

# Crawfish Pie

(courtesy of Café B in New Orleans)

## Ingredients for Savory Pie Crust:

*4 cups all-purpose flour*  
*1 teaspoon of kosher salt*  
*¾ teaspoon of black pepper*  
*¾ teaspoon of dried thyme*  
*¾ teaspoon of dried oregano*  
*¾ pound of butter*  
*2 large eggs*  
*¼ cup of ice water*



## Instructions for Savory Pie Crust:

Cut butter into small pieces and freeze for 30 minutes. Mix all dry ingredients in a food processor. Then add butter and pulse until butter is in pea-sized pieces. Add egg and water till the dough clumps. Remove from processor and knead until dough forms. Wrap and refrigerate for 30 minutes. After chilled, roll out into thin sheets. Cut 4"-5" circles of dough to top each pie, wrap in plastic wrap, and set aside in the refrigerator. Cut remaining dough to fit the shape of the pie ramekins. Line each ramekin with the dough and weight down with parchment paper and pie weights to prevent the dough from rising while baking. Par-bake shells at 350°F for 20 minutes. Remove and let cool.

## Ingredients for Crawfish Pie Filling:

<i>6 ounces of butter</i>	<i>2 Tablespoons of tomato paste</i>
<i>1 cup of diced onion</i>	<i>¾ cup of all-purpose flour</i>
<i>½ cup of diced red bell pepper</i>	<i>4 cups of seafood or chicken stock</i>
<i>½ cup of diced poblano pepper</i>	<i>1 pound of crawfish tails, cleaned</i>
<i>1 Tablespoon of minced jalapeno pepper</i>	<i>2 teaspoons of kosher salt</i>
<i>1 cup of diced celery</i>	<i>1 Tablespoon of Creole seasoning (see New Orleans BBQ Shrimp for recipe)</i>
<i>1 Tablespoon of fresh thyme</i>	<i>1 Tablespoon of minced parsley</i>
<i>2 bay leaves</i>	<i>1 Tablespoon of slivered green onions</i>
<i>14.5-ounce can of diced tomatoes, drained</i>	

## Instructions for Crawfish Pie Filling:

Melt butter in a saucepan over medium heat. Add all of the vegetables, thyme, bay leaves and sauté until soft, about 5 minutes. Next, add crushed tomatoes and sauté 5 minutes. Then, add tomato paste and sauté 3-4 minutes. Sprinkle in the flour and stir constantly for 7-8 minutes, being careful not to burn. Add cold stock slowly, and stir until completely incorporated. Bring to a boil, stirring often. Reduce heat and simmer for 10 minutes. Add crawfish tails, salt, Creole seasoning, parsley and green onion. Let sauce cool before assembling pies.

To assemble the pies ladle mixture into par-baked pie shells. Top with raw pie dough, brush top with beaten egg, and slit with a sharp knife so steam can be released. Bake in a 350°F oven for 20-25 minutes or until top is golden brown.

*Makes six 4" ramekins*