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 Chili Powder
1 T Lemon Pepper
2 T Hot Sauce (Louisiana style)
1/2 c Lemon Juice
1/2 T Cayenne

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 2 minutes 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.