

SHRIMP BOIL

Shopping List

Water – fill pot 2/3rds full.

Full box of kosher salt (trust me it's not too much)

4 oz. of Cayenne Pepper (add more to go from spicy to hot)

2 Boxes (2 bags in each box, leave in bags) of Crab Boil Spices (seafood department)

5 Lemons (large)

4 Onions (large white or red) Peeled and quartered

10+ cloves of garlic (the more the merrier) or a big jar of diced garlic

Kielbasa (comes in rings, 1/2 ring per person) (cut into 3 inch pieces).

New Red Baby Potatoes (2 – 3 per person)

Corn-on-the-cob (cut in half or frozen half pieces, 2 – 3 pieces per person)

Shrimp (buy the bigger uncooked & unpeeled shrimp, 1/2 lb + per person)



**Four Points Retriever Club
Minnesota
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SHRIMP BOIL

The Process

(Could be done in an hour; start to finish or take your time)

Heat water to boil.

Add Salt, Crab Boil Bags (leave in sack), garlic cloves (chopped and mashed) and Cayenne Pepper, roll the lemons to soften them, cut them in half and squeeze into water and drop in the peels. Cut the onions in quarters and drop into mixture.

Get water back to boil.

At this point the clock comes into play so make sure that your guests are ready to eat immediately after you add all the ingredients.

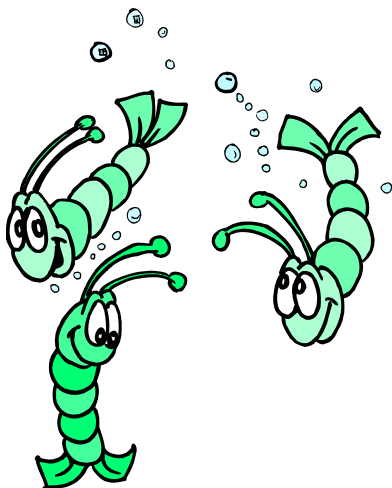
Add unpeeled potatoes (whole or half depending on size). Wait 10 minutes.

Add corn, stir the pot occasionally. Wait 5 minutes.

Add the Kielbasa. Wait five minutes.

Add Shrimp. Wait approximately 5 minutes depending on size and water temperature.

When the shrimp is pink it is done, *be careful not to over cook.*



Cover a picnic table with a plastic table cloth.

Have two or three strong guys lift basket of food in strainer from pot and allow to drain well. Dump the whole pot in the middle of the table. Put out sticks of butter and salt for the corn and cocktail sauce for the shrimp. Assuming everyone has washed their hands ... grab the food with your hands and eat with your fingers. A napkin and a drink will be your best friends.

When everyone has had their fill and refrigerate the desired leftovers, roll up the table cloth, toss it in the trash and you are done.