

Seafood Boil

Savannah · 28/09/2024

**Prep Time**

10 mins

Difficult

Medium

Servings

50 mins

Description

This seafood boil is an old recipe perfect for family gettogethers Its good and fun and cleanup is easy Its best made outside and served on a picnic table covered with 4 to 5 layers of newspaper Remove everything from the pot drain and spread in the center of the table Gather everyone around and enjoy the feast When everyone has had their fill gather up the leftovers if there are any put all the scraps in the center of the table roll up the newspaper around them and put them in the trash Wash the one pot and the cleanup is done Have fun and enjoy

Ingredients

- - 5 pounds new red potatoes - 3 pounds kielbasa sausage
- cut into 1 inch pieces - 1 (8 fluid ounce) bottle liquid shrimp and crab boil seasoning - salt to taste - 12 ears fresh corn - 4 lemons
- halved - 1 tablespoon diced green chile pepper
- or to taste - 10 pounds medium shrimp - peeled and deveined - 12 blue crabs
- cleaned

Instructions

1. Fill a large
2. 40-quart pot half full with water; bring water to a full boil. Add potatoes
3. sausage
4. shellfish boil seasoning
5. and salt. Cook until potatoes are halfway cooked. Dotdash Meredith Food Studios Stir in corn
6. lemons
7. and chile pepper; continue boiling until vegetables are tender. Turn off heat. Dotdash Meredith Food Studios Mix in shrimp and crab. Cover the pot and let sit until shrimp are pink and crabmeat is opaque and flaky
8. 10 to 15 minutes. Remove vegetables and shellfish from the pot; drain well. Serve immediately. Dotdash Meredith Food Studios