

ingredients, adding water as needed. Reserve green onions and parsley until last half hour, and eggs and wine until just before serving.

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### CRAWFISH BISQUE

Serves 8-10

2 water buckets crawfish  
3 pounds crawfish tails  
60 large crawfish heads  
3 packages crawfish fat  
or  
 $\frac{1}{2}$  box salt

Put live crawfish in boiling water to cover and pour in salt. Leave 20 minutes. Then wash, scald and clean them. Peel tails and clean out heads, reserving the fat. Fill heads with the following stuffing:

All the tails, chopped  
or ground  
1 large onion, chopped  
 $\frac{1}{2}$  cup green onion tops  
2 tablespoon parsley  
1 small clove garlic  
3 slices stale bread

Cook seasoning in bacon fat until limp, then add bread and tails, cooking a few minutes more. Save a portion of the dressing for the soup part of the bisque. With remainder, stuff heads, roll them in flour and fry until brown in hot fat.

### GRAVY FOR BISQUE

3 heaping kitchen spoons  
bacon fat  
2 heaping kitchen  
spoons flour  
1 large onion  
2 cloves garlic  
3 bay leaves  
 $\frac{1}{2}$  cup green onions  
2 tablespoon parsley  
2 quarts water

Make a roux with bacon fat and flour. Stir constantly and when dark brown, add onion and garlic (chopped very fine) and cook until onion is limp. Add water and simmer for half an hour. Add bay leaves, green onions and parsley. Add stuffed heads and dressing left. Simmer another half hour, then skim fat and serve—6 heads to one serving.

From the file of  
LAURANCE MOUTON SIMON  
St. Martinville, La.