

Crab Boil

Ingredients

8 c Water
24 oz Beer
1/2 c Old Bay Seasoning
1 1/2 T Salt
3 Lemons (halved)
2 Garlic Bulbs (halved)
1 1/2 Onions
1 lb Red Potatoes (small, halved)
1 lb Andouille Sausage
4 Corn (halved)
2 lb Blue Crabs

Instructions

1. Combine water, beer, Old Bay, salt, lemons, garlic, and onions in a large stockpot; bring to a boil over medium-high. Add potatoes, sausage, and corn, and cook until potatoes are tender, about 20 minutes. Using a slotted spoon; remove all solids from pot, and spread in a single layer on a large baking sheet lined with parchment paper or newspaper.
2. Return cooking liquid to a boil; add crabs, and cook until shells are bright orange and crabmeat flakes easily, about 10 minutes. Serve crabs with potatoes, sausage, corn, and lemon wedges.