



# Cajuncrawfish.com

## Authentic Cajun to Your Door

### Your Live Crawfish Shipment

Follow these easy steps to great crawfish.

- 1 Open the box and inspect your shipment.
- 2 Are they alive?  
**Yes?** Then go to step 3. **No?** Call us or e-mail immediately.
- 3 How to **store** your crawfish?
- 4 Did you get your spice?  
**Yes,** great go to step 6. **No,** go to step 5.
- 5 NO SPICE??? Don't panic, homemade spice recipe.
- 6 How to cook crawfish.
- 7 How to make a dipping sauce for crawfish.
- 8 How to peel and eat crawfish.
- 9 What to do with leftovers... how to store cooked crawfish.

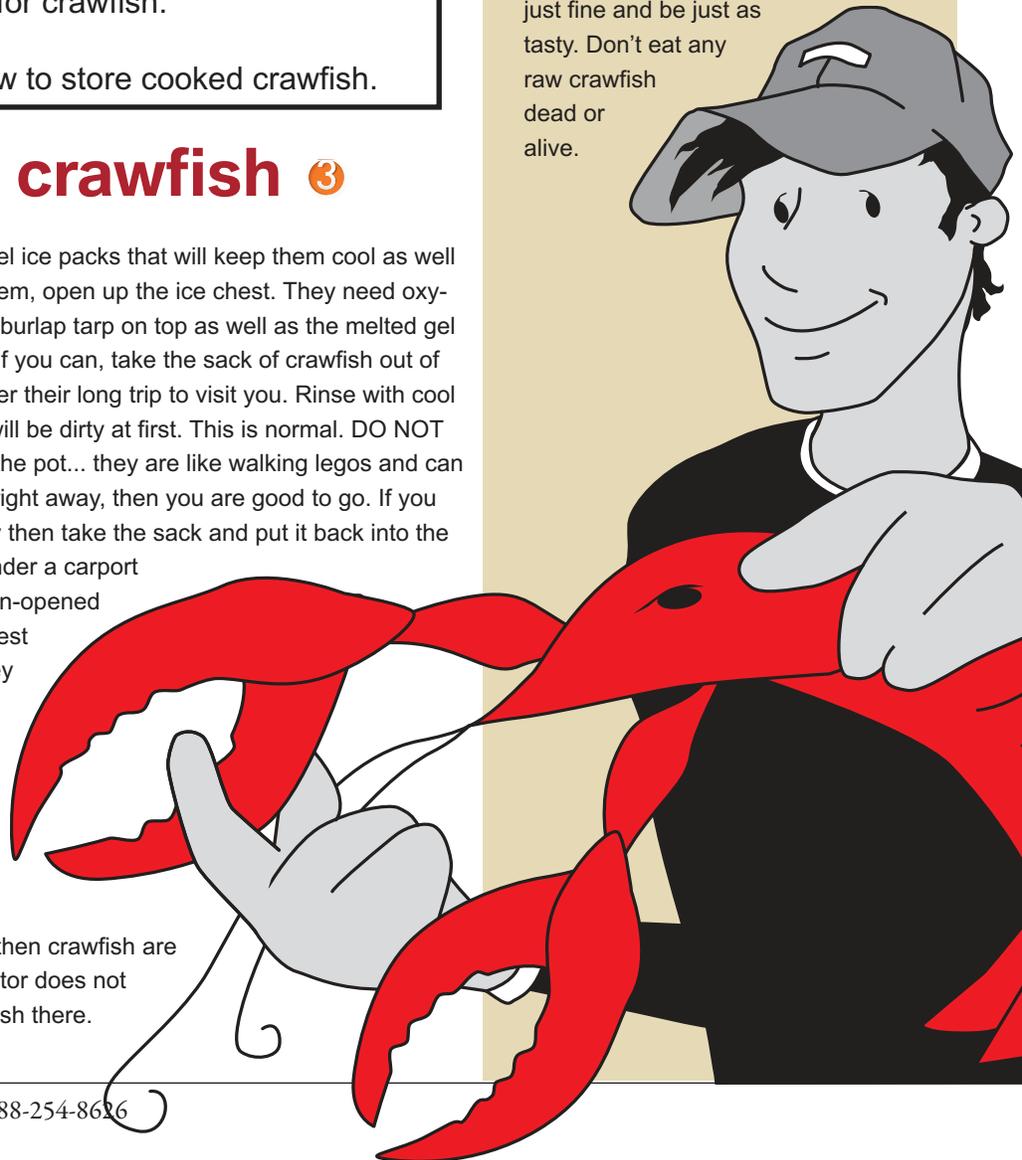
### Are they alive? 1 2

The crawfish should be moving, unless they are really cold and then they might be in a sleepy state. You may only see slight movement when you poke the sack but movement is good. Do not worry if you think one or two might be dead they will cook up just fine and be just as tasty. Don't eat any raw crawfish dead or alive.

### How to store live crawfish 3

Live crawfish will arrive in an insulated box with gel ice packs that will keep them cool as well as give them a little oxygen. When you receive them, open up the ice chest. They need oxygen more than anything. You can throw away the burlap tarp on top as well as the melted gel ice. Take seasoning out and put it aside for later. If you can, take the sack of crawfish out of ice chest and give them a rinse to revive them after their long trip to visit you. Rinse with cool water (NOT HOT) until draining water is clear. It will be dirty at first. This is normal. DO NOT remove them from the sack until you put them in the pot... they are like walking legos and can get away from you pretty fast. If you are cooking right away, then you are good to go. If you aren't cooking till later in the day or even next day then take the sack and put it back into the ice chest. Store the ice chest in your garage or under a carport (DO NOT LEAVE THEM IN THE SUN). Take an un-opened bag of ice and put it on top of the crawfish (ice chest will not be able to shut which is good because they need the oxygen). If the bag of ice melts, throw away the bag of water and replace with a new bag of ice. Try not to have too much water in the bottom of the ice chest. Crawfish are generally tight in the bag and they have trouble breathing under water when they cannot move.

If you are a restaurant and have a walk-in cooler then crawfish are great stored in there. However, a regular refrigerator does not have any oxygen so DO NOT STORE your crawfish there.



# How to make homemade crawfish spice 4 6

Enough for 30 lbs. of crawfish or other seafood

- 2 lbs. salt
- 1 lb. lemon pepper
- 4 oz. ground granulated dry garlic
- 5 oz. red pepper
- 1 oz. clove (optional)

Pour dry ingredients into a large bowl and mix well. Use as directed in Boiling instructions.

## How to boil crawfish 6

Please be aware that the following information is meant to serve ten people or two Cajuns.

The official name for cooking this feast is a "Crawfish Boil." It is usually best to invite a few friends over and make a day of it.

### Equipment Needed...

One large boiling pot  
Wire basket insert for pot  
Lid for pot  
Outdoor propane cooker  
Large tub or two ice chests  
Stirring paddle (or similar tool)

### Ingredients needed...

Fresh mushrooms  
4 lemons  
3 lbs. Fruge's original seafood boil  
Six-pack of cold beer  
30 lbs. Of live crawfish (1 sack)

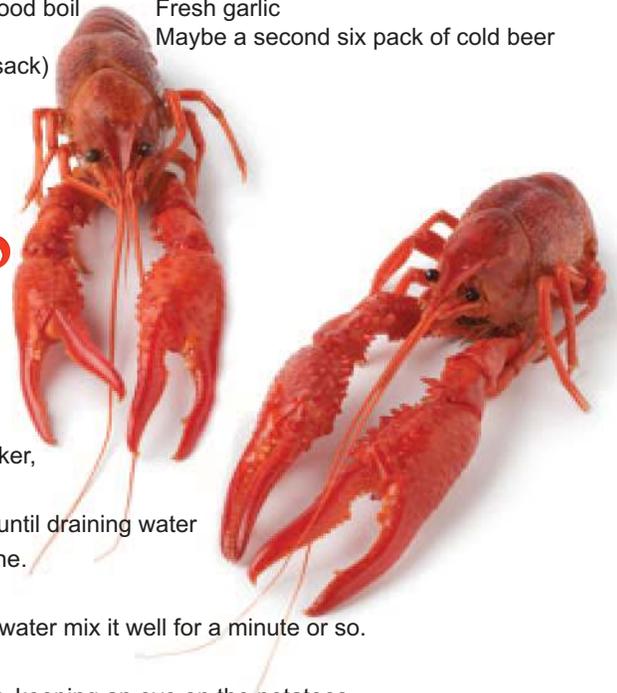
8 small onions  
8 small potatoes  
8 ears of corn  
Fresh garlic  
Maybe a second six pack of cold beer

## Before you cook them... 6

Rinse them. We recommend that you rinse your crawfish with plain water before cooking. Rinse them until draining water is clear.

Directions.. *(beer drinking optional)*

1. If you have not already done so, drink a cold beer.
2. Fill the large pot half full with fresh water, place on outdoor propane cooker, and start the fire. Place the lid on the pot and bring water to a boil.
3. While you wait for water to boil, rinse the crawfish with fresh cool water until draining water is clear. You do not need to "purge" them with salt. Rinsing will do just fine.
4. Drink another beer. Give one to a friend.
5. Add about 1 lb of Fruge's Original Seafood Boil to water. Let the boiling water mix it well for a minute or so.
6. Time to drink another beer. Send sober friend to store for more beer.
7. Drop in all 8 onions (halved), the potatoes and fresh garlic. Let this cook, keeping an eye on the potatoes. (Check for doneness by stabbing with a sharp knife or fork. If it goes in easy, it is cooked. Hint: Do not overcook potatoes, slightly undercook them because they will continue to steam and cook in the ice chest. You don't want to end up with mashed potatoes.)
8. When the potatoes are almost done, add the corn and mushrooms. After they have cooked, lower the fire on the burner and remove the basket. Place the vegetables in a small clean ice chest . Time to drink another beer.
9. Turn the heat up on the burner. Add more spice to the water. (About 25 oz. Save about 1 lb of spice for later.) Take the lemons (halved) and squeeze the juice in the water. Then add the lemons to the water. When the water comes to a boil, place the crawfish into the basket and put the basket in the pot. (Be careful - it's very hot!) Put the lid on the pot and enjoy another beer.
10. When the water comes back to a rolling boil - keep a very close eye on this part (time it) - let it boil for 2 minutes and turn off the fire. Let the crawfish soak for a few minutes and then remove. Hint: Kill the boil by adding cold water from hose. Then let the crawfish soak. Most of the crawfish will sink to the bottom and fill with spicy water (JUICES).
11. Remove the crawfish from the pot and pour into an ice chest (you can use the one it was shipped in) while your friend sprinkles the remaining seasoning. Mix this well and let steam for 5 minutes. Sprinkle more or less spice to your taste.
12. You can dump everything on newspaper on a table or serve it out of the ice chest. Food stays hot in the chest... your choice.
13. Now it's time to really drink beer and eat. The vegetables are for those guests who cannot figure out how to peel the crawfish. At least they won't starve.
14. On the odd chance you have leftovers, put ice on top and store in ice chest. They are really good cold, later./



# How to make a great crawfish dipping sauce



Many local Cajuns eat their crawfish straight out of the boiling pot, but for some the “SAUCE” is half the experience. If you ask two Cajuns what is the best dipping sauce, you are likely to get five answers. Everyone has their own concoction but the basic ingredients usually include some, or part of the following: **mayonnaise, mustard, ketchup, garlic sauce, hot sauce, vinegar etc.** You can use your imagination or follow our basic recipe below.

The most common dipping sauce is just a mixture of mayonnaise and ketchup. It will vary according to taste. We usually mix 1 cup of mayonnaise with 1/2 cup of ketchup. It's all about taste and what you like. Or make it easy on yourself and order one of our delicious ready made dips.

## How to peel and eat crawfish See next page 8

## What to do with leftovers... how to store cooked crawfish. 9

Whole boiled crawfish may be refrigerated and eaten cold. Store as you would any other cooked item. Stored properly, whole cooked crawfish can last 2-3 days in refrigeration. Another option is to peel all leftover crawfish and make other dishes. See our website for recipes. Our favorite is to boil down the seasoned potatoes (everyone always has those left over). Boil down to the consistency that you your soup. Once done, take the leftover corn. Remove the corn from the cob and throw in pot along with any other leftover vegetables. Stir all in. Last drop in the tailmeat. This is the best Crawfish Potato Soup! All with leftovers!

You just finished your crawfish boil, and one of your friends just asked...

## How much crawfish do I need for MY boil?

Not an easy question it depends on your guests and what else you serve, but here is a good guideline.

- 10 lbs. | 2-4 people
- 15 lbs. | 3-5 people
- 30 lbs. | 6-10 people
- 60 lbs. | 12-20 people
- 90 lbs. | 18-30 people

**3 lbs.**  
per person

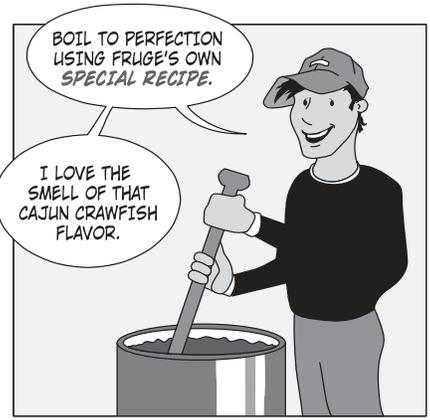
These numbers are based on about **3 lbs. per person.** This is an average order in a crawfish restaurant in Louisiana. Big eaters (or Cajuns) will eat 5 lbs+.





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## How to peel and eat... 8

