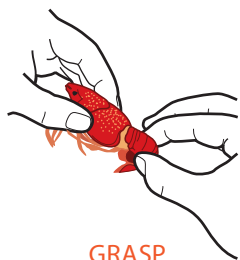




A Little Southern Know-How Crawfish 101

Think of them as Louisiana lobster. Here's how to make quick work of the shell and get to those tasty morsels.



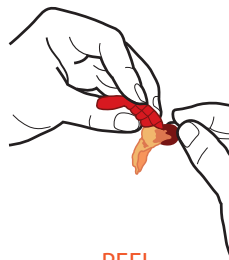
GRASP

Hold crawfish on both sides of the tail joint, your thumbs on one side of the shell and your index fingers on the other.



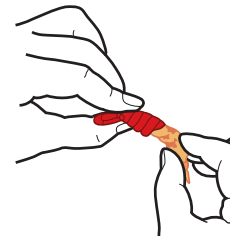
TWIST AND SNAP

With a twisting motion, snap the head away from the tail. (Optional step for diehards: Suck the juice from the crawfish head.)



PEEL

Use your thumbs to peel away the shell from the widest part of the tail, pulling back from the center, just as you would peel a shrimp.



TUG

Hold the tip of the tail and gently tug out the tender meat. Enjoy!