

# New Orleans-style shrimp boil

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Servings: 4

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## Ingredients

- 12 cups water
- 1/2 cup salt
- 2 boxes packaged crab boil, like Zatarain's or Louisiana Fish Fry
- 2 lemons, quartered
- 2 onions, unpeeled, cut into quarters
- 2 bay leaves
- 4 cloves garlic, peeled and smashed
- 4 tb celery, roughly chopped
- 1 tsp red pepper
- 2 tb black pepper
- 1 lb boiling potatoes, quartered
- 6 ears corn on the cob, either 3 ears broken in half or 6 frozen half-ears
- 1 lb best quality smoked sausage, cut into portions
- 2 lb Gulf of Mexico shrimp, size 31-35 or 36-40, fresh or frozen

## Steps

1. Put the water in a large stockpot over high heat. Add everything but the potatoes, corn, smoked sausage, and shrimp and bring to a rolling boil. Cover, reduce heat to a strong simmer, and cook for 20 to 30 minutes. The water should become spicy, lemony, and herb-y.
2. Add the potatoes, bring water back to boil, reduce heat to medium, cover, and cook 5 minutes.
3. Add the corn, bring water back to a boil, reduce heat to medium, cover, and cook 5 minutes.
4. Add the shrimp and sausage, bring water back to a boil, turn heat off, cover, and let poach until shrimp are cooked. This could take a couple of minutes to 8 or 10 minutes depending on the size of the shrimp and whether they're fresh or frozen.
5. Drain in a colander, and serve the potatoes, corn, sausage, and shrimp in a large bowl. You can eat the onions and garlic if you want, but they're usually thrown out.
6. Serve with cocktail sauce (ketchup, horseradish, lemon juice, Worcestershire sauce, salt, and pepper).

## Notes

- Almost anything can be added to the pot -- chicken thighs and breasts, asparagus, artichokes, even peanuts. In fact, boiled peanut connoisseurs say this is one of the best ways to boil them. Just add the other ingredients early enough so they'll be cooked by the time the shrimp is done.

- The seasoning instructions are a guideline. If you like more traditional boiled shrimp, then all you need is salt, black pepper, and the lemons. If you prefer more spicy or more herbal, then add more of everything.
- Yes, it's OK to use boxed crab boil. Just make sure it's fresh -- check the expiration date, and if it's anywhere close to expiring, it won't be any good.