

Clancy's Crawfish Corn Bread

From *Texas Tables*

Ingredients:

2 tsp butter or shortening
2 cups cornmeal
2 tbsp Creole seasoning
1 tsp salt
1 tsp baking soda
2 large onions, chopped
3 tbsp finely chopped jalapeño chilies
2 tbsp chopped garlic
2 tbsp extra-virgin olive oil
3 eggs
3 egg yolks
3 (15- ounce) cans cream-style corn
1 (15- ounce) can whole kernel corn, drained
16 ounces mild Cheddar cheese, shredded
2 tbsp flat-leaf parsley, chopped
1/4-cup vegetable oil
2 pounds fresh crawfish tails or 3 (12- ounce) packages crawfish tails, cleaned and drained.

Preparation:

Preheat the oven to 375 degrees.

Coat two cast-iron skillets with the butter.

Mix the cornmeal, Creole seasoning, salt and baking soda in a bowl.

Sauté the onions, jalapeños and garlic in the olive oil in a skillet until the onions are tender.

Whisk the eggs and egg yolks in a bowl until blended.

Stir in the corn, cheese, parsley and vegetable oil.

Mix in the cornmeal mixture.

Fold in the onion mixture.

Add the crawfish and mix well.

Spoon the crawfish mixture evenly into the prepared pans.

Bake for 60 to 75 minutes or until light brown.

Cut into squares and serve warm.