

Shrimp & Sausage Boil



I found a recipe similar to this in one of my old magazines and had it clipped out and saved forever! So, this Fourth of July I decided to give it a try. It was only my family getting together this year, no cousins or friends so I felt a little bit more confident trying it out on my unsuspecting family!

You should be warned, though, this makes a lot of food. There is plenty here for four, for at least two meals. To serve you'll want to have cocktail sauce on hand, ketchup for those that like it on their sausage or kielbasa, and butter for the corn and potatoes!

One important thought before you run out to the store; make sure to purchase raw shrimp. I mistakenly bought frozen, already cooked shrimp and of course it was not tender at all, even though I dropped it in at the last minute. Fresh shrimp would be wonderful in this recipe!

Ingredients List:

- 3 oz. bag of Shrimp Boil
- 2 Tbsp. Old Bay Seasoning
- 3 lb. bag of small new potatoes
- 4 ears of corn
- 1 lb. sausage (I used kielbasa)
- 1 ½ - 2 lbs. fresh uncooked shrimp
- 3 lemons
- Fresh parsley
- Cocktail sauce
- Ketchup
- Butter, salt & pepper



Instructions:



1 Bring 2 quarts of water to a boil and then add the shrimp boil bag along with the Old Bay Seasoning. Turn water down to a full simmer and let the seasonings cook for about 10 minutes, uncovered.

2 While that is simmering, cut up the sausage or kielbasa into 1" slices, husk and cut your corn into 3" pieces, wash the potatoes and rinse off the shrimp. (Remember, your shrimp will be grey looking since it hasn't been cooked yet.)



3 Drop the new potatoes into the broth slowly so as not to stop the simmer. Once all the potatoes are in, let them simmer for 10 minutes or so until they are almost tender.

4 Once the potatoes are just about tender, drop the corn in one at a time, also keeping the simmer going. After about 5 minutes, toss in the sausage or kielbasa and the shrimp and simmer for an additional 3 minutes. (If you have frozen, cooked shrimp like I did, drop it in after the sausage for only about a minute to warm it, otherwise it will get rubbery if it's in the hot broth for too long.)



Transfer the food from the broth to a serving plate, add the cut up lemons which will be used to squeeze onto the shrimp, add the cut up parsley for garnish and serve with accompanying cocktail sauce, ketchup, butter, salt & pepper.

Since I hadn't tried this before I didn't know what to serve along with it. Now that I know the gentle spicy flavor, I wish we would have had a nice crusty bread to go with it. There's always next time!

Shari

mattandshari

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