

Corn and Crawfish Chowder

1 stick butter

2 Tbsp Flour

1 chopped onion

1 small bell pepper chopped fine

1 stalk of celery chopped fine

2 pods of garlic chopped fine

1 can whole kernel corn

2 cans cream corn

1 qt milk or cream

1 can cream of potato soup

pepper to taste

1 pound crawfish

½ cup green onion

½ cup chopped parsley

In a medium saucepan over low heat blend together the margarine and flour. Add the onions, bell pepper, celery and garlic. Cook until veggies are tender. Add corn, milk, potato soup and blend well. Add pepper to taste and add crawfish. I wash the fat off of the crawfish. Cook for 40 minutes over medium heat stirring to prevent scorching. Add the parsley and green onions and cook for 5 minutes more. Serve and enjoy