



The Cooking Lady's Crawfish & Corn Chowder

Ingredients:

1 stick butter	2 cups half and half
4 ribs celery, chopped	1 cup cream
1 large onion chopped	1 ½ cups chicken stock
1 green bell pepper, seeded and chopped	3 cups of corn
1 pound of processed cheese, cut into chunks so it melts easily	1 pound of processed cheese, cut into chunks so it melts easily
1 pound crawfish tails	1 pound crawfish tails

What To Do:

In a large Dutch oven, Melt butter then add and sauté celery, onion and bell pepper. Once vegetables are soft and clear add half and half, cream and chicken stock. Stir well and let simmer to reduce for 10 to 15 minutes. Add corn and cheese, simmer and reduce. Season with a few drops of hot sauce and some white pepper. Adjust seasonings to taste. Finally, add 1 pound of crawfish tails and heat through.

If you like a thicker chowder, sprinkle in some instant mashed potato flakes to the desired consistency and remember to adjust your seasonings.