



# Pinchin' Tails Crawfish

## HOW TO BOIL CRAWFISH

(Follow recipe for 1 sac of crawfish)



### Ingredients Needed:

- Crawfish, Crab or Shrimp
- Water
- 1/2 oz. Cayenne pepper (optional)
- 10-12 cloves of garlic (optional)
- Choice of citrus: 4 large lemons, 8 oz. bottle of real lemon juice, or oranges
- Mushrooms to taste (optional)
- 3 lbs. medium red potatoes (unpeeled)
- 1 sac of live crawfish, crabs or shrimp
- 2 lbs. small whole onions
- 18 small frozen corn cobs
- 1 bag powdered seafood boil or 4 oz. bottle liquid seafood boil (more for spicier taste)

Note: Vegetables can be adjusted according to your taste.

### Directions:

- Fill 1/2 pot of very large pot with water.
- Add all ingredients except seafood (corn, potatoes, onions, shallots, mushrooms, etc.).
- Boil ingredients for 20 minutes except frozen corn and mushrooms - boil those for 10 minutes.
- Take out vegetables and bring water back to a boil.
- Add seafood and boil:
  - \*5 minutes for crawfish,
  - \*20 minutes for crabs and
  - \*3 minutes for shrimp.
- Remove from heat and allow seafood to soak. Longer you allow to soak the more flavor/spice the seafood will have.
- Drain and remove seafood.

For Cajun style serving, place a lot of newspaper on a long table, and pour the drained vegetables and seafood on the newspaper.

Allow 4-5lbs. for heavy crawfish eaters.  
2-3 lbs. for light or new crawfish eaters.