

Crawfish Dressing



Crawfish Dressing has a Louisiana twist and is loaded with crawfish. It will be a welcome addition to any southern Thanksgiving buffet.

Course	Side Dish
Cuisine	Southern
Prep Time	20 minutes
Cook Time	55 minutes
Total Time	1 hour 15 minutes
Author	Christin Mahrlig

Ingredients

- 6 to 8 ounces Andouille sausage, (about 2 links) diced
- 4 tablespoons butter
- 2 celery stalks, diced
- 1 red bell pepper, diced
- 2 medium onions, diced
- 2 garlic cloves, minced
- 1 pound frozen crawfish tails, thawed
- 3 teaspoons Tony Chachere's, divided
- 1/2 teaspoon black pepper
- 2 eggs, lightly beaten
- 1/2 cup half-and-half
- 1 (14-ounce) package cornbread stuffing
- 2 tablespoons chopped fresh parsley
- 1 to 1 1/2 cups chicken broth
- 2 tablespoons butter, cut into thin slivers

Instructions

1. Brown sausage in a large skillet. Remove to a bowl and set aside.
2. Add 4 tablespoons butter to the skillet and cook celery, red pepper, and onion until soft.
3. Add garlic and cook 1 minute.
4. Add crawfish, 2 teaspoons Tony Chachere's and black pepper. Mix together and remove from heat.
5. In a large bowl, whisk together eggs, half-and-half and remaining 1 teaspoon Tony Chachere's seasoning. Add cornbread stuffing, parsley, and crawfish mixture. Mix together well.
6. Add enough chicken broth to moisten the mixture.
7. Transfer to a greased 9x13-inch pan. Scatter butter slices on top. Cover with aluminum foil and bake 40 minutes at 350 degrees. Uncover and bake 15 more minutes.

Whole Smoked Gator

1. 20lb whole gator cleaned and dressed.
2. 5 lbs thick cut bacon
3. Crawfish stuffing (two batches) recipe on this website
4. Bottle of your favorite Cajun seasoning
5. Spray bottle of apple juice
6. Aluminum foil
7. Large smoker
8. Hickory, oak and apple wood
9. Butcher twine
10. One small chicken
11. 8" wooden dowel

First of all make your crawfish dressing and stuff the cavity of the gator. Using the butcher twine close the cavity tight to keep dressing in. I then proceed to add the Cajun seasoning to all of the gator (I use a lot), then wrap the bacon over the top of the gator from the back of the head to end of tail. This will help keep the gator moist plus the bacon is delicious at the end. I usually start my smoker a couple hours before placing the gator on it. You need to smoke the gator around 225 for approx 8 hrs or until internal temp of gator and stuffing is 165-170. It is important not to overcook and dry it out. You will need a thermometer to keep check. Also cover the head and feet in aluminum foil to keep from burning the skin for presentation. An added bonus is smoke a chicken to add to its mouth for presentation and eating. In order to do this you will need a wooden dowel approx 8" long to prop the mouth of the gator open while smoking. When cooked and doing presentation add the chicken after removing dowel. I hope you all enjoy.

