

Red Swamp Crayfish

Procambarus clarkia

Region of Origin:	Southeast United States
Habitat:	Freshwater lakes, marshes, ponds, and streams; prefer slow moving waters
Current Range:	Present on every continent except for Australia
Life Span:	3-5 years in the Wild



A popular aquaculture and bait species, this highly adaptable crayfish spells trouble outside its native range. Populations grow rapidly and their burrowing habit significantly alters new environments by changing habitat structure and increasing sedimentation. These changes can make it difficult for native species to compete and can even encourage other invaders that are more able to tolerate the newly disturbed conditions. Trapping is the most practical way of capturing crayfish, though netting can also be used. Crayfish resemble lobsters, but they are smaller and have narrower claws. Their flavor is similar, but crayfish meat is sweeter and more tender than lobster. They are opportunists when it comes to eating meat, so bait your traps with fish or chicken and you'll be sure to attract dinner.

Crayfish Jambalaya

Recipe by [Minnesota Sea Grant](#)

1 lb	Crayfish meat (cooked and peeled) (2½ cup)	½ cup	Green Onion Pepper
¼ cup	Crayfish fat (optional)	½ cup	Parsley (2 tsp dehydrated)
2 Tbsp	Salad Oil	1 Tbsp	Flour
1 cup	Onion, chopped fine	½ cup	Celery, chopped
1½ cups	Water	½ cup	Bellpepper, chopped
2½ tsp	Salt	1⅓ cups	Rice (long grain), uncooked
½ ts[Black Pepper		

- Brown flour in oil until a golden brown.
- Add onions. Stir constantly until onions are almost cooked.
- Add 1-½ cups cold water and simmer for ½ hour.
- Add crawfish tails and fat; cook until crawfish turns pink.
- Add about 2 cups less 2 tablespoons water and bring to a boil.
- When water is rapidly boiling, add remainder of ingredients.
- Stir to blend and cook on low heat, covered for about ½ hour or until rice is tender.
- Five minutes before serving, using a 2 prong fork, fluff up jambalaya so rice will have a tendency to fall apart. Serves 4 to 5 people.

