

SPECIFICATIONS and PRICES These Cajun Microwaves are hand-made from the finest cypress available, and come fully assembled with the thick carbon steel tray lid (w/ high temperature paint on outside), double sets of handles, iron grate (which the meat rests on inside the box), counter-sunk screws coated with putty (no nails), wheels, thermometer and small shovel. **Original Deluxe Model prices listed below . Current retail outlets include Rouses and the Gourmet Butcher Block. Tax rate is 9% for in-state sales.**

<u>Size (LxWxH)</u>	<u>Box Wt.</u>	<u>Meat Capacity</u>	<u>Direct Web Price</u>	<u>Retail Store Price</u>
4x2x2	55 lbs	100 lbs	\$395	\$440
3x2x2	45 lbs	60 lbs	375	420
2x1.5x1.5	35	35 lbs	350	375

Allow 1-3 weeks. All prices do not include shipping. No shipping charge for deliveries in New Orleans metro area, or if customer picks up in Avoyelles Parish area. Shipping prices of assembled boxes range from \$150-\$250 by commercial freight. Larger sized microwaves for commercial use available upon request. All photos in this brochure are of the 4x2x2 Deluxe Cypress model (most popular).

OPTIONS:

Extension frame (increases box depth by 8"): \$50
 Stainless Steel Tray (lid): additional \$75

ACCESSORIES: (you buy at local hardware store)

Burger Grill for top of lid, on bricks (\$15-\$30)
 (A) Charcoal Tower \$15 (B) Ash Bucket \$5
 (C) *Ash Shovel \$6 (D) Big Ash Pan \$3 (E) Ash Sifter \$25 (F) Drip Pan \$3



ORDERING INFORMATION

To order direct, contact: Robert Moreau, President and Owner; Louisiana Cajun Crawfish, Inc. (www.crawfishguy.com - go to "Cajun Microwave" link)
 430 Hillary Street, New Orleans, Louisiana 70118
 Best way to contact: Phone: (504)231-1067 (day) or (504)861-4833 (evening)
 Check or money order required in advance (no credit cards taken).

Visit our website if you are also interested in having us cater your special event or participate in your festival. In Spring of 2006 we may resume shipping of fresh Louisiana seafood (crawfish, shrimp, crabs, oysters, etc.) and other Louisiana products to your door or to your nearest airport. Check our website.

crawfishguy.com



**Seafood Shipping--Cajun/Creole Catering--
 Festivals--Cajun Microwaves--Etc.**

Special Original Cajun Microwave

Cypress Roasting Box Promotion (October 05 revision)



In addition to our seafood shipping and large group catering services, crawfishguy.com is proud to introduce—and make available to the public for the first time-- the Original Cajun Microwave! The Cajun Microwave is a cypress roasting box designed to cook large pieces of meat and other items, including roast pigs (the famous Cajun dish known as "conchon du' lait"), turkeys, lamb, chickens, deer, beef, vegetables and other items. Above are Robert Moreau (the "crawfishguy" in background) and late friend Gary Groesch (foreground). To right, a 50 lb pig and two turkeys.

Cajun Microwaves began being built in central and southern Louisiana decades ago as an alternative to “open fire” roasting in cities (where open fires are not allowed), and in times of bad weather. Microwaves by crawfishguy.com are hand made in the traditional ways of Cajun elders in central Louisiana’s Avoyelles Parish, which is the most northern part of the “Cajun Triangle” that covers the areas between Lake Charles, Baton Rouge and Marksville, LA. Below (left), to the right of me, is Mr. Whitney Bernard, an early builder, who just retired at age 92 in year 2002! Below (right) is “young” builder Charles Laborde (standing, age 70), and crawfishguy’s dad Alvin Moreau branding the latest box with our signature.



HOW DOES IT WORK? The Cajun Microwave roasting box is a roasting oven made of select grade cypress wood. Meat, vegetables and other items are placed inside the box on a metal grate that sits about one inch off the floor of the box. The heating source—which can be either charcoal or wood—is placed on top of the steel lid/ tray that covers the box, thereby heating the food from above. **Heat range should not exceed 225-250 degrees F (or box may burn).** This type of intense heat results in a very crispy outside skin and very juicy inside meat. All grease drips towards one end of the box and out through two holes in the floor (use a catch pan to eliminate any mess). The floor can be lined with heavy duty tin foil before each use (minimizing the cleaning needed). If the box does get grease on it, simply wash out with hot soapy water and let dry. Rub the steel tray and grate down with oil after each use and store entire unit in a dry place. A thermometer (mounted on side) and small shovel (to manage coals and ash) are provided. A simple grill can be used to set on top of the lid (on bricks) for cooking burgers, hot dogs, chickens, etc. on top while cooking meat inside the box as well. . Stainless steel lid is an option.



ADVANTAGES OF THE CAJUN MICROWAVE:

The famous “conchon du lait” (young suckling pig), which is what we in Louisiana call a “roast pig dinner,” serves as a good example for the advantages of using a Cajun Microwave instead of the open fire roasting method:

- *the weather is not an issue (can’t have a fire in the rain)
- *legal in cities where fires are prohibited (cook on your porch or courtyard)
- *no need for large amounts of wood (use charcoal or small pieces of wood)
- *wheels make it easily portable
- *more efficient than open fire (4-6 hrs for a roast pig, depending on size and amount of heat applied—which may be a shorter cooking time than open fire method). Turkeys, chickens and small pieces of meat take 2-4 hours.
- *can cook other items along side the meat—it’s a wooden cypress oven that allows you to cook for up to 75 people at a time!!!!
- *options such as grills placed top of lid and lets you cook “double duty” ---large pieces of meat inside the box, burgers, hot dogs, bbq chicken and other items on top—at the same time!



RECIPE FOR CONCHON DU’ LAIT (Young Suckling Roast Pig)

Have a butcher clean and dress a young pig, ranging from 35-90 lbs. Make sure all hair and blood is removed. Remove head. Trim feet to fit in microwave. Stuff pig with lots of fresh garlic on both sides. Coat in a seasoning mix (i.e., Tony Chachare’s or some other brand of salt, red and black pepper, onion and garlic salt, and other spices). Place skin side up to start in order to get the skin and grease cooking early. **Light a fire of coals or wood on top of microwave (approx 10-20 lbs at a time), being careful not to create too much heat immediately which may burn pig (you may have to keep the lid open or place a piece of tin foil over the pig while fire takes) or may burn the box. Keep good heat—approx. 200-225 degrees F, for about 4-6 hours— total amount of charcoal needed may be 60-80 lbs for 4x2x2 box.** Check pig every 45 minutes, turning approx every hour and a half. Pour 1 can of beer on skin 30 minutes before it is done to create a crispy “crackling” skin. Serve with fresh sweet potatoes, garlic bread and other items, many of which may also be cooked inside microwave. Periodically “screen out” ash from lid as you add more charcoal or wood (ash can serve as an “insulator” and prevent enough heat needed for the cooking process).