

FOOD+DRINK

ÇA C'EST BON

SUR LE MENU

crawfish tales

The best mudbugs in Acadiana are worth time, trouble and effort

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PHOTOS BY DENNY CULBERT

I'M CONVINCED THAT CAJUNS keep the best crawfish for themselves. While people in New Orleans thrill over piles of specimens measuring between three and four inches in length our brethren to the west are bellying up to tables mounded with crawfish the size of kittens. They take the consumption of crawfish seriously, often forgoing hours of time, creature comforts and impressive sums of money for the pleasure of tearing through five to 10 pounds of the critters in a sitting.

As is evidenced at Cajun Claws in Abbeville, the Cajun people of southwestern Louisiana eat their crawfish with seasonings generously sifted over the boiled specimens. In the southeastern part of the state, cooks boil their crawfish *with* the seasonings. It does not matter how you prepare them: Freshly boiled crawfish are always wonderful.

