

Low Country Boil

Prep Time: 15 mins

Cook Time: 30 mins

Servings: 8

Ingredients

- 1/2 cup Old Bay Seasoning
- 1 tablespoon salt
- 3 quarts water
- 1 can (12 ounces) beer (optional)
- 8 medium red potatoes cut in quarters
- 8 ears fresh corn cut in half
- 4 pounds large shrimp in shells
- 2 pounds Smoked Sausage (optional)

Directions

In an 8-quart pot bring Old Bay, salt, water, and beer to boil on high heat.

Add potatoes. Cook 15 minutes.

Add corn. Continue to cook 7 minutes.

Add shrimp. You can also add 2 pounds of Smoked Sausage (optional) when you add your shrimp. Cook 4 minutes.

Drain and dump contents in the center of a paper-covered picnic table. (Contents of pot can also be divided into several large bowls or buckets.)

Sprinkle additional Old Bay over the top for finger-licking flavor.