

Crawfish & Touffee

- (#) 1/2 stick butter (not margarine)
1/2 large onion
1/3 cup green ~~onion~~ peppers
1/3 cup red peppers
2 sm. cloves garlic
1 teaspoon tomato paste
1/3 cup green onion tops
1/3 cup parsley
1 small piece of celery.
1 lb Crawfish ^{white}
Water - (wine if you wish)
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Melt butter - saute onion, red & green pepper, celery on low fire. when they begin to soften add green onions, parsley & garlic - cook until soft. sprinkle onion mix, cayenne pepper and salt ~~salt~~ - add little water (white wine if you want to) cook down on low heat until it thickens and all veg are soft - add cooked crawfish