

Z14516 - ZATARAIN'S CRAWFISH, SHRIMP & CRAB BOIL NEW ORLEANS STYLE

Zatarain's® Concentrated Liquid Shrimp & Crab Boil is ideal for any seafood boil:

- Zatarain's Concentrated Liquid, Shrimp & Crab Boil is made with a
 distinctive blend of seven premium spices including extracts of red
 pepper, bay leaves, cloves, black pepper, thyme and marjoram,
 bringing New Orleans style taste to recipes.
- Zatarain's Concentrated Liquid, Shrimp & Crab Boil is kosher and made with no added MSG to deliver authentic flavor and unmatched consistency.
- As the nation's leading provider of New Orleans-style foods, Zatarain's has been the authority on New Orleans flavor since 1889.
- There are 4/1 gal. jugs per case. Our 1 gal. concentrated size is convenient for individual batches or large batches, giving the right amount of seasoning to any type of seafood boil.
- Bring a burst of Southern Louisiana flavor to any seafood boil recipe and add zestiness when boiling potatoes, corn and other vegetables with Zatarain's Concentrated Liquid, Shrimp & Crab Boil.



Brand: Zatarain's®

Nutrition Facts

Serving Size 0g Servings Per Container: 3785

Amount Per Serving

Calories from Fat 0

	% Daily Value*
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 0 mg	0%
Total Carbohydrate 0 g	0%
Dietary Fiber 0 g	0%
Sugars 0 g	
Protein 0 g	

Vitamin A 0%	•	Vitamin C 0%	
Calcium 0%	•	Iron 0%	

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbs.		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

Nutritional Claims: Kosher

Ingredients

Ingredients: Water, Polysorbate 80, Spice Extractives (Including Extractives of Capsicum), Natural & Artificial Flavor, Caramel Color, And Extractives of Paprika.

Case Specifications

GTIN	10071429145167	Case Gross Weight	37 LB
Pack Size	4 / 1GA	Case Net Weight	33.52 LB
Shelf Life		Case L,W,H	12.75 IN, 12.63 IN, 12.50 IN
Tie x High	9 x 3	Cube	1.16 CF

Preparation and Cooking

Zatarain's® Concentrated Liquid Shrimp & Crab Boil is a special blend of seasonings that deliver great tasting seafood every time, without the guesswork. Follow these kitchen-simple steps to delicious seafood: SHAKE WELL BEFORE USING For a dozen crabs or 5 pounds of shrimp or crawfish: 1. In a large pot add 2.5 quarts of water and 5 tablespoons of salt. Bring to a rolling boil. 2. Add seafood and 1 tablespoon Zatarain's® Concentrated Liquid, Shrimp & Crab Boil. Return to a boil and then turn off heat (crabs need to boil for 2-5 minutes depending on size before turning off heat.) Allow seafood to soak: Shrimp 2-5 minutes; Crawfish 30 minutes; Crabs 30 minutes. 3. Drain carefully and serve. TIPS

- Adding 2 tablespoons of vinegar to cooking water makes crabs easier to pick.
- Crab Boil and salt may be varied to taste.
- The longer the soak time, the spicier the flavor.
- For different quantities of seafood, scale up or down the proportions.

Serving Suggestions

Zatarain's® Concentrated Liquid Shrimp & Crab Boil adds the perfect balance of flavor to:

- Lobster and crab boils
- Seafood gumbo
- Red beans
- As a flavoring for water in cooking rice
- Egg washes for fried shrimp
- Butter for tossing potatoes

Packaging and Storage

Zatarain's® Concentrated Liquid, Shrimp & Crab Boil has a shelf life of 730 days when tightly closed and stored in a cool, dry place, to protect against flavor loss and moisture. Avoid exposure to heat, humidity, direct sunlight and fluorescent light to maintain flavor and color.

Allergens

FREE FROM:

Crustaceans or Crustacean Derivatives, Eggs or Egg Derivatives, Fish or Fish Derivatives, Milk or Milk Derivatives, Peanuts or Peanut Derivatives, Sesameseeds or Sesameseed Derivatives, Soybeans or Soybean Derivatives, Treenuts or Treenut Derivatives, Wheat or Wheat Derivatives

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