

CRAYFISH CORN MAQUECHOUX

(An Indian Creole dish from So. Louisiana)

As Prepared by:

**LEON MAYERS AND BILLY FAVA
MAYERS CATERING**

4 cans of white whole kernel corn, drained (12 oz. can size) or 1 dozen fresh ears of corn cut off the cob.
1 block butter
1 bell pepper, diced
1 onion, diced
1 fresh tomato (optional), diced
1/2 lbs. crawfish
red or black pepper
salt

In large sauce pan melt butter over medium heat. Add all other ingredients except the crawfish and cook covered until corn is beginning to be tender. Add crawfish for last 10 minutes of cooking time and continue cooking until corn is tender. Freeze if desired. Yield: 12 servings.

Leon Mayers has been in the food business for over 45 years. Leon's nephew, Billy Fava, joined him in the business 10 years ago and their business has continued to thrive ever since, with the only means of advertisement being word of mouth.

Because of the enthusiasm of their customers, this successful team has recently opened a retail outlet in Lafayette, La., called Cajun Cookin'. This new venture has carried on the tradition of outstanding food by supplying Acadiana with frozen, prepared foods, such as shrimp and crawfish etouffe, corn macque choux, crawfish tamales and boudin, gumbos, stuffed crabs, and other delicacies. The fame of Cajun Cookin' has spread quickly and the food that has delighted South Louisiana for years is now shipped all over the United States, reaching from Washington, DC to Hawaii.