

Easy Steamy Crayfish



Ingredients (one serving)

24 live crayfish

1-1/2 cups water

One 12-oz. bottle lager beer

1 cup white vinegar

1/2 cup Old Bay[®] Seasoning, divided

1 Tbsp. salt

Melted butter

Directions

Clean the crayfish. Pour water, beer, vinegar, and 2 tablespoons Old Bay[®] Seasoning into a large pot fitted with a steamer basket which should sit 2 to 3 inches above the bottom of the pot to separate the crayfish from the liquid below. Bring liquid to a simmer. Pour half of the crayfish into the steamer pot. Sprinkle with salt and seasoning. Repeat with remaining crayfish and seasoning. Cover with a tight-fitting lid and raise the temperature to high. Steam for 10 minutes or until crayfish turn bright red throughout. Remove from pot and let cool slightly. Serve immediately. When ready to eat, remove the tail, break the shell, extract the meat, and then dip it into melted butter.

Tips:

Cooked and seasoned prepared crayfish that are bagged and frozen can be found at some supermarkets and local fish markets. For live or fresh crayfish, check your local seafood markets or the seafood department at your neighborhood grocery store. Videos on how to clean and eat crayfish can be found online.