**Sweet Mama's Shrimp and Crawfish Ya Ya**

*serves 4*

1 lb. (21-25 count shrimp) shelled and deveined

1/2 lb. crawfish tail meat

2 Tablespoon butter (melted)

1 teaspoon oil

2 Tablespoon minced garlic

1 1/2 Cup heavy whipping cream

1 teaspoon Franks Red Hot Sauce

3-4 onions thinly (julienned) sliced

pinch of course black pepper

Melt butter + oil in large sauté pan over medium heat

add onions and cook 'til slightly translucent

Then add minced Garlic, cook for about 1 minute

Then add Worcestershire sauce, Franks Red Hot Sauce and heavy whipping cream.

Reduce slightly

Add a pinch of black pepper.

Then add shrimp and simmer until shrimp turns pink.

Do not overcook

Serving suggestion: spoon over Sour Cream Corn Bread