**Potato & Crawfish Soup (Ray)**



**Ingredients**:

1 medium Onion (diced)

2 tsp Garlic (diced)

3 1 lb pkgs Frozen Potato Mashed w/ Garlic (thawed) (Bob Evans)

1 pint Half & Half

½ stick Butter (chop in to wedges)

1 lb fresh Louisiana Crawfish (peeled)(Calandro’s Supermarket)

2 tsp Crab Boil

¾ cup Chicken Broth (put the Crab Boil in here)

1 pkg Cheddar Cheese (grated)

½ cup Green Onions (chopped)

Olive Oil

**Directions**:

Saute Onion & Garlic in Olive Oil - drain & put in Slow Cooker

Combine everything (except Half & Half, Crawfish, Cheese, & Green Onions)

in a Slow Cooker, stir until blended - heat on high for 45 minutes - stir a lot

Add Half & Half and Crawfish mix well

Heat again on high for 30 minutes

Reduces heat to Keep Warm

Serve in bowls with Cheese & Green Onions sprinkled on top

Bon Appètite!