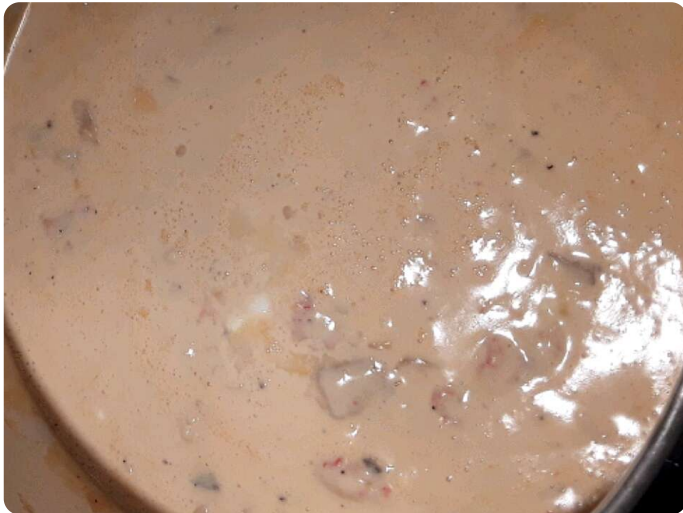




Louisiana Crawfish Bisque

Oscar · 28/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

6

Description

This crawfish bisque recipe is creamy and hearty. My mom and I make it frequently and always to rave reviews. Being from Louisiana, I am happy to be able to make a crawfish bisque better than what I've tried at any restaurant. Serve with French bread and a nice salad.

Ingredients

- ½ cup butter - ½ cup chopped onion - ½ cup chopped green onion - 1 pound crawfish tails - 2 (10.5 ounce) cans cream of potato soup - 1 (10.5 ounce) can cream of mushroom soup - 1 (15 ounce) can yellow corn
- drained - 1 (14 ounce) can white corn
- drained - 1 (8 ounce) package cream cheese - 1 pint half-and-half - 2 tablespoons Creole seasoning (such as Tony Chachere's®)
- or more to taste - salt and ground black pepper to taste

Instructions

1. Melt butter in a large pot over medium heat. Cook and stir onion and green onion in hot butter until softened
2. about 5 minutes. Add crawfish tails
3. condensed soups
4. canned corns
5. and cream cheese; cook
6. stirring often
7. until cream cheese melts and ingredients are well combined
8. about 5 minutes. Stir in half-and-half and Creole seasoning; season with salt and black pepper. Cook until hot
9. about 15 minutes.