

## Boiled Crawfish Cajun Style

### Ingredients:

10 lbs. live crawfish (must be live, not frozen)  
1 pkg. frozen ears of corn  
1 doz. new potatoes  
3 bags Zatarain crawfish boil  
6 whole large garlic cloves  
3 oz. garlic powder  
6 oz. old bay seasoning  
1/4 lb. salt  
1 1/2 oz. cayenne  
1/2 oz. black pepper  
1/2 oz. white pepper  
4 lemons  
1 bag ice  
8 bay leaves

### Directions:

CAUTION: Cook outdoors unless you wish to fumigate the house!  
Cook in large container with lid.

Add 2 1/2 gallons of water to container, bring to a rolling boil. Slowly add spices; keep water boiling. After mixture has worked approximately 30 minutes, add potatoes. Wait 5 minutes, then add corn. Wait 10 minutes, then add live crawfish. Wait 15 minutes then cut flame and add 1/2 bag of ice. Serve hot.

Bill Rhodes  
"Two Bills"