

Crawfish (or Shrimp) Etouffée

Ingredients

- 2 lbs crawfish or shrimp
- 1 can cream of shrimp soup
- 1 can cream of onion soup
- 1 can cream of mushroom soup
- 1 can cream of celery soup
- 1 can Rotel Tomatoes
- 1 large onion chopped
- 1 stick butter
- 3 stalks celery, chopped fine

Instructions

Sauté celery and onions and butter. Add all the soups, crawfish (or shrimp). Cook over low heat for about one hour, stirring occasionally. Serve over cooked rice.

Notes

Recipe submitted by Liza Hutchins Kay.

Summary

Yield: 0

Source: Liza

Prep Time: 5 minutes

Category: Main Dish

Cuisine: Cajun

Tags: Liza