

Seafood Boil

Preparation time: 15 minutes

Cook time: 30 minutes

INGREDIENTS

SERVINGS 3-4

- 2(3 ounce) boxes zatarain's crab & shrimp boil
 - 6 quarts water
 - 9 red potatoes (cut in halves)
 - 2 onions (cut in halves)
 - 2 lemons (cut in halves)
 - $\frac{3}{4}$ cup salt
 - 3 tablespoons cayenne
 - 1 whole head of garlic (cut in half, skin on)
 - 1lb andouille sausage (cut in 1" lengths) or any sausage of your liking
 - 6-8 corn cobbettes
 - 3 crab legs
 - 2 lbs shrimp
 - 1 dozen clam
 - 1lb mussels
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I quadrupled this recipe for 15 people, and it was too much. Next time I'll just double or triple it.

Can't find clams or mussels locally unless I pre-order them from Smiths or Davis. So I used an extra bag of shrimp.

Kept the zatarain's boil to 2 boxes, used 1 cup of salt, 4 tblsp of cayenne (maybe keep to 3).

I used 12 potatoes. (Use less maybe?)

I used 2 packages of frozen Cobbetts I think 18 per package. (Use less maybe?)

I used 5 pounds of sausage, maybe only 3 next time.

I used 6 pounds of shrimp. Keep it at that.

I used 5 bunches of lobster. Keep it at that.

4 onions, and 4 lemons, quartered.

Kept the garlic to one pod

DIRECTIONS

1. add zatarains bags, potatoes, onions, lemons, salt, cayenne and garlic to pot of 6 water and boil for 15 minutes. Add sausage and corn and cook another couple minutes (still boiling lightly). Add crab, cook 2 mins, turn off heat and rest for 10 minutes (making sure everything's under water). Add shrimp, clams and mussels, return to boil until shells open. Drain and serve on cookie sheets at the table.
2. Serve with, butter for the corn and potatoes, shrimp sauce (mix ketchup and horseradish together), sour cream for the potatoes.
3. I put singles of wet wipes down the middle of the tables. Busting open the crab, and peeling shrimp gets messy.
4. Laugh a lot, enjoy.