

CRAWFISH SOUP

4 cloves of garlic
1 large onion, chopped
½ stick of butter
1 can cream corn
1 can mushroom soup
1 can potato soup
2 cups water mixed with
2/3 cup dry potato soup mix
1 cup bell pepper, chopped
1 pound crawfish tail meat
1 pint Half & Half cream
2 stalks celery, chopped
Red Pepper to taste
Tony Chachere's Creole seasoning to taste

Do not salt until after tasting as soups are salty. Sauté onions, bell pepper and celery in butter. Add corn, soups, Half & Half cream and seasonings to taste. Add crawfish tails. Simmer 30 minutes. If too thick, add more Half & Half. In true southern style, serve with cornbread. Delicious!