Hosting a CRAWFISH BOIL

Crawfish boils are an annual tradition for many residents in communities along the Gulf Coast. Lou Caporale, owner of Go Crawfish, sells live crawfish brought in daily from Louisiana and recommends a basic recipe for a first-time boil.

THE NECESSITIES:
- live crawfish (about 3-4 pounds per guest)
- seasoning of choice
- vegetables
- a large pot for boiling
- newspaper to line tabletop
- a paddle for stirring
- a large cooler to store crawfish before boiling

THE SEASONING:
Caporale recommends a basic recipe to start before adding more ingredients based on taste preferences:

- lemon juice
- chopped onion
- garlic cloves
- corn cobs
- potatoes
- andouille sausage
- stick of butter

THE BOIL:
1. Caporale said he recommends putting vegetables, such as corn cobs and quartered potatoes, into the boil first and cooking until they are soft. The vegetables can be removed before the crawfish is added to the pot.
2. To cook the crawfish, boil them in the pot for five minutes before removing the pot from the heat.
3. Allow the crawfish to continue cooking in the hot water for another 20 minutes, stirring occasionally to keep seasonings from settling at the bottom of the pot. This allows the crawfish to soak up additional flavor.

THE MEAL:
To serve, Caporale said it is traditional to layout the entire meal on a tabletop covered with newspaper, allowing guests to serve themselves.

Whether you call them mudbugs, crayfish or crawdads, The Woodlands area is home to several eateries serving crawfish by the pound from March until June.

WHERE TO EAT:

BIG CAB'S CRAWFISH CABIN
24627 Gosling Road, Spring
281-704-4827
www.facebook.com/Bigcabscrawlfishcabin/

BUBBA T'S CAJUN KITCHEN
610 Rayford Road, Ste. 638, Spring
281-419-6500
www.bubbaots.com

CAJUN CANTINA
19010 FM 1488, Magnolia
281-259-8212
www.facebook.com/cajuncantinanamagnoliatexas

CRABBY DADDY
25186 I-45 N., Ste. 4G
The Woodlands
281-296-2722
www.crabbydaddy.com

THE FLYING PUG
592 Sawdust Road, Spring
832-510-2060
www.flyingpugsportspub.com

GO CRAWFISH
6923 FM 1488, Magnolia
281-814-3655
www.gocrawfish.com
(Only available for catering and to-go orders)

MOLLY’S PUB
24905 I-45 N., Spring
281-367-1341
www.facebook.com/mollyspub.
woods/
(Only served Sat.-Sun. beginning at 4 p.m.)

PAPA'S ICEHOUSE
314 Pruitt Road, Spring
281-368-1410
www.papasicehousetx.com
(Only served Sundays)

ROOKIES SPORTS BAR AND GRILL
305 Sawdust Road, Spring
281-362-9610
www.rookiessports.com
(Only served Sundays)

MOLLY’S PUB
24905 I-45 N., Spring
281-367-1341
www.mollyspub.com
(Only served Thurs.-Sun.)

CRABBY DADDY
25186 I-45 N., Ste. 4G
The Woodlands
281-296-2722
www.crabbydaddy.com

WHERE TO EAT:

RAILS AND TAILS MUDBUG FESTIVAL
APRIL 30-MAY 1
The annual Tomball festival features two days of food and live music, including the John Evans Band, Bayou Roux and The Fab 5. Activities include a boudin eating contest, a kids zone and crawfish racing. Noon-11 p.m. (April 30 and May 1), noon-6 p.m. (May 2). Free (admission), $5 (children ages 6-12).

TEXAS CRAWFISH FESTIVAL
APRIL 29-MAY 1, MAY 6-8
The 30th annual festival is held in Old Town Spring and includes vendors serving a variety of food, including more than 50,000 pounds of crawfish. The crawfish festival also features a live music lineup on two stages as well as family-friendly activities. 6-11 p.m. (April 29 and May 6), noon-11 p.m. (April 30 and May 7), noon-6 p.m. (May 1 and 6). $12 (adult admission), $5 (children ages 6-12).

HOW TO EAT

Grasp, twist and snap
Separate the head from the tail by grabbing and twisting the two parts.

Peel
Peel back the first layer of shell on the tail to expose more meat.

Pull
Pull out the tail meat with your fingers or teeth. If needed, pinch the bottom of the tail to help push the meat out.

Suck the head
If you choose, suck the head of the crawfish. This is where most of the flavor gathers during the boiling process.

Mark your calendar:

Festivals!