

## Seafood Boil (seafood)

Prep: 20 mins. Cook Time: 30 mins. Serves: 10-12

### Ingredients

2 gallons of water  
5 (25 oz.) cans beer (Your choice)  
1 (3 oz.) Crab Boil (I use Zatarain's)  
1 (3 oz.) Louisiana Crab Boil box  
1 T. Old Bay seasoning, plus more to taste  
3 garlic bulbs, cut in half  
2-4 lbs. baby red potatoes, cut in half  
2 (13.5oz.) smoked sausage, cut into 1-2-inch diagonal slides  
3 lemons, cut in quarters  
3 limes, cut in quarters (optional)  
6 ears fresh corn, cut into quarters  
2 lbs. large shrimp, peel/deveined (leave tail on)  
12 snow crab legs, (about 2 per person) or your favorite crab  
1 c. butter  
garlic powder  
1 bottle hot sauce



---

### Instructions

**Prepare your table:** Put down newspaper or brown contractor's paper.

Grab your crab claw crackers, paper towels and small bowls for dipping butter.

**1.** Fill a large stock pot with water and beer then bring to a boil.

Add in the Zatarain's crab boil bag and Louisiana crab boil bag contents into the pot.

Add 1/4 cup of Old Bay seasoning.

Add the garlic, potatoes, sausage two lemons and two limes.

**\*\*Check the seasoning to make sure the spice level is good.**

Simmer for 15 minutes until potatoes are almost soft.

**2.** Add in the corn and cook for 10 minutes.

**3.** Add in the shrimp and cook (about 3 minutes) until they turn pink, then turn off the stove.

Add in the crab legs and let them sit in the liquid for 10-15 minutes.

Strain the liquid out of the pot.

Spread everything from the pot on to the table. Pour on some seasoned butter.

### **4. Seasoned and Dipping Butter:**

Melt the butter, add in Old Bay to taste, a few dashes of hot sauce, the juice from the lemons and some garlic powder too.

Whisk everything together and pour on the seafood and into the bowls for dipping.