The Crabs

Tooling-up for a Crab Boil

The 'Beautiful Swimmer' of Southern Louisiana

1. Wash crab catch before putting it in a basket. Place the basket in a pot of boiling water.
2. Add one cup of salt to the boiling water and place the crab in the basket. Boil for 15 minutes.
3. Remove crab from heat and let it cool before serving.

How to fix 'em

1. When purchasing crab, look for the eyes. If the meat is not moving, they are alive. If they have been chilled, the meat will move when touched.
2. If they are to be stored overnight before cooking, keep them in an air tight container. Do not add salt to the water until it boils.
3. Place the crab in the boiling water and let it boil for 15 minutes.
4. Remove the crab from the pot and let it cool before serving.

The Tools

The Basket

- The basket is an essential piece of equipment needed for a crab boil. It is made of woven willow and is typically used for steaming and grilling.

The Boiling Pot

- The boiling pot is an aluminum pot that can be filled with hot water. It is used to boil the crab.

The Burner

- This burner is used to heat the boiling pot.

The Bottle

- The bottle contains the crab, which is boiled in the boiling pot. It is used to heat the crab.

The Bottle Cap

- The bottle cap is used to seal the bottle.

Crank No No's

Don't...:

- Store live crab in a container or refrigerate. Live crab will die.
- Boil crab meat without adding salt.
- Use cold water to boil crab.

Catching Tips:

- Catch crab in moving water. Crab will not be as active in standing or sitting water.
- Avoid crab in heavy surf or fast moving water.
- Crab will not be active in standing water or slow moving water.
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