

## Crawfish Phyllo Triangles

<http://userealbutter.com/2007/12/28/crawfish-phyllotriangles-recipe/>

*modified from Crawfish Turnovers in Louisiana Real & Rustic by Emeril Lagasse*

1 lb. crawfish tails, peeled and cooked  
1 cup onions, diced  
1/2 cup celery, chopped  
1 1/2 tsps salt  
1/4 tsp cayenne  
3/4 tsp paprika  
1/2 stick butter  
3 tbsps parsley, chopped  
3 tbsps green onions, chopped  
2 tbsps Worcestershire sauce  
1/2 lb. phyllo dough sheets, thawed  
1 cup butter, melted

Mix the onions, celery, salt, cayenne, and paprika in a bowl. Melt the butter in a sauté pan over medium-high heat. Sauté the seasoned vegetables until soft and brown. Add the crawfish and cook for about 5 minutes, stirring occasionally. Remove from heat. Add the parsley, green onions, and Worcestershire sauce and stir well. Let cool. To make each triangle, set one sheet of phyllo on a clean work surface and brush melted butter on half of the sheet lengthwise. Fold the phyllo on its long axis in half. Brush melted butter on half of the phyllo lengthwise again, and fold on the long axis once more. You should have a long narrow strip of phyllo with 4 layers. Place a heaping tablespoon of filling on one corner of the strip and begin folding the dough over the filling like a flag. Continue folding until the dough is completely wrapped around the filling. Brush a little butter on the end to seal it down. Place triangles on a baking sheet so they are not touching one another. Bake at 375°F for 18-20 minutes. Serve hot.