

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 Stuffed Piquillo Peppers

Recipe by Chef Matt Bennett, [Sybaris Bistro](#)

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| 1 lb | Crayfish, cooked, peeled, and chopped | 1 batch | Piquillo Peppers, drained |
| 1 cup | Celery, chopped fine | 1 ea | Lemon's Zest and Juice |
| 3 bunches | Green Onion, chopped fine | ¾ cup | Mayonnaise (homemade preferred) |

Combine everything except peppers. Stuff into the peppers and chill. Serve chilled.



Photo courtesy of Institute for Applied Ecology, and Jodi Herring