

Louisiana Crab Boil

Yield: 6 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/crawfish-fettuccine-i-recipes>

Ingredients:

- 48 blue crabs fresh and live
- 4 1/2 pounds crawfish
- crab boil
- 8 ounces crab boil bottle Louisiana Liquid
- 4 lemons cut in half
- 1 cup lemon juice fresh or bottle
- 3 garlic Whole
- 2 onions cut in half
- 1 package celery
- 1-2 lbs of Sausage
- 1 mushrooms Pack Whole
- 8 pieces corn
- 1 bag small red potatoes about 15
- 7 gallons water
- 2 ice 8-10 lbs Bag