

## Crawfish Pie

(10 servings)



### Ingredients:

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1 (14.1 oz.) package Ready-Made Pie Crust (2 crusts)  
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½ cup Butter  
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1 cup chopped Onion  
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1 cup chopped green Bell Pepper  
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1 cup chopped Celery  
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Salt  
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1 tsp Cayenne Pepper  
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Freshly ground white Pepper, to taste  
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1 cup diced Tomatoes  
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1½ lbs Crawfish tails  
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¼ cup all-purpose Flour  
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Water  
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### Directions:

Melt butter in a large skillet over medium heat, and cook and stir the onion, green pepper, celery, salt, cayenne pepper, and white pepper until the vegetables are tender and the onion is translucent, about 5 minutes.

Stir in the tomatoes and crawfish tails, reduce heat to medium-low, and cook for about 3 min to blend flavors, stirring occasionally.

Whisk flour and water together in a bowl until the mixture is smooth, and pour the flour mixture into the skillet.

Bring the filling to a simmer, and cook, stirring constantly, until the mixture thickens, about 5 min.

Remove from heat and allow to stand for 10 to 20 min to finish thickening.

While filling is cooling, preheat oven to 400°.

Place bottom crust in a deep-dish pie plate, and bake, using pie weights, until lightly browned, 7 to 10 minutes.

Fill with crawfish mixture, and place top crust on pie.

Bake until browned, 25 to 30 minutes.