

**TO BOIL CRAYFISH:** *Boil exactly as shrimp, but boil a little longer—about 20 minutes. If preparing for Crayfish Bisque, scald the crayfish, but do not boil. They are cleaned by removing head, tail and body shell. The body shell is what is used in Crayfish Bisque for the stuffing, referred to as the “head.”*

**CRAYFISH ETOUFFÉE**

**30 pounds crayfish**  
**1 cup shortening**  
**Crayfish fat**  
**1 stalk celery**  
**6 medium onions**  
**4 cloves garlic**  
**1 bell pepper**  
**1 cup green onion tops**

**1 pimento**  
**Hot sauce to taste**  
**Salt and pepper to taste**  
**1 teaspoon monosodium glutamate**  
**4 teaspoons Worcestershire sauce**  
**Crayfish tails**

Cook 30 pounds crayfish in almost boiling water for 20 minutes; remove and drain. Peel tails, saving any yellow fat that clings to tail or head in a separate container. Grind vegetables and cook in shortening until tender. Add seasonings and blend well. Add crayfish tails and cook about 15 or 20 minutes (do not overcook). Turn off heat and let stand 30 minutes until seasoning blends. Serve on rice. When reheating, use double boiler. Makes 8 quarts or 30 servings.

**MRS. HANSEN SCOBEE**