



CHRISTOPHER CREEK

Spice Company

Mid-Week Meals

Arizona Bayou Crawfish

Serves 1 – 214



Crawfish, live***
Corn on the Cob, shucked and halved
Andouille Sausage, sliced
Red Potatoes, halved
Salt



***Do not cook any crawfish that are dead...the tail meat will be mushy and soggy. Figure on 1 pound per person for an appetizer and 4 pounds per person for a meal. For a meal use 1/2 corn on the cob, 1/4 pound andouille sausage and 1 red potato per person.

Fill a bowl large enough for the amount of crawfish on hand with cold water. Use 1/4 cup salt per gallon of water and mix until dissolved. Add the live crawfish to the salt water for 5 minutes. This will purge the crawfish making the tail meat firm and sweet. Drain the saltwater and keep the crawfish in the refrigerator until the cooking water is ready.

Fill a pot large enough for the amount of crawfish on hand with water, about 1 – 5 gallons. Add 4 tablespoons Pork Rub per gallon of water and bring to a boil. If cooking a meal add the corn, andouille sausage and potatoes at this time. Cook for 5 minutes bringing the water back to a rolling boil. Add the drained live crawfish to the pot and cook for an additional 5 minutes. Turn off the heat, put a lid on the pot and let the crawfish sit for another 5 minutes.

Line the table with newspaper and pour out the drained Arizona Bayou Crawfish. Suck the head and pinch the tail if you dare...Enjoy!

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