

Low Country Boil Recipe

A crowd-pleasing southern tradition that everyone will enjoy, great for camping and at the hunting lodge, this low country boil is a combination of shrimp, crab, clams or muscles, kielbasa sausage, corn and potatoes.



PREP TIME: 30-45 minutes COOK TIME: 1 hour SERVINGS: 10-15

INGREDIENTS

- 3 lbs small new potatoes
- 10 ears of corn cut in half (20 pieces)
- 3 lbs of quartered onions
- 5-8 lemons cut in half
- 10-15 cloves of fresh garlic
- 1 1/2 cans of Old Bay Seasoning (or, your favorite Cajun seasoning)
- 5 lbs kielbasa sausage cut into bite sized pieces (or any type of cased sausage will do)
- 5 lbs gulf shrimp (de-veined)
- 5-10 lbs clams or muscles (pre-cooked & frozen work fine)
- 5 lbs crab legs or claw fingers (optional)

DIRECTIONS:

1. Fill large pot with basket (60-80 qt.) half full of water and bring to a rolling boil.
2. Add seasoning to boiling water.
3. Add potatoes and boil for 7-10 minutes.
4. Squeeze lemons in water and add the rinds along with the garlic and onions. Bring water back to a boil and boil for 5 minutes.
5. Add kielbasa and corn. Bring water back to a boil and boil for 5 minutes.
6. If using fresh clams or muscles add them now and boil until they start to open. If using pre-cooked frozen product, skip to step 7.

DIRECTIONS:

7. Add all remaining seafood and bring water back to boil. Boil for 3-5 minutes and turn off heat, cover the pot with a lid and let set for 20 minutes.
8. Uncover and pull out basket. Pour the cooked food on a large table that has been covered with newspaper. Eat and enjoy!