

Crawfish and Corn Soup

Serves 8

Recipe shared by JoAnn Kellogg

1 stick butter
2 tablespoons flour
1 large onion, chopped
¼ cup chopped green pepper
1 quart milk
2 11-ounce cans whole kernel corn
2 16-ounce cans cream style corn
1 10¾ ounce can cream of mushroom soup
12 ounces crawfish tails, thawed
½ teaspoons Lea & Perrin
4 bay leaves
Salt & pepper to taste

DIRECTIONS

- In a large pot, melt butter over low heat. Blend flour into melted butter. Add onion and green peppers. Sauté until wilted. Add remaining ingredients and cook on medium heat for 40 minutes. Stir frequently to prevent scorching.