



Over 350,000 Free Food and 9,000 Drink Recipes

## 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

Recipes from The Weekend Chef (<http://theweekendchef.com>)



Over 350,000 Free Food and 9,000 Drink Recipes

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

Recipes from The Weekend Chef (<http://theweekendchef.com>)



Over 350,000 Free Food and 9,000 Drink Recipes

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.

Recipes from The Weekend Chef (<http://theweekendchef.com>)