

Boiling Crab Sauce

Ingredients

- 1 c Unsalted Butter
- 2 Garlic Bulbs (minced)
- 2 T Old Bay Seasoning
- 1 1/2 T Paprika
- 1 1/2 T Cajun Seasoning
- 1 1/2 T Sugar
- 1 T Oregano
- 1 T Cayenne
- 1 T Chili Powder
- 1 T Lemon Pepper
- 2 T Hot Sauce (Louisiana style)
- 1/2 c Lemon Juice

Instructions

In a large pot, melt the butter over medium-low heat. Once melted, reduce heat to low and add minced garlic, old bay seasoning, paprika, cajun seasoning, sugar, oregano, cayenne pepper, chili powder, lemon pepper. Cook for 30 seconds until you begin to smell the spices. Stir in the hot sauce and lemon juice. You may use with 2 pounds of shell-on shrimp. Add steamed or boiled seafood into a large bowl. Add the sauce and toss to coat everything well.