

## **Fried Crawfish Po'Boys w/ Cajun Power Mayo**

for the mayo:

1/2 cup Blue Plate Mayonnaise

1 Tbsp lemon juice

2 Tbsp Cajun Power Garlic Sauce

Mix together in a small bowl. Cover and refrigerate for at least 30 minutes.

for the po'boys:

1 12" French Bread

oil for frying

1 lb crawfish tails

3/4 cup flour

1 egg

1/2 cup milk

10 oz of your favorite fish fry (I use LA NOLA style fish fry)

shredded lettuce

sliced tomato

pickle slices (optional)

Heat oven to 400 degrees. Cut the bread in half lengthwise, leaving a "hinge" on one side. Cut the bread into two equal pieces to make two po'boys. Place on a cookie sheet and bake for about 10-12 minutes to warm and crisp the bread. Remove and set aside.

Heat oil to 350 degrees. While oil is heating, dust the crawfish with flour and shake off the excess. Combine the egg and milk. Dunk the crawfish in the mixture, then coat with fish fry. Shake off the excess and carefully add to hot oil. Fry until golden brown. Drain on paper towels.

Spread the bottom side of each po'boy with the mayo. Pile on the crawfish. Top with lettuce, tomato, and pickle (if using).