

Rusty Crayfish Boil

Ingredients:

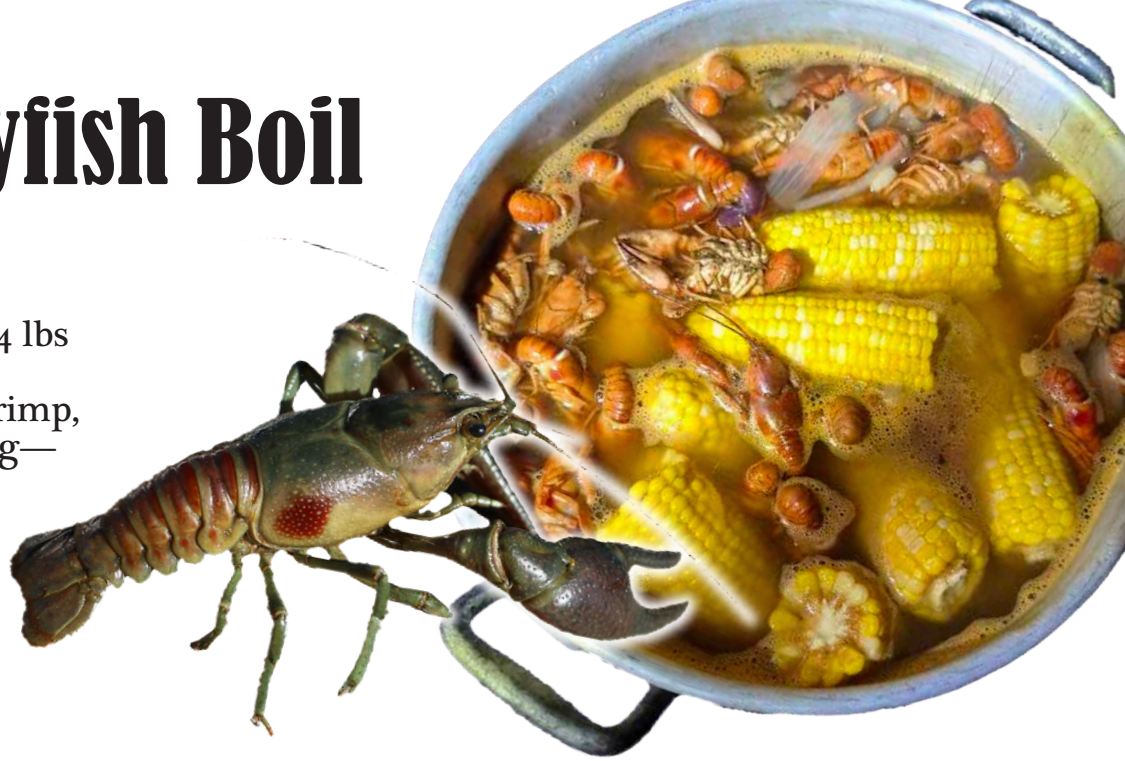
Fresh Rusty Crayfish—4 lbs

Zatarain's Crawfish, Shrimp, and Crab Boil Seasoning—3 tablespoons

Red Potatoes

Onions

Corn on the Cob



Preparation—Store your catch:

Place the live crayfish in a cooler with a little water. They're surprisingly sensitive to temperature changes, so after you get home, rinse them thoroughly using a garden hose to remove debris.

Drain the water several times and store the crayfish on ice (not in water). They'll stay fresher and keep longer this way. If you're not cooking immediately, let them sit overnight on ice.

Instructions:

Equipment:

A large stock pot or turkey fryer with a propane burner works great. I also like to use an inserted strainer basket for easy removal when the meal is done. Another option would be a large hand strainer.

Boil water:

Fill the pot about halfway with water and bring it to a rolling boil.

Season the boil:

Add Zatarain's Crawfish, Shrimp, and Crab Boil Seasoning—about 3 tablespoons per gallon of water for every 4 pounds of crayfish.

Add vegetables:

Add red potatoes first; cook for about 6 minutes.

Add four onions, peeled and chopped. Add corn on the cob (shucked and halved); cook for another 6 minutes.

Add the crayfish:

Stir them in and cook for about 5 minutes, until they turn bright red and begin to float.

Serve:

Pour the contents of the pot, minus the water, over a large tray or pan filled with ice to stop the cooking.

Enjoy:

Serve with melted garlic butter for dipping, and enjoy your Northwoods feast of crayfish, potatoes, onions, and corn.

Recipe by Zach Wilson