

Crawfish Etouffee never tasted so good

From Lt. Governor Billy Nungesser

Many states have agriculture, but Louisiana is also very rich in aquaculture which plays an important role in in our regional foods, our culture and our tourism. The crawfish industry, in particular, has seen incredible growth in the last three decades. Louisiana produces about 90% of the nation's commercial crawfish. And the 150 million pounds of Louisiana crawfish produced each year are from 120,000 acres of ponds on at least 120,000 farms.

In addition, many of these crawfish ponds are cultivated to produce another vital Louisiana agriculture crop—rice—during the same year. This double-cropping sustains both commodities and increases economic stability for farmers. Plus, crawfish and rice go together in many of our state's favorite recipes: from Crawfish Jambalaya to Crawfish Etouffee.

What does this mean for tourism in our state? Ultimately everything. Louisiana is known throughout the world for its amazing food and the fresh regional ingredients that make each dish unique. It's often what draws people to our state. I visited Crawfish Haven in Kaplan, Louisiana not long ago and experienced a Crawfish Excursion that was not only educational and hands-on fun, it was delicious. They are the only place that I know that teaches you how to catch crawfish and them how to cook them! Check them out at crawfishhaven.net. There are other farms throughout Louisiana sharing their experiences with travelers and being ambassadors for our state. And as I always tell anyone interested in experiencing our state: Come to Louisiana, where we will #FeedYourSoul with hot crawfish and cold beer! Visit louisianatravel.com to book your trip today!

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