
Crawfish Bisque

From the Kitchen of Brett Broussard

1 pound crawfish tails, whole
2 tablespoons butter
1/2 cup onions
1/2 cup celery
1/4 cup red bell pepper
1 tablespoon garlic
2 tablespoons parsley
1/2 cup seafood stock
1 egg
3/4 cup Ritz crackers
salt and pepper
1 pound crewfish tails
1 cup onions
3/4 cup celery
1/2 cup bell pepper
2 tablespoons garlic
3/4 cup Kary's Dark Roux
1/4 cup tomato paste
3 quarts seafood stock
1/2 cup green onion
1/2 cup parsley

To make crawfish boulettes, put crawfish tails in a food processor or chop finely. Saute onions, celery, bell pepper, garlic and pasley in butter until soft. Add crwafish tails until heated. Mix in stock, beaten egg, and crackers. Season to taste. Stuff equal amounts into crawfish heads or you can roll out patties and fry.

To make the bisque, saute vegetables with a little vegetable oil. Add tomato paste and allow to brown slightly. Add in seafood stock and simmer over low heat for at least an hour. Add in crawfish tails, stuffed heads, green onions, and parlsey and simmer for an additional 15 minutes.