

Lobster Chileau

Ingredients:

- 6 green [raw] crawfish tails
- 1/4 lb. salt pork, cut up
- 3-4 stalks celery, chunked
- 2 medium sized onions, chunked
- 1 green pepper, cut fine
- 1 hot pepper or ground red pepper
- 1 small can tomatoes
- juice of 2 limes
- garlic, salt, pepper



Preparation:

Fry Pork until brown. Remove and saute onion, pepper and celery in drippings until tender. Add tomatoes and seasoning, cook until smooth adding water if necessary to have enough liquid.

Shell, devien and cut into bite size pieces, the green crawfish tails. Add to tomato sauce, cook 15 to 20 minutes or until crawfish feels tender when a fork is inserted. Do not overcook.

Can be used over cooked rice or eaten as a main dish.