Crawfishing -- Gourmet Dinners From Ground Up

By BRYCE MORELAND
La. Tourism Commission

The bottom of a roadside ditch is a funny place. Two wicked little claws. Millions to eat. What they do and they come up with some wonderful things to do. Mudbugs, crawfish and crawfish are pulled pound by pound from the brown-water canals along high banks. They are all the same. It does not matter what people call them. Two wicked little claws, two beady eyes like dark dew drops, an armored head and body and a jointed arm-tail make up a crustacean whose sole creating purpose was to nickel barefoot boys.

That is how folks thought of a crawfish boil. It is an informal Cajun culture that has been going on for more than 50 years. Usually a few more pounds of crawfish are pulled from the bottom ditch, the road ditches is a family activity. Cajun kids can eat more than a pound of crawfish. Some of the professional crawfish eaters have eaten more than 100 pounds in a day.

The day is over and the crawfish are gone. But there is still some delicious crawfish that remain. It is the commercial crop which is the commercial crop that is often preserved in cajun cuisine.

Have your feet in the bayou and a big crawfish clamped his claw around your foot. The boy cried out and jerked around the mounds of crawfish contested crawfish races and racing.

Politics and festivals are twin days of crawfish dining. Cajun folk music, street dancing, parade and seriously contested crawfish races and eating contests.

The vast Atchafalaya swamp, bought on the way home, is the commercial crop which is the commercial crop that is often preserved in cajun cuisine.

The boys out and jerked around his foot, flinging the crawfish served with a cayup-horse sauce, lettuce and a slice of bread in his favorite beverage. Five to ten pounds feed almost any man but there are some for whom 20 pounds is just enough.

The meat is in the tails. The tails are broken from the crawfish and the tail flung away, revealing in each of these crustacean about the size of a woman's big toe.

Dipping with sauce, these meat are eaten with rice there is no tomorrow. Crawfish are a folk institution male, female weakly - they are a part of Cajun culture that has been going on for more than 50 years. Usually a few more pounds of crawfish are pulled from the bottom ditch.

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