

## Low Country Boil

### Ingredients

18-20 small red potatoes  
7-8 ears of corn, shucked and cut in half  
3- 4 dozen uncooked shrimp, shelled and deveined  
3 pounds of polish sausage cut into 2" pieces  
Eggs, clams and/or mussels (optional)  
Seafood seasoning like Old Bay  
Kosher salt  
Melted butter, salt, pepper, cocktail sauce, Tobasco, toasted  
French bread.



Very large stockpot (10-12 quarts), newspapers. You can prepare in two pots if needed.

**Prepare pot:** Fill stockpot about 2/3rds with water. Bring to a boil. Add 3 tablespoons each of seafood seasoning and kosher salt.

**Cook ingredients:** Carefully add potatoes to pot and cook for 15 minutes. Add corn, sausage and eggs (if desired) and cook for another 5-6 minutes. Add shrimp and shellfish (if using) and cook for 3 minutes until shrimp is pink and shellfish is opened. Remove from heat.

**Prepare for serving:** Very carefully, strain water from the pot. Cover table with newspapers (avoid obituaries and crime scenes) and pour contents of the pot onto the table. Serve with small bowls of melted butter, cocktail sauce and French bread to pass.