

Crawfish Fettuccini

I double this recipe so I'll make notes of what I do differently

Ingredients

½ to 1 stick of butter (*I use a whole stick*)
1 ½ rib of celery (*the whole thing is called a stalk*)
1 bell pepper
1 ½ lg. onion, chopped (*I don't double the onion, children don't like it unless it's a good sweet Vidalia onion*)
1 lb crawfish (*buy the frozen, cooked tails - they work perfectly*)
3 cloves of garlic (*I smash them*)
2 tablespoons of parsley
1 cup Half and Half (*I use three cups when doubling*)
8 ounces of Pepper Jack Cheese (*I use regular Jack, the children don't want the peppers*)
2 tablespoons of instantized flour (gravy flour)
¼ cup of Parmesan cheese (*I grate a whole block and sprinkle on top when done*)
8 ounces of fettuccini

Instructions

Saute the onion, bell pepper, and celery in butter.
Add the Crawfish, garlic, and parsley and cook for 15 minutes.
Add the cream, pepper cheese, and flour and simmer for 30 minutes.
Add Parmesan.
Boil the noodles and drain.
Add noodles to mix.
Serves 4 - 6 generously, and then some.

I use extra cream because I usually add more cheese as well.
When I cook this I put half in a 9 x 13 inch Pyrex dish and freeze.
It freezes and reheats quite well. To reheat, preheat oven to 350 degrees and cook for 1 hour and 15 minutes.