

Crawfish Monica

Sandi Wright

1 lb. pasta	¼ cup dry white wine
2 T. olive oil	2 cups heavy cream
6 T. unsalted butter	1 T. fresh lemon juice
1 cup chopped yellow onions	1 lb. crawfish tails
2 T. minced garlic	½ cup chopped green onions
2 tsp. Emeril’s Essence*	½ cup chopped fresh parsley
½ tsp. salt	1 cup grated Parmesan cheese
¼ tsp. cayenne pepper	

Cook the pasta in a large pot of boiling salted water until al dente, about 8 minutes. Drain, reserving ¼ cup of the cooking liquid. Return to the pot and toss with the olive oil and reserved cooking liquid. Cover to keep warm.

In a large sauté pan or skillet, melt the butter over medium-high heat. Add the onions and cook, stirring, until soft, about 5 minutes. Add the garlic, Essence, salt and cayenne, and cook, stirring, for 1 minute. Add the white wine and cook over high heat until nearly all evaporated. Add the cream, lemon juice and cook, stirring occasionally, until slightly reduced. Add the crawfish tails and cook, stirring to warm through. Add the onions and parsley and cook for 1 minute. Add the cooked pasta and toss to coat with the sauce. Cook until the pasta is warmed through, about 1 minute. Remove from the heat and add ½ cup of the cheese. Turn out into a serving bowl and top with the remaining ½ cup of cheese. Serve.

**Emeril’s Essence Creole Seasoning*

2 ½ T. paprika	1 T. onion powder
2 T. salt	1 T. cayenne pepper
2 T. garlic powder	1 T. dried oregano
1 T. black pepper	1 T. dried thyme

Combine all ingredients and store in airtight container. Yield 2/3 cup

Creamy Onion Garlic Bread

2 tsp. olive oil	¼ cup shredded Parmesan cheese
¼ cup chopped green onions	1 tsp. garlic powder
4 cloves garlic, minced	salt and pepper to taste
4 oz. cream cheese, room temperature	2 tsp. dried parsley flakes
¼ cup butter, room temperature	1 loaf French bread
¼ cup mayonnaise	

Preheat oven to 400 °. Finely dice the green onions and garlic. Drizzle a large pan with olive oil and sauté onions and garlic for 1-2 minutes until soft and fragrant. Remove from heat and set aside.

In a medium mixing bowl, stir together the cream cheese, butter and mayonnaise. Mix in Parmesan cheese, garlic powder, salt and pepper. Pour in the onion and garlic mixture and stir together. Slice the French bread in half lengthwise. Spread the cut sides of the bread with the mixture. Bake for 5-10 minutes until the topping has warmed through and bread is golden on the edges.

Apple Dumplings

2 cans Pillsbury Crescent rolls

1 ½ tsp. cinnamon

1 ½ stick butter

Pinch of salt

1 tsp. vanilla extract

1 cup brown sugar

32 slices peeled Granny Smith apples

8 oz. Sprite

Separate crescent rolls. Place 2 slices of apple at the wide end and roll up. Place seam side down in greased 9 X 13 baking dish. Melt butter and add brown sugar, vanilla, cinnamon and salt. Pour over dumplings. Pour 8 oz. of Sprite around the edge of the dish. Bake 350° for 30 minutes. Serve warm with ice cream.

Lemon Curd Salad Dressing

Ami Mitchell

2 T. lemon curd

¼ cup lemon juice

½ cup olive oil

Mix well and store in refrigerator. Toss desired amount with mixed greens, avocado, tomato and feta cheese.