Crawfish Cream Sauce served over Fried Green Tomatoes



Ingredients, Cajun Crawfish Cream Sauce:

- 1 Onion, fine dice
- 1 Stick unsalted butter (½ cup)
- 1 TBLS minced Garlic
- 1 Cup heavy whipping cream
- ½ Bunch green onions, thinly sliced
- Chopped parsley (optional)
- Salt and pepper to taste
- ¼ - ½ tsp Cayenne pepper (or to taste)
- ½ - 1 tsp Tony's Creole and Cajun Seasoning (or to taste)
- Dash of crab boil (optional)
- 1 lb. Louisiana crawfish tails
- Juice of ½ Lemon

Ingredients, Fried Green Tomatoes:

- 4 Large green tomatoes
- 2 Eggs
- ½ cup whole milk
- 1 Cup all-purpose flour
- ½ Cup cornmeal
- ½ Cup bread crumbs
- 2 tsp coarse Kosher salt
- ¼ tsp pepper
- Vegetable oil for frying

Method:

1. Over medium high heat, sauté the butter and onions until tender and translucent. Stir in the heavy cream, seasoning, parsley and green onions, simmering on low for 10 minutes. Add crawfish and cook for another 10 mins. Add lemon juice and stir well. To thicken, mix well 1 TBLS corn starch and 1 TBLS water during the last 3 minutes of cooking.
2. Slice tomatoes ¼ - ½ inch thick, discarding the ends.
3. Whisk eggs & milk together in a medium-size bowl. Add flour to a plate, and mix cornmeal, bread crumbs and salt and pepper to another plate. Dip tomatoes into flour to coat, then dip the tomatoes into milk and egg mixture. Dredge in breadcrumbs to completely coat.
4. In a large skillet, add ½ - ¾ inch of vegetable oil and heat over a medium. Place a single layer of tomatoes into the oil in batches of 4. When browned, flip and fry them on the other side. Drain on paper towels. Garnish with a dash or two Tabasco and a garnish of parsley.