

Crawfish Boil



Note: This is not a precise recipe but rather a general outline on how to conduct a crawfish boil for those who have never entertained the idea. It's really easy and it's fun too.

Ingredients:

Living Crawfish in the sack or by the pound
Small red Potatoes, scrubbed clean
Small Onions, whole, peeled
Corn on the cob, cut in 2" chunks
Polish or any other smoked Sausage, 1" chunks
Button Mushrooms
Zatarin's Crawfish Boil Spice

Directions:

Pick the crawfish over, discard any dead ones.
At this point they might be pretty muddy.
Place the crawfish in a large cooler or tub and rinse them well with a water hose.
Drain the water, fill the tub and let the crawfish swim around to clean themselves.
When the water is muddy, drain it and repeat the procedure 2 or 3 times until the water gets halfway clear.
At this point add a good amount of table salt to the water and let the crawfish purge themselves for 10 - 15 minutes.
Drain the muddy water and repeat the rinse/drain cycle once or twice until the last batch of water is fairly clean.
Drain it and the crawfish are ready to be boiled.
Bring a large pot of water on an outdoor gas burner to a rolling boil.
Add a good amount of the spice, the potatoes, the corn and the sausage chunks.
After 5 minutes or so, add the onions.
When the onions and the potatoes are almost done, add the crawfish and a few minutes later add the mushrooms.
Don't overcook the crawfish, they need only a few minutes.
Remove everything with a large spider skimmer, place in large bowls and enjoy.

Note: Always keep the water at a rolling boil level before you add any ingredients.
For a large group, placing the cooked crawfish and veggies in a clean ice chest is a good way to keep them warm.
I typically wash and bleach the ice chest to disinfect it.
I then generously sprinkle Tony Chachere's Creole Seasoning over the food.
I like to have a small pile of Tony's to dip the peeled tails into before chomping down.