

IT'S LOUISIANA CRAWFISH SEASON



HOW TO BOIL CRAWFISH

www.crawfish.org



1 Fill the pot about 2/3 full with water. Replace the lid.



2 Turn on the propane tank. Light the fire.



3 Dump the crawfish into a large, clean container. Rinse the crawfish until the water runs clear. It isn't necessary to "purge" the crawfish in a salt solution. A good spray with the hose will remove the dirt and get rid of any grittiness.



4 When the water is boiling, add the liquid boil, dry boil and salt. Using both types of boil really enhances the flavor.



5 Add the lemons and slow-cooking vegetables: potatoes, onions, garlic, artichokes and corn. Allow the pot to return to a boil. Cook for about 10 minutes at a full boil.



7 Adjust the seasoning, as you like. Add the asparagus, but don't submerge it. Let the crawfish soak for 15 minutes with the lid on.



Gather family and Good friends, spread out the paper and Enjoy a Taste of Heaven the Louisiana Way.



6 Add the crawfish, sausage and mushrooms to the pot. Allow the pot to come to a full boil, cook for 10 minutes, then cut off the heat.



8 Carefully pull the basket out of the water. Let drain.

HOW TO PEEL CRAWFISH



1 Pick a nice crawfish with a big tail (that's where all of the meat is!)



2 Hold the body and grab the tail.



3 Twist the tail to loosen it from the body.



4 Pull the tail away from the body.



5 Pinch the tail just above the fans.



6 This makes the meat pop out from the shell. Pull the tail meat out and enjoy.



7 Pull the tail meat out and enjoy.



8 Suck the head if you want—the spicy juices are great. Or, for the true die-hard, stick your pinkie in the body and scoop out the fat.



9 Tasty crawfish fat to be licked off the pinkie. Mmm good.