

# Crawfish Squat Lobster

...in 2012, we took our son, daughter-in-law, and grandsons to England and Scotland. Their favorite place was the Isle of Skye where we had several good meals at the Claymoor Restaurant in Broadford. I ordered a seafood dish called "squat lobster," a miniature version of lobster tails that looked for all the world like Louisiana crawfish tails. This is a version of that dish made from our freshwater version of "lobster." Lilly & Rick

By Lillian Bridwell-Bowles

## ingredients:

- 1 ½ sticks of butter
- 2 lbs frozen, cooked crawfish tails
- 6 scallions finely chopped
- 2 tbsp. Tony Chachere's seasoning
- 2 tbsp Worcestershire sauce

## directions:

- In a frying pan, melt about a ¼ stick of butter and saute the scallions and crawfish tails with the Tony Chachere's seasoning and Worcestershire sauce, 2 or 3 minutes until all ingredients are warm. Be careful not to overcook the crawfish tails.
- Add the remaining butter a little at a time, shaking and stirring until the butter melts into a creamy sauce. Return to heat if necessary to melt all of the butter.
- Serve immediately with a crusty French baguette to sop up the remaining butter in the dish.

