

# Cajun Crawfish Pie

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## Ingredients:

1 cup of onion, finely chopped.  
1 cup of celery, finely chopped.  
1 stick of margarine.  
1 can of cream of mushroom soup.  
1 large can of evaporated milk.  
2 lb of Crawfish tails, peeled.  
1 teaspoon of cornstarch.  
1/8 bottle of garlic powder.  
1 pie crust, top and bottom.

## Directions:

Sauté the onions and celery in the margarine until thoroughly wilted.

Add the cream of mushroom soup, evaporated milk, crawfish fat and garlic powder.

Dilute the cornstarch in a little water and add to the mixture.

Cook for about 10 minutes.

Add the crawfish and mix thoroughly.

Place in the pie crust.

Add the top to the pie crust.

Bake at 350°F (175°C) for about 50 minutes or until the crust is browned.