



Yield: From 2 – 46 depending on the boil ordered

Prep time: 30 minutes with helpers

Total time: 90 minutes

INGREDIENTS

Ears of corn, silk removed, halved

Local new potatoes, rinsed

Vidalia Onion, peeled & quartered

Butter

Old Bay® seasoning

Garlic, cut in ½ crosswise

Butcher Shop Sausage sliced ½ inch

Local Jumbo Shrimp

Crab legs, clams, mussels, and lobster tails (optional)

Lemons halved and in wedges

Cocktail Sauce

DIRECTIONS

Combine corn, potatoes, onion, and garlic in a large pot and cover with water. Add ½ of the butter and ½ of the Old Bay seasoning. Put on high heat preferably on a gas stove or propane cooker to get the boil going. *Take note of the time that the water starts boiling.*

Now turn your attention to the sausage. In a separate pan, sauté sausage in a bit of the remaining butter until a brown crust forms. Cook sausage in batches for larger groups.

Once the pot has been boiling for 45 minutes, add most of the remaining butter. Once butter is melted in the pot, **turn off heat immediately**. Now it is time to add the seafood to the steaming pot with all the remaining Old Bay and push the seafood down into the broth. Once shrimp is pink (2-3 minutes), add the sausage and lightly stir for 1-2 minutes.

Serve carefully (**pot is hot**) with a skimmer, slotted spoon, or tongs. Keep pot covered between servings so that food stays warm and pesky flies don't gather. You may serve a bit of broth with a ladle. Squeeze halved fresh lemon on each helping to taste. Serve with cocktail sauce, pan-melted butter, and lemon wedges.

Note: If you have lobster tails, leave them in the pot a little bit longer to ensure they are cooked through.

SPECIAL DIET INFORMATION

Firehouse Boil is non GMO, and is soy and gluten free. Vegans may boil veggies separately with our vegan butter and sausage option.



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252-501-2645 (BOIL)



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