

# Shrimp Boil

## Ingredients

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- 3 Lemons
- 1/2 c Old Bay Seasoning
- 6 clv Garlic
- 1 Onion (peeled, cut into 6 wedges)
- 1 lb Red Potatoes (small, halved)
- 4 Corn (cut into thirds)
- 2 lb Shrimp (peeled, deveined, tails on)
- 1 lb Kielbasa (cut into 1-inch slices)
- 3 T Butter
- 2 T Parsley (chopped)

## Instructions

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1. Cut 2 of the lemons into quarters. Cut the remaining lemon into wedges and reserve the wedges for later use.
2. Fill a large pot with 12 cups of water. Place the 2 quartered lemons in the water along with the Old Bay seasoning, garlic and onion. Bring to a boil.
3. Add the potatoes to the pot and cook for 10-12 minutes or until just tender. Add the corn and sausage and cook for another 3-4 minutes.
4. Add the shrimp to the pot and cook for 2-3 minutes or until pink and opaque. Drain the shrimp mixture from the pot, reserving 1 cup of the broth.
5. Melt the butter and whisk it into the reserved broth. Pour the broth over the shrimp mixture.

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Garnish with chopped parsley and lemon wedges.  
Sprinkle with additional Old Bay seasoning to taste, then serve.