

Crab Boil

Savannah · 28/09/2024

**Prep Time**

55 mins

Difficult

Medium

Servings

4

Description

Total crab boil for four

Ingredients

- - 8 red potatoes - 8 andouille sausages
- sliced - 4 onions
- quartered - 2 ears fresh corn
- cut into halves - ½ cup seafood seasoning (such as Old Bay®)
- or to taste - 4 whole Dungeness crabs

Instructions

1. Gather all ingredients. Bring a large pot of water to a boil. Dotdash Meredith Food Studios Add potatoes
2. sausages
3. onions
4. corn
5. and seafood seasoning. Boil until potatoes are cooked through
6. about 30 minutes. Dotdash Meredith Food Studios Gently drop crabs into pot and boil until crabmeat is cooked through
7. at least 10 minutes. Dotdash Meredith Food Studios Drain and serve. Dotdash Meredith Food Studios