

## Crawfish Etouffée

2 pounds peeled crawfish tails  
1/4 pound margarine, or 1/4 cup oil  
1/2 cup celery, chopped  
1 cup chopped onions (green and white)  
1/2 cup chopped bell pepper  
4 cloves garlic, minced  
2 tablespoonsn crawfish fat  
2 cups cold water  
2 teaspoons cornstarch  
1/4 cup onion tops and chopped parsley  
salt, pepper and cayenne pepper

Season crawfish tails with salt and pepper and set aside. Melt margarine or oil in heavy pot. Add onions, bell pepper, garlic and celery and cook until onion is wilted, stirring constantly. Add crawfish fat, 1 1/2 cup water and crawfish tails. Bring to a boil and cook over low heat for 30 minutes, stirring occasionally. Dissolve cornstarch in 1/2 cup water, add to mixture. Add onion tops and parsley. Cook together 10 minutes. Serve over rice.  
Serves 4