

# Boiling Crawfish 101:

1. Bring Water & Seasonings to a boil.
2. Add crawfish, corn, potatoes etc.  
*(Pro Tip - Add potatoes a few minutes early and add corn once heat has been turned off.)*
3. Bring water back to rolling boil.
4. Turn heat completely off.
5. Add any additional liquid seasonings and stir.
6. Let them soak for at least 30 minutes.
7. Ready to eat.



*Pro Tip: Allowing them to sit in the water helps them soak up the spices. Once the crawfish begin to sink below the water surface, you know they are getting close.*

## Keeping your bugs alive & pinchin'...

*Crawfish are not an actual fish. They need to breathe air or they can smother or drown. Here are some tips on keeping them alive until you are ready to boil.*

Leave them in the sack & keep them in a cool area. Direct sunlight is bad for long periods of time. They are best kept in a cooler on top of ice, with ice covering them or both. The cooler must be able to drain as the ice melts. If the water collects in the bottom of the cooler it will drown your crawfish. You can set some rocks, logs, bricks etc. on the bottom of the cooler to elevate the crawfish out of the melted ice. You also want to keep the lid to the cooler propped open (just enough to allow some air in but keep most out). It can also be helpful to cover them with a damp towel. If you have to leave them in a cooler overnight, follow these steps and you greatly increase your chances for a lively bunch of crawfish.



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