



Crawfish Bread

Ingredients

- 1 baguette or loaf French bread**
- 1/2 cup mayonnaise**
- 2 tablespoons butter**
- 3/4 cup finely chopped Vidalia onion**
- 2 cloves garlic, minced**
- 1 pound cooked crawfish tails**
- 3/4 cup chopped green onion**
- 1 tablespoon chopped fresh parsley**
- 1 teaspoon Creole seasoning**
- 8 ounces cream cheese, softened**
- 1/2 cup grated Parmesan cheese**
- 3/4 cup grated Monterey Jack cheese**
- 1/2 teaspoon sweet paprika**
- Chopped fresh parsley, to garnish**

Directions

Preheat oven to 375 degrees.

Slice the bread in half lengthwise and place on a baking sheet. Coat halves evenly with mayonnaise.

In a large skillet over medium heat, melt the butter and saute onion until translucent, about 5 minutes. Add garlic and cook until it releases aroma, about 1 minute. Add crawfish, green onion, and parsley, and cook until heated through, 4-5 minutes.

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Source: *Kevin Belton's New Orleans Kitchen* (Belton and Findley)



Crawfish Bread, cont.

Directions, continued

Add Creole seasoning and stir. Add cream cheese, remove from heat, and continue to stir until cheese is melted.

Divide mixture and spread evenly over both bread halves. Top with cheeses and sprinkle with paprika.

Bake for about 15 minutes. Turn oven to broil and broil close to flame or heat until cheese has browned, 1-2 minutes.

Serve warm.

Tips & Suggestions:

You can easily substitute cooked shrimp, chopped into bite-sized pieces, or shredded chicken for the crawfish in this recipe.

Servings: 6 to 8



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