

Low Country Boil

Ingredients:

1/2 lb. Keilbasa per person
1/2 lb. Raw shrimp in shell per person (or 1 live
lobster per person)
3 Red bliss potatoes per person
1 Ear of corn per person
2 Lemons
Cayenne pepper
Cloves
Garlic
Bay leaves
Old Bay Seasoning
Black pepper
Tabasco

Optional:

2 Small onions per person
1 Carrot cut into 4ths per person
1-2 crabs per person

Preparation:

Boil water (enough to cover potatoes, sausages, and corn) in a large kettle on stove or outdoor cooker. Season water with salt and your choice of above flavorings long with the juice of two lemons or 2 tablespoons of vinegar. Add potatoes and cook for 10 minutes. Add carrots, sausage and onions. Bring back to a boil. When potatoes and carrots are almost tender, add corn and crabs.

Bring to a boil, then add shrimp. Cook a few minutes until shrimp are just done - they will be pink in color. Drain and pour into a basket or onto platters.

Alternate with lobster: Can add white wine in place of some water; used chicken and garlic sausages in addition to kielbasa; need to add lobsters with potatoes because they take about 30 min

Have drawn butter, cocktail sauce and Dijon mustard at hand. This is a crowd pleaser!