



Crawfish Pie

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Categories: Main Dish - Seafood

Servings: 12

Start to Finish Time: 1 hour

Preparation Time: 30 minutes

Description: "Can't get much better than an overstuffed flaky crawfish pie. These little tarts have always been served in my home as a Special treat. This recipe is over 30 years old." [Sheryl Boudy]

Directions -

- 1) Take miniature pie shells out of the freezer. Take a knife and make 2-3 small slits in bottom of crust. Bake only the pie shells on 350 degrees until crust is lightly brown. Take out oven and let cool.
- 2) Melt butter in a large skillet over medium heat. Cook and stir the onion, poblano pepper, garlic, salt, pepper until the vegetables are tender and the onion is translucent about 5 minutes.
- 3) Stir in the crawfish tails, throw in that pinch of crab boil, reduce heat to medium-low, and cook for about 3 minutes to blend flavors, stirring occasionally. Whisk corn starch into cold milk and stock in a bowl until the mixture is smooth, and pour the mixture into a skillet.
- 4) Bring the filling to a simmer, and cook, stirring constantly, until the mixture thickens, about 5 minutes. Add chopped parsley. Remove from heat and allow to stand for 20 to 30 minutes to finish thickening and cooling.
- 5) While filling is cooling, preheat oven to 400 degrees.
- 6) Pour the filling into the prepared pie crust, Fill over the base of the rim of the pie shell. Bake in the preheated oven until the crust is golden brown and the filling is hot and bubbling 15-20 minutes. Cool for 10 minutes before serving.

Note:

If mixture is too thick, add a little more milk. If you want mixture to be thicker, add more corn starch to cold milk.

Notes: Source: adapted from Sheryl Boudy,

<http://sherylboudy.com/recipes/new-orleans-style-crawfish-pies/>

Ingredients

2 16 oz packs Crawfish
Tails, peeled
1 c Green Onion,
chopped
6 clove Garlic, chopped
1/2 c Shrimp or Chicken
Stock
1/4 c diced Poblano
Pepper
1/4 c chopped Fresh
Parsley
1/2 c Milk
1 stick Butter
2 T Corn Starch
Pinch of Old Bay Crab
boil or to taste
Salt, Pepper, Paprika to
taste
12 Miniature Pie Shells

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