



HOW TO HOST A SEAFOOD BOIL

INGREDIENTS

- 2 Zatarain's Crab 'n Shrimp Boil In Bags
- 1/2 Bottle Zatarain's Crab 'n Shrimp Boil Oil
- 1 Cup salt
- 3 Large onions (peeled and quartered)
- 2 Lemons cut in half
- 1 Package thawed frozen small corn on the cob (12 or 24)
- 3 Pounds andouille sausage (pre-cooked)
- 3-5 Pounds of seafood (shrimp, mussels, clams, crab legs, crawfish)
- 2 Whole bulbs garlic, unpeeled with tops sliced off
- 1 Package small red potatoes (18-24 count)
- 1 Cauliflower head
- 1 Package whole mushrooms
- 1 Can of artichoke hearts (puncture can twice with bottle opener)
- 1 Can asparagus spears (puncture can twice with bottle opener)

DIRECTIONS

Bring water to a boil in 34 qt. turkey fryer with large strainer basket (2/3 full)
Add garlic, Zatarain's spice bags, Zatarain's oil and salt. Boil for 15 minutes.
Add potatoes and boil for 7-8 minutes.
Add corn and cauliflower and continue to boil for 5 minutes.
Squeeze lemons into pot and then throw them in along with the onions. Boil 3-4 minutes.
Add cans of artichoke hearts and asparagus spears.
Add the mushrooms, sausage and seafood (separately according to times below).
Raw shrimp or crawfish: 3-5 minutes at a boil
Cooked crab legs: 5-7 minutes at a boil
Clams: 10-15 minutes at a boil
Lobster: 15 minutes at a boil

Serves 10-12