

## Crawfish Cream Sauce

### Ingredients:

- 1 pound of Louisiana Crawfish Tails
- 1 bunch of diced green onions
- 1 teaspoon of Worcestershire sauce
- 1 teaspoon of Louisiana hot sauce
- 2 tablespoons of Chilau Boil Bomb
- 1 cup of heavy whipping cream
- 1 Tablespoon of butter or bacon grease
- 8 oz of pepper jack cheese
- Cajun or Creole seasoning to taste
- 3/4 teaspoon of Xanthan Gum

### Directions:

Prep the green onions by dicing them. In a bowl mix in the crawfish tails, Worcestershire sauce, Louisiana hot sauce, Chilau Boil Bomb, cajun or creole seasonings. Now use an immersion blender or regular blender to add Xanthan Gum into the cream. With the butter or the bacon grease hot and melted add in the green onions to sauté for a few minutes. Add in the seasoned crawfish tails and heat through for a few minutes. Now add in the cream with Xanthan Gum into the mix and stir well until thicken to your preference. If you're making Crawfish Bread you will want it thick. Taste for seasoning and adjust to your taste. Enjoy!

## Rus's Cajun Seasoning

### Ingredients:

- 2.5 tablespoons paprika (I made it with red bell pepper)
- 2 tablespoons garlic powder
- 2 tablespoons salt
- 1.5 tablespoons white pepper powder
- 1 tablespoon cayenne pepper powder
- 1.5 teaspoons oregano powder
- 1 tablespoon onion powder
- 1 tablespoon dried thyme (crushed)
- 1.5 teaspoon dried parsley (crushed)
- 1/2 teaspoon lemon zest powder