



Crawfish Boil Recipe:

There are many ways of doing a crawfish boil- some people put in different veggies, some like to cook the potatoes/corn/sausage separately while the crawfish cool off in a cooler. We like to do separate full pot batches so that one batch can be "regular" and the 2nd can be "extra spicy."

Ingredients-

- Live crawfish (approx 3lb per person)
- uncooked shrimp (1/4-1/2lb per person)
- frozen uncooked crab legs (1/4lb per person)
- andouille sausage (1 sausage per person)
- baby red potatoes (1/4-1/2lb per person)
- corn (1 ear per person)
- onions (1/2 per person)
- lemons (1/2 per person)
- seafood boil seasoning (1lb mix per 10-12lb crawfish)

All amounts are approximate so feel free to get more or less of any one thing.

So for a group of 20 "eating" adults we'd get:

- about 50lbs live crawfish
- 5-10lb bag uncooked shrimp
- 5lb crab legs
- 20 andouille sausage
- 5-10lb bag baby red potatoes
- 20 ears corn
- 10 onions
- 10 lemons
- 5- 1lb bags [seasoning mix](#)

Thaw shrimp (if frozen) and crab legs in refrigerator overnight. Rinse crawfish thoroughly in a utility sink or with a hose until water runs clear (do not purge by soaking in salt water- it will kill them), and keep in a cooler on ice until ready to boil.

Prep all other ingredients- cut sausages in 1/3, shuck corn and cut in 1/2 or in 1/3, cut potatoes in 1/2 if larger, halve onions (around equator so they stay together), halve lemons.

Start boiling water (remember this can take 15-30 mins or more depending on the size of your pot).

Add seasoning (if you have to make it in multiple batches, save some for the next batch). Once water is boiling, put potatoes, onions, and lemons (squeeze into water, then toss in) in and boil a few minutes. Add corn. Cook a few more minutes until tender but not fully cooked.

Add seafood and sausage. Bring water back to a slow boil, then turn off and let "poach" with the lid on for 15-20 minutes. Crawfish will start to sink which is how you know they've absorbed as much water and flavor as they're going to.

Pull out strainer and dump all food onto your covered table to enjoy!

***Another method is to poach all crawfish first with onions and lemons. Put cooked crawfish in a clean cooler to steam while you then cook all of the sausage, potatoes, corn etc in the seasoned water. This allows the crawfish to absorb most of the seasoning first.

