



Low Country Boil

Equipment:

- Knife
- Cutting board
- Measuring cups
- Measuring spoons
- Large stock pot
- Large slotted spoon or spider

Ingredients:

- 6 quarts water
- 1/3 cup Old Bay seasoning
- 2 tablespoons kosher salt
- 2 lemons, halved
- 4 pounds small red potatoes, halved or quartered, depending on size
- 2 medium sweet onions, peeled and quartered
- 2 pounds kielbasa sausage, cut into bite-sized pieces
- 8 ears fresh corn, snapped in half by hand
- 3 pounds frozen medium deveined raw shrimp, peeled or easy peel
- Melted butter for serving, optional

Procedure:

1. Bring the water, Old Bay seasoning, salt, and lemons to a boil in a large stock pot over high heat. Add the potatoes, sausage, and onions. Return to a boil and cook until the potatoes are tender, about 30 minutes total. Add the corn and return to a boil. (This takes about 15 minutes.) Add the shrimp and cook until pink and opaque, about 5 minutes.
2. Serve warm, with a drizzle of melted butter if you like. Serves 8 to 10+

Note: The leftover broth is packed with flavor. Once cooled, it can be refrigerated or frozen for use in other recipes, such as our Piedmont Chicken & Rice.