

Recipes of Georgetown



Crawfish Monica

(serves two)

From the kitchen of Chef Greg Scott
Broussard's Delta Kitchen

INGREDIENTS

- 12 oz crawfish tail meat
- 3 green onions, green part only sliced 1/8 inch
- 2 Roma tomatoes, diced 1/4 inch
- 2 Tbsp unsalted butter
- 1 Tbsp minced garlic
- 5 oz white wine
- 3 oz heavy cream
- 5 oz uncooked fettuccini
- 1/4 cup shredded parmesan
- 1 tsp chopped parsley
- 1 Tbsp red bell peppers, diced 1/4 inch

Spice Mix:

- 1 Tbsp salt
- 1 Tbsp dry basil
- 1 Tbsp dry oregano
- 1.5 Tbsp dry thyme
- 1.5 Tbsp. Spanish paprika (usually simply labeled as paprika)

NOTE: Do not substitute Hungarian paprika – it is much too hot.

- 1/4 tsp Cayenne pepper
- 1/2 tsp white pepper
- 1/4 tsp black pepper

DIRECTIONS

1. Cook pasta according to package directions. Cool. Set aside.
2. In a 12-inch skillet over medium high heat, add butter, 1.5 tsp spice mix, garlic and half of green onions. Sauté until onions and garlic slightly brown, about 2 minutes.
3. Add crawfish tails, half of tomatoes and 1 tsp spice mix. Sauté 3-4 minutes.
4. Add wine and cook till reduced by half.
5. Add cream, pasta, remaining tomatoes and half of cheese. Continue cooking for 3-4 minutes, or until cream has reduces by about half, tossing every minute or so. Do not allow to reduce until thick. This is supposed to be a fairly light wine sauce with a bit of cream.
6. Divide onto two plates and top with remaining cheese and green onions, then with bell peppers and parsley.

Bon Appetit!

Make it, snap it, post it – we want to
see your cooking creations!
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