



Leftover Crawfish Boil with Grits

NIBBLEDISH CONTRIBUTOR

Ingredients

This is a great treat for Sunday mornings while I watch all my favorite political shows.

Whatever is left over from last night's crawfish boil.

Creamy grits

Instructions

Cut the corn from the cobs and peel the shrimp and crawfish tails.

Melt 2 Tablespoons of butter in a saute pan.

Add the leftovers and saute briefly to heat through.

When the pan begins to sizzle, add Marsala wine.

Serve over creamy grits.
