

Homemade Crawfish Boil

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This Homemade Crawfish Boil recipe is a Louisiana style seafood boil with amazing Cajun flavor on a much smaller scale!

Course	Dinner
Cuisine	Southern
Prep Time	20 minutes
Cook Time	25 minutes
Total Time	45 minutes
Servings	4 servings
Calories	448kcal
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Equipment

- 1 Stock pot

Ingredients

- 2 pounds fresh or frozen whole crawfish
- 8 garlic cloves peeled and lightly smashed
- 2 ears corn cut in pieces
- 1/2 pound smoked sausage
- 1/2 pound small red potatoes halved
- 1 lemon halved
- 2 tablespoons liquid crab boil
- 4 tablespoons Cajun seasoning
- 2 teaspoons chicken bouillon powder
- 2 tablespoon white vinegar
- 7-9 cups water

Instructions

1. Combine all the ingredients in a large pot, except the crawfish, and bring to a **simmer for 10 minutes**.
2. Adjust the seasoning to taste, if necessary.
3. Add the crawfish and **cook 3-4 minutes**.
4. Turn off the heat and let the mixture **sit for 5-10 minutes**, strain and serve.
5. To be authentic, strain and and pour it on paper lined picnic tables.

Notes

1. Make sure you're using a **large enough pot** to boil the crawfish and vegetables.
2. You'll need to use **enough water to cover the crawfish** so they cook properly.
3. If you're not using frozen crawfish (which are usually fully cooked), you'll want to make sure your **crawfish are fresh, alive and clean**.
4. If using cooked and frozen crawfish, **add them to the boil frozen**. If you defrost them first, reduce the cooking time.
5. If using live crawfish, **pick out any dead ones**. It's normal to find a few in your sack of crawfish, but they should not be consumed.
6. You should cook your live crawfish soon after buying them. If you're not cooking them the same day, make sure to **store them on ice in a cooler** but cook within a few days.
7. Give the live crawfish a **good rinse before boiling** them to remove any dirt. You may also want to purge them. Here are a few tips on **how to clean crawfish**.

Nutrition

Serving: 6ounces | Calories: 448kcal | Carbohydrates: 61g | Protein: 20g | Fat: 19g | Saturated Fat: 6g | Polyunsaturated Fat: 4g | Monounsaturated Fat: 7g | Trans Fat: 1g | Cholesterol: 40mg | Sodium: 834mg | Potassium: 2001mg | Fiber: 23g | Sugar: 5g | Vitamin A: 13177IU | Vitamin C: 96mg | Calcium: 610mg | Iron: 14mg