



RECIPES

Crawfish Enchiladas

1/2 cup (1 stick) butter
1 cup onions, chopped
1/2 cup bell pepper chopped
2 pounds crawfish tails
2 cans cream of shrimp soup
1/2 pint whipping cream
1/4 pound Monterey jack cheese
1/4 pound Colby cheese
1 tablespoon chili powder
1 tablespoon cumin
1 cup green onion tops, chopped
20 flour tortillas
1/4 pound Monterey jack, cheese, shredded

Preheat oven to 350 degrees F. In butter, sauté onions and bell pepper until translucent. Add crawfish; simmer 5 minutes, Add soup; simmer. Add whipping cream cheese, chili powder and cumin. Simmer 10 minutes. Do not bring to boil. Cool down. Fill each tortilla with mixture; roll. Place seam side down in large oiled baking dish (or two). When finished spoon remaining sauce over top and spread grated cheese on top. Bake until cheeses melt about 10 minutes.