Crawfish Corn Maque Choux ~

- Melt butter over medium-high heat.
- Sauté onions for about two (2) minutes. Add bell peppers and corn.
- Season with salt & pepper, stir and cook for about 10 minutes.
- Once corn has softened, add cream.
- Cook for about two (2) minutes to thicken.
- Add crawfish tails until they’re heated through.
- Garnish with green onion.

Blackened Fish ~

- Heat a heavy gauged skillet (preferably cast iron) on high heat until very hot.
- Dip the fish in melted butter, then dredge in seasoning.
- Carefully place fish in skillet and sear until blackened (approximately 2 minutes).
- Turn fish over and repeat.
- Thicker pieces can be finished in the oven.
- Serve fish on top of the maque choux.

~ Continued ~
BEURRE BLANC (optional sauce) ~

1/2 cup white wine
1/4 cup rice wine vinegar
1 tablespoon chopped shallots
1 teaspoon heavy cream
1/2 pound cold, unsalted butter, cut into 1/2 TBSP pieces
1 lemon

- Add shallots, wine, and vinegar to a heavy-bottom saucepan and reduce over medium heat until almost all liquid has evaporated.
- Add cream and reduce slightly.
- Slowly add cold butter 1/2 TBSP at a time on low heat, stir constantly until each butter pat has emulsified into the sauce.
- Shut off heat, strain, and serve.

~ TIPS ~

- For Maque Choux, cut corn off cob raw, as close to cob as possible. Separate kernels by hand.

- Doing all knife work (chopping) in advance will save time when you begin cooking the dishes.

- If using sauce, drizzle sparingly over fish.