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## The Difference Between The Two Known Crawfish Pots

Life is incomplete without tasting the boiled crawfish. That is why we go down the south just to taste that enjoyable lasting delicious taste if we do not find it in our near market. In the same manner, there is important equipment that we should have to perfectly get that delicious boiled crawfish. We call it cooking pots crawfish pots to be specific. There are some who believe that it is the essential equipment in your kitchen. Logically, it is because it holds the food we prepare for our family. Without this, you cannot cook well your food or the crawfish. Though it is hard to trace its history because of less available archaeological evidence we are very lucky to have it available in the market in different types and sizes.

This pot could be made out of cast iron, aluminum, stainless steel, clay, copper and magnalite. Among of these the most common are aluminum stock pots and stainless steel stock pots. Aluminum stock pots can easily get heat so there is no need to use more energy in putting up fire on it. In the moment that you want to cook it with light heat then it is feasible. It is

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light to carry even with thick walls and bottoms. It will surely last long if this is cleaned well everyday. On the other hand, stainless steel stock pots remain its beautiful appearance for a long time without effort. For it resist corrosion and discoloration. In the market you will find stainless steel made stock pot is expensive compared to aluminum stock pots.

That is how they differ according to their physical and chemical attributes. You can see how big they differ from each other but most of the time they just got the same in pot sizes. Both of them had small sizes and large size pots. Of course, you can cook plenty goodies in a large pots and other way with the small ones. Therefore, their value to you depends on the amount of goodies you are going to cook. According to the experts of crawfish cooking a 30-35lbs load of goodies can be put in a 60qt. crawfish pot then additional of 10lbs would be fit to 80 qt. Then 45 lbs to 60 lbs is good for 100qt. In case you have 60lbs plus load then you should put it to 120qt.

In terms of prices, we all know that their prices differ also depending on their brand names. Some brands are really expensive but not really on that perfect quality or either way around. There are others cheaper than others but still wont

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serve you for a long time. There are other brands not too expensive but got incomparable quality. A partner in boiling crawfish that will last for a very long time.

Like any other equipment it varies in different sizes like small, medium or large. Sure, they have differences but it is only you who can decide which of these two known crawfish pots that will best serve you and help you in your kitchen.

Ralph Crow determines the difference of the durable aluminum stock pots to expensive stainless stock pots. They are both depending on your kitchen needs.

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## Importance Of Crawfish Pot

Can you still remember the adage that to a way of a mans heart is through his stomach? Well, it may be true to many men and only possible through tasty food. The same goes with having a delicious boiled crawfish. This is only achieved through a crawfish pot. This is stored in a large crawfish pot. Only sometimes we try to use wrong equipments for the right food.

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Truthfully, a crawfish does not have very good looks. However, no matter how bad they look like once you take it out from the pot and start enjoying its taste you will surely get carried away with it. You will never stop eating it while there is still enough of it in the table. We know also that they are from the family of lobsters. They are also called crayfish, crawdads or mud buggers. They have hard outer shell and meat in the claws.

As we all know they are very popular and important seafood in Louisiana. They can be harvested from bayous, lakes and swamps. In fact, many likes to buy crawfish in Louisiana because it is fresh when it is from there. That is right; it is because it is the major element of the Louisiana cuisine. You can cook it in any way you want but the most famous way to cook it is to boil it.

Crawfish becomes so tasty and delicious when it is being boiled and this is only possible if there is a crawfish pot. It partake an important role in a boiled crawfish recipe. They were design to store plenty ingredients of the recipe. It helps in storing up the taste too. That is why they were designed to be wide and deep.

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People of Louisiana have their own secret of their authentic dish. That is what we should try to learn and to start learning. We may try to bring garlic, onions, potatoes, andouille sausage, corn and Cajun seasoning into mixture in the crawfish pot. Of course, with correct minutes of cooking and timing. You will absolutely get the unique taste.

The pot called crawfish pot is just right for all types of parties; big and small. You can put all the ingredients in just one dish at a time and that certainly matters in your party preparation. You can be sure that all your visitors can get enough crawfish during the event.

This boiling crawfish in the crawfish pot, cooling, peeling, and eating are fragile science when it comes to this recipe. The preparation before cooling must be assured to be correct. Especially in cleaning the crawfish by putting salt into it and soaking until all the mud puddles are gone. Then separate the dead ones from the live crawfish. Afterwards, you can then jump into boiling it.

Many say that eating crawfish requires too much work but cooking, cooling and peeling these little crustaceans are worth the time. They are just so tasty right from it comes out

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from the pot. Therefore, you must not forget to get the enough size of crawfish pot for your next party.

Ask Ralph Crow for more choices of crawfish pots and you will be guided well.