

Crawfish Etoufee -Brett Favre's Crawfish Etoufee

Recipe By : The NFL Family Cookbook
Serving Size : 4 Preparation Time :0:00
Categories : Main Dishes

Amount	Measure	Ingredient -- Preparation Method
1/2	Cup	(1 stick) margarine
2		green bell peppers -- chopped
2	Ribs	(2-3 ribs) celery -- chopped
1	Large	onion -- chopped
3	Cans	(3-4 Cans) Cream Of Mushroom Soup -- 10 3/4
Oz Each		
1	Pound	crawfish tails
2	Cans	Diced Tomatoes With Green Chiles -- 10 Oz Ea, Undrained
		cooked white rice

In large pot or cast-iron Dutch oven, melt margarine and saute peppers, celery and onion.

Add soup and cook over low heat, stirring occasionally, 20 to 30 minutes.

Add crawfish tails and cook 30 to 40 minutes more.

Add tomatoes and their liquid and stir to blend completely. Serve over rice in individual serving bowls. Makes about 4 servings.

This is a Southern specialty from Green Bay Packers quarterback Brett Favre and his wife, Deanna. Published in the Milwaukee Journal Sentinel 10/15/97.