



## Sensational Shrimp Boil

Yields: 8 servings

Prep time: 5 min

Cook time: 40 min

### INGREDIENTS:

- ½ cup of Old Bay Seasoning
- 1 ½ tablespoons of salt
- 3 quarts of water
- 1 can of beer (your choice)
- 6 red potatoes - halved (skin-on)
- 8 mini corn on the cobs (frozen or fresh)
- 2 small yellow onions - quartered
- 10 whole cloves of peeled garlic
- 1 ½ pounds of smoked sausage - cut into 2 inch pieces
- 2 pounds of large shell-on shrimp (frozen is OK)

### TOOLS:

- [Enamel-on-Steel Stockpot \(8 Qt.\)](#)





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### PROCESS:

1. Cut the potatoes in half and cut onions into quarters. Also, cut the sausage links into 2 - inch pieces. Set aside. Fill stockpot with water. If using frozen shrimp, place in a cool water bath for about 20 minutes before cooking.
2. Add in the salt, beer, and Old Bay Seasoning. Bring to a boil over medium-high heat.
3. Add in the potatoes, onions, and garlic. Allow to cook for 15 minutes.
4. Add in smoked sausage and cook for another 5 minutes.
5. Add corn to pot and cook for 8 minutes.
6. Lastly, add in the shrimp and cook for about 5 minutes, or until no longer pink .
7. Remove from heat and serve. It is best if you drain the liquid off first, but this is optional.

*\* Feel free to add more Old Bay seasoning for spicier results.*

**Enjoy!**