

Seafood Boil

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Cooking With Carolyn

Ingredients

Yield: 6 to 8 Servings

NOTES & TIPS: To complete this recipe you will need a turkey fryer that holds a 16 Pound turkey or larger, or you can use large 20 quart stock pot. If you use the stock pot method, have a fine mesh strainer handy to dip up the ingredients once the dish is done. You'll also need some cheese cloth and a 6 inch long piece of butcher's twine.

9 Quarts Water
3 Bulbs Garlic, cut in half
4 Dried Bay Leaves
1/3 Cup (or To Taste) Kosher Salt
¼ Cup Grand Diamond All Purpose Seasoning
6 Tablespoons (3 ounces) Concentrated Shrimp & Crab Boil (Zatarains recommended)
3 to 4 Pounds Red Potatoes, washed & scrubbed (**TIP:** Pick potatoes that around the same size)
12 Andouille Sausages, cut in half
6 to 10 Corn on the Cob, ½ size
4 to 5 Pounds King Crab Legs, or your choice
4 Pounds Shrimp, size 16-20, raw, deveined, tails on
6 to 8 Medium Lobster Tails, cut in half (**optional if the shrimp is omitted**)
Lemon Wedges
Fresh Italian Parsley

Directions

First, place the garlic halves and bay leaves into a piece of cheese cloth and tie it with a piece of butcher's twine.

In large pot, add cold water, garlic/bay leaf package, salt, Grand Diamond Seasoning, and shrimp & crab boil concentrate. Next add the cleaned potatoes whole into the pot. Turn the heat up to high. **Do not cover the pot.** Bring to a boil and cook the potatoes just until a fork can be inserted, about 30 minutes or so, but you can still feel resistance, meaning the potato is not yet fully cooked.

Next add the Andouille sausages and cook for about 15 minutes.

Next add the corn, continue to cook for 10 minutes.

Now, add the crab legs, **cover the pot** and continue to cook for 15 to 20 minutes.

Finally, add the shrimp, place the lid back on the pot and turn off the heat. Cook for 5 minutes more.

Once done, pour the ingredients onto a big table lined with newspaper or use a big serving platter top with lemon wedges and fresh parsley.