



## **INGREDIENTS**

- Crawfish, **1 Sack (30–40 pounds)**
- Foundation Boil Dry Seasoning, **(6 lbs)**
- Onions, **two 3 pound bags (cut in half)**
- Celery, **3 bunches, leaves and all**
- Garlic, **2 bags**
- Potatoes, **1 sack**
- Frog Bone Cajun Pepper Hot Sauce, **2 bottles**
- Lemons, **2–3 bags**
- Tangerines, **2 bags**
- Smoked Sausage, **1 pack**
- Frozen Corn on the cob, **1 pack**
- Mushrooms, **1-2 packs**
- Zatarain's® Lemon Liquid Shrimp & Crab Boil, **Half 8 oz bottle**

## **EQUIPMENT**

- Propane Tank
- Burner
- Pot
- Boilboss™ Ring
- Boilboss™ Thermo-Paddle®

### **NOTE:**

*This process is based on using an 80-120 quart pot and boiling 1 batch. It's important to note that if you plan to use a smaller pot, you may need to boil multiple batches*

## STEPS

1

### Fill pot with 12 gallons of water

- 18" diameter pot = fill 11"
- 19" diameter pot = fill 9.75"
- 20" diameter pot = fill 8.75"
- 21" diameter pot = fill 8"
- 22" diameter pot = fill 7.25"

*NOTE: One of the most overlooked steps ... getting the amount of water right will make or break the boil!*

2

### Clean Crawfish

Wash with water until completely clean & clear.

*NOTE: The easiest and most effective way us to use the crawfish washer.*

3

### Ignite Burner and set to Medium Heat

*NOTE: Don't over crank the regulators to ensure you don't freeze your tank over. You'll need the pressure when you add your crawfish.*

4

### While water is heating, ADD:

- Foundation Boil Dry Seasoning
- Celery
- Onions- Garlic
- Zatarain's® Lemon Liquid Shrimp & Crab Boil
- Frog Bone Cajun Pepper Hot Sauce

5

### Juice Lemons & Tangerines into a large container. Reserve for later.

*NOTE: After juicing, add 10-12 citrus rinds to the boil.*

6

### Once water is at a boil, COOK down for 20-25 minutes

*NOTE: You're making a stock and looking for everything to soften, especially the garlic. Once finished, sample the stock and add additional seasoning to taste.*

7

### ADD Potatoes

*NOTE: Boil until potatoes are al dente. Do stab test with a knife. Sweet potatoes can be cut into smaller chunks.*

8

### ADD:

- Crawfish
- Smoked Sausage
- Frozen Corn
- Mushrooms (add sooner if you prefer them softer)
- Other Lagniappe Ingredients

*NOTE: Adding additional ingredients will affect the recipe's outcome, as some items absorb more liquid/seasoning than others.*

9

### Crank the burner all the way, returning water to a rolling boil. Let cook for 3-5 minutes.

*NOTE: If boiling smaller crawfish, cook for 2-3 minutes.*

10

### Cut the fire, install the Boilboss™ Ring, and start the Cool Down.

Add Lemon & Tangerine Juice

*NOTE: Stir constantly with the Boilboss™ Thermo-Paddle™ until water temperature lowers to 155 degrees.*

11

### Soak 25-30 Minutes

*TIP: Agitate the basket before removing. This will distribute any seasoning that has settled during the soak.*

**BOIL CRAWFISH LIKE A BOSS**

**BOILBOSS™**