

## Crawfish Dip

*From our Quick & Easy column*

*To make this recipe even quicker and easier, you can buy pre-chopped onion and bell peppers at most grocery stores.*

**MAKES 3 CUPS.**

**1 stick (8 tablespoons) butter**  
**1 large onion, diced**  
**1 medium bell pepper, diced**  
**1 clove garlic, minced**  
**1/4 cup fresh parsley, chopped**  
**1 pound crawfish tails, cooked and peeled**  
**Salt, pepper and hot sauce, to taste**  
**8 ounces cream cheese, softened**  
**Crackers or Melba toast, for serving**

Melt butter in a saucepan over medium heat. Sauté onion and bell pepper until onion is transparent. Add garlic, parsley, crawfish and seasoning. Cook for 10 minutes, stirring occasionally. Add cream cheese and reduce heat, stirring until smooth. Taste and adjust seasonings.

Serve hot with crackers or Melba toast.

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*Featured in the February 2007 issue of Louisiana Cookin'*