



Lowcountry Boil

Servings: 8

Preparation Time: 20 minutes

Start to Finish Time: 1 hour 20 minutes

It wouldn't be a proper seafood spread without epic shrimp boil. This hands-on meal is often cooked in a much larger pot, but we've down sized is crowd favorite to fit in your trusty Dutch oven.

- 10 cups water
- 1/2 cup Old Bay seasoning (+ 1 tablespoon)
- 1 medium onion
- 7 cloves garlic
- 2 each bay leaf
- 1 pound red potatoes, small
- 4 ears corn
- 1 pound smoked sausage, sliced 1" thick
- 2 pounds shrimp, unpeeled
- 1 cup unsalted butter, melted
- 2 tablespoons lemon juice
- 2 each lemon, wedges (to serve)
- parsley, chopped (to serve)

This is a great combination of seafood, meat and veggies. The Old Bay permeated the potatoes and added a sweet-ish taste to the sausage. The corn was perfectly cooked and seasoned well with the old Bay.



BOIL (60 minutes):

In a 7-quart cast-iron Dutch oven, bring 10 cups water, 1/3 cup Old Bay, onion, garlic, and bay leaves to a boil over medium-high heat.

Reduce heat to medium; cook for 5 minutes.

Add potatoes; cook just until tender, about 20 minutes.

Add corn and sausage; cook until corn and potatoes are tender and sausage is cooked through, about 10 minutes.

Remove pot from heat; stir in shrimp. Cover and let stand until shrimp are pink and firm, 5 to 7 minutes.

DIPPING SAUCE (while shrimp cooks):

In a small bowl, stir together butter, lemon pound baby red potatoes juice, and remaining 1 tablespoon Old Bay.

Drain shrimp and vegetables from cooking liquid; discard bay leaves. Serve with butter mixture and lemon. Garnish with parsley.