

Chowder from Crawfish-Boil Leftovers

There really isn't a recipe for this, since the leftovers change for each boil. Instead, this is an attempt to document some instructions.

Ingredients:

Crawfish (or Shrimp) boil leftovers*
Half and half or whole milk (depending how healthy you feel)
Old Bay Seasonings
Tabasco
Butter

Preparation:

Peel the potatoes and carve the corn off the cob.
Chop everything into about ½ inch pieces (or the size you like)

Here is the chef's decision point. If you want the soup to be thicker, take some of the potatoes and beat them smooth with an immersion blender. If you like it thinner, as do I, skip this step.

Put all the chopped leftovers in a pot and cover it with the half and half.

Heat until it almost simmers, stirring often.

Taste and add the Old Bay seasonings and Tabasco as you wish.

When it is time to serve, put into bowls and add pat of butter on top.

***Leftovers typically include: crawfish meat, shrimp meat or both, boiled red potatoes, boiled corn, asparagus, boiled onions, sausage and whatever else looked good at the time.**