**CRAWFISH PIE**

1 ONION DICED

¼ CUP GREEN ONIONS CHOPPED

2 CLOVES OF GARLIC

½ CUP GREEN PEPPER CHOPPED

2 RIBS OF CELERY CHOPPED

½ CUP BUTTER

1 CREAM OF CELERY SOUP

4 TBLS TOMATO SAUCE

1 LB CRAWFISH TAILS

¼ CUP PARSELY

½ CUP SEASONED BREAD CRUMBS

½ TSP RED PEPPER

½ TSP BLACK PEPPER

1 EGG BEATEN

1 CUP MILK

SAUTE ONIONS, GARLIC, PEPPER, CELERY, GREEN ONIONS, PARSELY IN BUTTER TIL LIMP.

ADD SOUP, TOMATO SAUCE, AND CRAWFISH TAILS, COOK SLOWLY FOR 10 MINUTES

TURN OFF HEAT AND ADD BREAD CRUMBS, SALT, PEPPER , EGGS, MILK, MIX WELL

POUR INTO 10 INCH PASTRY SHELL AND COVER WITH ANOTHER SHELL.

BAKE 350\* FOR 35 TO 40 MINUTES