



Crawfish Season is Over, But You Can Still Crave These 5 Things

As the days get longer, the tails get stronger. Seriously, those little mudbugs get super hard to peel! As the season winds down, if you find yourself hungry for more, but can't find them anywhere around, read on. We have some suggestions for you. Here at Just Wingin' It, these are our favorite things to eat when crawfish season is over.

Seafood

Come on, y'all, down here in South Louisiana; we sometimes act like crawfish are the only fish in the sea when the season rolls around! We all know there are so many other options; we just need to snap out of our hypnosis.

If it is that unique boiled flavor you crave, you can throw some shrimp or crabs into the pot and get your fix. However, sometimes we need a complementary flavor that distracts our brains and sends us off on a different savory adventure.

At Just Wingin' It, we have plenty of Louisiana-inspired seafood dishes to match your appetite year-round. Our signature Hoo Shoo Too Redfish, with its creamy pepper jack sauce and fried shrimp topping, will have your taste buds doing the two-step. Make sure you come hungry. You won't want to stop until your plate is clean.

Wings

If you think the best thing about a crawfish boil is getting your hands dirty and "passing a good time" with friends, then sports and wings are the way to go! As we head further away from prime crawfish season, wings are waiting to pull you back into the fun. Just Wingin' It has some fantastic spicy flavors to choose from that will leave your mouth wondering why it was missing those crawfish.

Wings make the perfect companion to summer sports, either on the TV or out on the field. You can have your classic buffalo sauce or go for something super spicy like our signature Wingin' It sauce to give your taste buds a proper workout. Our spicy options will have your lips tingling and your forehead glistening. Now that's a heat you can look forward to when crawfish season is over!

Don't forget that bucket of cold beer to complete the experience! Wings and beer will be the best buds that will make you forget you were even craving something else in the first place. Don't worry; we have plenty of napkins!

Burgers

When crawfish season is over, one natural progression is onto a summer bar-b-que. All the same, you don't even need a grill to have a great burger. A good burger can be the perfect meal at any time of day. They're quick and filling, and there's always room for customization. If you're feeling adventurous, add bacon to take your burger from (not so) Boring to All American and kick your burger game up a notch.

If you want to get crazy, come and try our Pork Belly Burger, a 10 oz patty topped with a thick slice of brown sugar whiskey glazed pork belly. You won't regret it!

What goes better with a burger than fries? Not much in our book! Fries are the ultimate comfort food and can be simple or loaded with toppings. What better way is there, to soothe your sadness?

Boudin

Boudin balls, boudin egg rolls, boudin stuffed peppers, boudin omelets... man, we almost sound like Bubba from Forrest Gump when he talks about shrimp. Boudin, like crawfish, brings your thoughts and senses to south Louisiana. Even though you can find it in other parts of the country (and the world), we just seem to do it unique down here. When crawfish season is over, boudin can still evoke those feelings inside of you of home and belonging to a special community.

Just like your mama makes the world's best red beans, or your neighbor's uncle boils the best crawfish around, we all know that one spot that has the absolute best boudin. Boudin is a sausage made of pork, rice, onion, peppers, and seasoning. The

seasonings are what make it special; every creator has their secret mix. Although we think we already know the best (crawfish, red beans, boudin...), down here, we still like to devote outings, vacations, and festivals to trying every variation and recipe out there.

Stop into Just Wingin' It on your Tour de Boudin and try our selections. If you are a dipper, we have some house-made sauces that are fire! There will definitely be a fight over who gets the last one.

Party Trays

Ok, Ok, you can't eat a party tray, literally, but some of us just like the party part! When crawfish season is over, we party people are looking for an easy way to bring a group together. In Louisiana, you can't get people together without bringing food. Crawfish boils are prime because it doesn't take a vast menu or loads of time to prepare in order to draw the crowd to your backyard. When crawfish season is over, it is party trays to our rescue.

The biggest hassle with ordering a few party trays is the pre-planning involved. Most places require 24-48 hours' notice. Then there is the phone call; for many of us, this might force us into the kitchen to make our own. After that, it is just picking up your trays and instant party!

Check out our Party Tray Page at JWI for plenty of our post-crawfish offerings listed above packaged up for your gathering. We have many options no matter what type of get-together you plan. These trays are even a perfect option when you are invited to a party and are told to "bring something". You will no longer be forced to just bring plates or napkins!

So, don't be sad, friends! Although crawfish season is coming to an end, there are still many ways to enjoy the taste of Louisiana. From wings to boudin, party trays to burgers and fries, there are plenty of ways to keep the party going and the flavors flowing. So, there you have it! Five things crawfish lovers can turn to when crawfish season is over. Do you have any other suggestions? Let us know in the comments below!