep time 15 minutes/ Cook time 40 minutes

# Ingredients

* ½ cup butter, cubed
* ½ cup plus 2 tablespoons all-purpose flour
* 1 bottle of Rex Cajun trinity with garlic 2.26oz
* 2 1/2 cups chicken broth
* 1 bay leaf
* 1 cup water
* 1 tablespoon tomato paste
* 1 teaspoon Rex Cajun Creole Seasoning
* 2 lbs. frozen cooked crawfish tail meat, thawed
* 8 cups hot prepared white rice

# Directions

1. In heavy skillet, melt butter: Slowly whisk in flour until combined. Cook 2 to 3 minutes, whisking continuously until it turns dark brown color.
2. Add the chicken broth, water, Cajun trinity, tomato paste, creole seasoning, bay leaf and bring to a boil and reduce heat and simmer for 30 minutes stirring occasionally.
3. Remove the bay leaf, Add Crawfish and heat through. Serve over the prepared rice.