

## Louisiana Crawfish Boil

This is one way to do it.

Ingredients: (This is divided over two batches --- 35 lb. Crawfish in total --- usually the remaining liquid from the first batch is kept for the second batch)

- Salt 1 - 1 1/2 Boxes
- Cayenne Pepper 1 1/2 Bottle (6 oz Bottles)
- Zatarain's Crab Boil 1 Bag (8 oz)
- Tabasco Hot Sauce 4 - 8 oz
- 6 Lemons -- cut into quarters
- 6 Onions (whole or sliced in half)
- Potatoes (sorry Lou ) 6 or more
- Garlic 2-4 Bulbs
- Butter 2 Sticks
- Sausages --sliced thin --- 1 to 2 links
- Mushrooms 1 large container
- 6 - 8 Small Ears of Corn

Boil water in pot with propane burner (15 gallons is common) with salt, cayenne, crab boil, hot sauce and butter.

Put in crawfish, lemons (squeeze before dropping), garlic (separated or cut into chunks) and onions.

Bring to a boil then boil for 5 minutes. Turn off fire and let soak for about 20 minutes. In general the longer you let them soak the spicier (and better) they will be.

The crawfish (the pot has a removable strainer that the crawfish sit in) are then dished out and sometimes just poured on large tables with trash bag and news paper covers. Get your beverage of choice and dig in . Beer goes well . The crawfish tail is pulled and separated from the head of the crawfish. The first couple of shell segments are removed from the end farthest from the tail and the meat is squeezed out and usually comes out in one piece. It is common for people to then squeeze the head of the crawfish, releasing all types of fatty juices and spices , and then the head is sucked. If you can get past the concept then it is a very tasty experience .