

Boiled Crawfish - Burt Kemp
80 Pounds, 20 people
(4 lbs per person as a meal for couples)

20-gals water (10-gals each) (7 ½-inches each in 2-120 qt pots)
10-lbs Burt's Bayou Complete Seafood Boil (5-lbs each)
20-ozs Burt's Bayou Liquid Seafood Boil (1/2 for each pot)
20-ozs lemon juice (1/2 for each pot)
1-lb lemons
1-lb garlic
5-lbs new potatoes
80-lbs Crawfish (2-sacks, sack averages 40-45 lbs)
1-lb mushrooms
1-lb celery
1-lb onions
24-ears of 3-inch corn
5-lbs smoked sausage
2-120 qt pots w/baskets & tops
2-jet burners
2-regulators
2-propane tanks
4-seafood baskets
30-seafood trays
6-rolls paper towels



Fill 7 ½-inches of water in each pot, add Burt's Complete Seafood Seasoning and cut lemons, bring water to a rolling boil, and stir well. Add garlic and potatoes and return to a boil until the potatoes start to soften. Add crawfish and cook until they start to float, and then add mushrooms, celery, and onions. Check crawfish for doneness, when pop out of shell, turn off burner and add frozen corn, smoked sausage, Lemon Juice, and Burt's Liquid Seafood Seasoning to the pots. Allow crawfish to soak for 15-20 minutes. The crawfish will absorb the seasoning and sink to the bottom. (If you are planning on doing a second batch, add an additional 1/2 of all seasonings to the second batch to replace the seasoning that was absorbed in the first run.)

Makes:

Serves: 20 people depending on the crowd and what else is served

Cost: \$187.00 \$1.87 lb (based on \$.95 lb for crawfish 3/05)

Per Person: \$7.48 based on 4 lbs person

3/23/2025

1-gallon water for every 5 lbs crawfish

½-lb(1-cup) seasoning for every gallon of water

¼-lb(1/2-cup) garlic and onion for every 5-lbs seasoning