

WILLIE'S CRAWFISH RECIPE

INGREDIENTS



- 2 sticks of butter
- One 4lb Bag of Willie Dust

INSTRUCTIONS

- Fill boiler pot 2/3 full of water and half your Willie Dust. Bring to a boil.
- Add potatoes and cook for 20 minutes.
- Pull these and dump them into a separate ice chest.
- Add corn, sausage or other vegetables of your choice and cook for 8–10 minutes. Once these are done, pull them out and add them to the potatoes.
- Next, add your butter and cook your crawfish. Only fill the basket in the boiler halfway. It's better to cook multiple batches than to cram them in all at once.
- Crawfish cook, on average, between 2-4 minutes but it depends on the pot size.
- Look for most of the crawfish to float, that's how you can tell they are done.
- Once all your crawfish is cooked, and in your ice chest it's time to let them soak up the heat. Sprinkle 1lb of Willie Dust over the crawfish and pour the majority of the pot water over the cooked crawfish. Allow them to soak up the spicy goodness for 20-40 minutes before chowing down.
- The remainder of the Willie Dust can be used on the table top for the crazies who need it lava hot.

