



Ingredients

1 lb crawfish tails, cooked
1 stick butter
1 pt half and half
3 tbsp tomato paste

1 ½ tbsp cornstarch
Pinch soda
12 oz. jar fresh button mushrooms, sliced
1/3 cup plus, brandy/cognac

What To Do:

Melt butter on low heat, add crawfish. Separately, mix half and half, soda, and cornstarch until smooth. Add to crawfish, simmer 12 to 15 minutes on low, just to heat crawfish through. Slice and cook mushrooms in butter on low heat, until heated through, then add to crawfish mixture. Simmer for 5 minutes, then add brandy, simmer for 5 minutes more.

Can be served over rice as an entrée, in mini phyllo cups as a hot appetizer, or in puff pastry cups as an entrée.

If you double recipe, use less tomato past for bigger batches