

How to host a Shrimp Boil

Shrimp Boil Shopping list:

serves 10-12

2 Zatarain's Crab "n" Shrimp Boil in Bags

1/2 bottle Zatarain's Crab "n" Shrimp Boil oil

1 Cup salt

3-4 large onions (peeled and quartered)

2 lemons cut in half

6-10 whole ears of corn cut in half or 12-24 frozen small corn on the cob

3 lbs Kielbasa cut into 2 inch pieces

3 pounds large raw shrimp in shells (about 25 per lb)

2 whole bulbs garlic, unpeeled with top sliced off

18-24 small red potatoes

Freezer paper

Squeezable butter, spicy mustard and cocktail sauce

2 baguettes sliced into 1 inch slices

1 34 quart turkey fryer with strainer basket that goes almost to the top of the pot

Instructions:

- Bring water to a boil in a covered pot with large strainer basket (fill pot 2/3 full)
- Add garlic, Zatarain's spice bags, Zatarain's oil and salt - boil for 15 minutes
- Add potatoes - boil for 7 - 8 minutes
- Add corn - boil for 5 minutes (if corn is frozen you may need to turn up heat to get the water boiling again)
- Add kielbasa - boil 8 minutes
- Squeeze lemons into pot and then throw them in along with the onions - boil 3 - 4 minutes
- Add Shrimp - boil for about 5 minutes or just until shrimp turns pink --don't over cook.

If you don't want to eat right away, turn off heat, pour a bag of ice into pot and let sit 15 minutes, drain and pour onto table.

OR

Turn off heat lift basket out of pot, allow to drain and then immediately pour onto your table covered with freezer paper (shiny side up).

Sprinkle sliced baguette down the table. Serve with squeezable butter, mustard and cocktail sauce--squeezed directly on the table. Encourage guests to squeeze cloves of garlic onto corn and potatoes.

For more information go to <http://www.skiptomylou.org/2007/08/27/shrimp-boil/>

Enjoy!

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