

Cajun Shrimp Boil

Rebecca Crump (EzraPoundCake.com)

Yield: 6 servings

Broth:

- *3 tablespoons Old Bay seasoning (Or Zatarain's or your favorite crab boil mix)*
- *3 lemons, quartered*
- *2 tablespoons kosher salt*
- *2 bay leaves (optional)*
- *1 can or bottle of beer (optional)*
- *1 onion, quartered (optional)*
- *1 head of garlic, sliced in half horizontally (optional)*
- *Cayenne pepper (optional)*
- *Hot sauce (optional)*
- *2 pounds small red potatoes*
- *2 pounds Andouille sausage, sliced on the bias into thirds*
- *6 ears corn, shucked and halved*
- *2 to 3 pounds large raw shrimp, unpeeled*

- 1. Fill a large stockpot with about 5 quarts of water. Add Old Bay, lemons, salt, bay leaves and any of the optional broth ingredients. Bring to a rolling boil.*
- 2. Add potatoes, lower the heat to medium-high, and simmer, uncovered, 15 minutes.*
- 3. Add sausage, and cook for another 5 minutes.*
- 4. Add corn, and cook for another 7 minutes.*
- 5. Add shrimp, stir, and cook for about 3 minutes or until shrimp turn pink. Drain. Dump everything onto a table lined with newspapers.*
- 6. Serve with melted butter, hot sauce, salt and pepper, and ice cold beer.*