

Hot Crawfish Loaves

1/2 c flour	Salt & Pepper to taste
1/2 c melted butter	Dash of hot pepper sauce
3 c milk	1 lb LA crawfish tail meat
1/2 c onion, chopped	1 c chopped mushrooms
1/4 c chopped bell pepper	1 sm jar pimento chop'd
1/4 c minced celery	Individual French bread loaves



Make a cream sauce by blending flour into melted butter and slowly adding milk, whisking until creamy. Sauce should be fairly thick. In another pan, sauté onions, bell pepper, and celery in a little butter until onion is golden. Add to sauce mix. Season with salt, pepper, and hot sauce. Stir in crawfish, mushrooms, and pimentos. Stir until heated thoroughly. Cut French bread loaves in half, heat and fill with hot crawfish mix. Loaf can be toasted if desired. Eat open-faced, or cover and eat sandwich-style.