

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 Etouffee

Recipe by [Minnesota Sea Grant](#)

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|--------|--|--------|--------------------------------|
| 1 lb | Crawfish, cooked and peeled, (2½ cups) | 6 Tbsp | Butter |
| 2 cups | Onion, chopped | 2 Tbsp | Green Pepper, chopped |
| ½ tsp | 2 Minced Garlic Cloves , minced | ¼ cup | Celery, chopped |
| ⅛ tsp | Red Pepper | 1¾ tsp | Salt |
| ¼ tsp | Black Pepper | 2 Tbsp | Green Onion Tops, chopped fine |
| 2 Tbsp | Parsley, Minced (1 tsp dehydrated) | | |

- Melt butter in iron skillet or heavy pot.
- Sauté onions, garlic, green pepper and celery until onions are clear.
- Add 1/8 cup water and simmer covered until vegetables are tender (about 15 minutes).
- Add crawfish and other seasonings.
- Cook 15 minutes.
- Add green onion tops and parsley and cook 5 minutes for seasoning to blend.
- Serve with hot steamed rice. Serves 4 to 5 people.

