



Classic Crawfish and Corn Bisque



Ingredients:

- 1 stick Butter
- 2 tbs Flour
- 1 medium Onion (chopped)
- 1 lb Crawfish (peeled)
- 1 qt Heavy Cream
- 2 cans Cream Sweet Corn (15oz)
- 1 can Sweet Corn (15oz)
- 1 tsp Worcestershire Sauce
- cup Green Onions (chopped)
- cup Cooking Sherry
- 1 tbs Cajun Seasoning

Method:

1. In a Dutch oven style pot, melt butter over medium heat then add all of the onions to sauté until tender, approximately 5-6 minutes.
2. Add flour and stir for about 5 minutes to create a roux, season with Cajun seasoning, pepper, and salt to taste.
3. Add ½ tsp. Worcestershire sauce and Tabasco sauce to taste.
4. Add crawfish, heavy cream, corn, cream corn, and sherry and bring mixture to a light boil.
5. Reduce heat to low medium and continue to cook until the flavors marry, approximately 40 minutes.

Note: Stir frequently to prevent scorching.