

## CRAWFISH BEGGARS PURSE

### Ingredients:

Puff Pastry

8oz crawfish tails

¼ lb cream cheese

2 green onion - chopped

1 tsp salt

1 tsp black pepper

1 tbsp granulated garlic

1 tsp siracha (hot sauce)

½ cup sweet and sour sauce

1 tbsp black and white sesame seeds

1 egg

In a food processor, pulse crawfish and 1 green onion, 3-6 pulses until chunky. Fold crawfish and onion in with remaining ingredients. Softened cream cheese will make this easier. Roll puff pastry to 1/3 over original size. With a cookie cutter slice into 3"x 3" squares. Add ½ tsp of mix into center of pastry squares. Fold opposite corners and pinch under top. Twist to close. Paint with mixed egg and sprinkle with granulated garlic and sesame seeds. Bake at 350 degrees for 5- 8 minutes until golden. Serve with sweet and sour sauce