



Delightful Food Ideas

Fry A Pie Bursting With Spicy Crawfish Flavor

(NAPSA)—Hank Williams sang about crawfish pie and you'll understand why after you taste this treat from the bayou.

Crawfish are a Louisiana favorite, and recipes for this delicious coastal treat range from the expected crawfish boil to more creamy and zesty delights such as Crawfish Pies.

The wine and cream cheese for this recipe build a rich and inviting sauce. But the secret is in the crust, which seals in juices and spices and keeps the crawfish tender.

The peanut oil adds a robust, nutty flavor and intensifies the crispy texture of the breading. This oil's high smoke point lets you fry at higher temperatures for flaky, light and beautiful dishes that are never greasy or crumbly.

Crawfish Pies

- 2½ gallons plus 2 tablespoons LouAna peanut oil
- ½ cup chopped onion
- ¼ cup chopped green bell pepper
- ¼ cup chopped celery
- 2 garlic cloves, minced
- ½ cup dry white wine
- 1 (8-ounce) package cream cheese, softened
- 3 tablespoons all-purpose flour
- 1 tablespoon fresh lemon juice
- 1½ teaspoons salt
- 2 teaspoons hot sauce
- 1 (1-pound) package frozen crawfish tail meat, thawed
- 1 (15-ounce) package refrigerated 9-inch pie crust

Use a traditional propane fryer outdoors away from wooden decks, in accordance



A delicious dinner that's easy as crawfish pie and salad.

with the manufacturer's safety procedures. Or use a Master-built Electric Deep Fryer in your kitchen and follow the directions.

Pour 2½ gallons oil in a deep fryer; heat to 375 degrees. Heat remaining 2 tablespoons oil in a large sauté pan over medium-high heat. Add onion, bell pepper and celery to pan; sauté 3 minutes. Add garlic; sauté 1 minute. Stir in wine; cook 1 minute or until liquid almost evaporates. Combine vegetable mixture, cream cheese and next 4 ingredients, stirring well. Fold crawfish into cheese mixture, stirring to combine. Cut each (9-inch) pie crust in half to form 4 semicircles. Using a slotted spoon, place about 1 cup crawfish mixture in the center of each crust half; fold edges over, pressing to seal. Crimp edges with a fork.

Fry pies at 375 degrees for 5 minutes or until golden, turning once. Serve immediately. Each pie serves 2 people.

Visit www.louana.com for complete information on preparation, frying and safety.