

MAIN DISHES

ALAGA CRAWFISH

Ed Watkins

40-44 lb. live crawfish
5 lb. bag of new potatoes
5 lb. corn on the cob

Boiling mixture:

(8-oz.) Yellow Label Syrup
2 boxes salt
12 med. onions (halved)
6 bay leaves
2 (12-oz.) bottle ALAGA Hot Sauce
(4-oz.) red pepper
9 cloves garlic (halved)
1 bottle liquid crab boil
2 bags dry crab boil
1 stalk celery (cut into 3" strips)
12 lemons (halved and squeezed)

Pre-boil new potatoes and corn. Wash the live crawfish in a large wash tub to remove any dirt or debris, then drain. If you are from the purging camp, refill the wash tub with water and pour one box of salt over the crawfish. Let them sit for 5 minutes and drain again. Rinse one more time after draining brine. I have prepped the crawfish with and without purging and cannot tell any difference. While cleaning/purging the crawfish, fill a 60 quart pot half-way with water. Add all of the ingredients listed under the boiling mixture into the pot. Bring the mixture to a vigorous boil for 5 minutes. Add the washed crawfish and bring to a second boil. When boiling begins again, cook the crawfish for 5 minutes, then cut off the heat. Do not over cook or boil. After cutting off the heat, add pre-cooked new potatoes and corn to pot and mix. Let the crawfish, new potatoes and corn soak an additional 5-8 minutes in the pot. Dump the contents of the pot into an ice chest. Serve hot. Serve with french bread and butter.

Equipment:

60 qt. boiling pot
large wash tub
48 qt. ice chest
burner and gas bottle
dipping basket

For a variety also try:

whole mushrooms