

Seafood Boil

What you need:

- □ 1 pkg uncooked Shrimp
- $\hfill\square$ Lobster tails for each person
- Crab Legs
- □ 1 pkg Baby Potatoes
- □ 1 or 2 Andouille Sausage, cut into ½" slices
- Corn-on-the-Cob, shucked + cut into thirds
- Old Bay seasoning
- Melted butter for dipping

Steps:

- 1. Bring a large pot of water to boil and add Old Bay Seasoning.
- 2. Keep a light boil going, and add ingredients in order of time to cook:
 - a. Potatoes first for 15 min
 - b. Sausage and Corn for 5 min
 - c. Last add the Seafood for 5 8 min until thoroughly cooked
- 3. Drain water and spread ingredients on a tray
- 4. Enjoy with melted butter

Estimated Time:

Prep Time ~15 minutes, Cook Time ~45 minutes.