

Crawfish

Crawfish meat is sweet like lobster meat but more tender and not quite as rich. Alive, red swamp crawfish are red to nearly black; white-river crawfish are light to dark brown. All crawfish cook up brilliant red. Raw meat is grayish in color. Cooked meat should be a clean white. Softshell crawfish are those that have just molted. Crawfish fat, sometimes called head fat, is yellow and contains most of the flavor. For a classic preparation, boil in spicy Cajun or Creole seasonings or use Scandinavian dill seasonings. Jambalaya, bisque and etouff   are traditional presentations.



Product Details

Pack Size	Various
Cooking Methods	Boil, Saut��, Steam
Texture	Medium
Flavor	Mild
Availability	November - July
Scientific Name	Procambarus clarkii, P. zonangulus
Location	China, Japan, Norway, Sweden, United States