

Shrimp Boil

INGREDIENTS

3 bags Zatarains Crawfish, Shrimp and Crab Boil
4 pounds Shrimp, uncooked
6 Red potatoes, cut into 3/4" slices
5 Lemons, cut in half
1 pound Spicy sausage, cut into thirds
4 ears Corn on the cob, cut into thirds
2 Red onions, cut into quarters
2 bulbs Garlic, smashed
8 teaspoons Salt

METHOD

Combine 6 quarts of water, boil seasoning, salt, onions and garlic in a huge stock pot or turkey fryer. Squeeze the lemons into the water, then add the lemons. Bring to a boil (could take as long as 35 minutes).

Add potatoes and cook for 8 minutes. Add corn and cook for 5 minutes. Add sausage and cook for 8 minutes. Add shrimp and cook for 5 minutes.

Drain the water, and dump on a table covered in butcher or freezer paper. Eat with your fingers.

Source: <http://www.heavydoody.net> **Course:** Main

Categories: Seafood **Keywords:** Cajun, Shrimp, Seafood

Cuisine: North American : United States : Southern

(--)

