

Ingredients



1 lb. (500g) baby potatoes, (red or yellow)
4 ears corn on the cob, cut crosswise into 4 pieces each
1 onion, peeled and cut into wedges
1/4 cup melted butter, plus
2 tablespoons olive oil
4 cloves garlic, minced
1 tablespoon Old Bay seasoning
5 lbs crab legs
10 lbs crawfish
6 lb. (500g) shrimp, peeled and deveined
1 2 oz (350g) smoked andouille sausage, thinly sliced
To Serve
1/4 cup melted butter
2 cloves garlic, minced
Fresh cracked black pepper
1 tablespoon fresh chopped parsley
1 tablespoon fresh chopped green onions
2 lemons, cut into wedges for serving

Seafood Boil

Instructions

- Preheat oven to 425°F (220°C). Lightly grease a large baking sheet or tray with nonstick cooking oil spray or a smear of butter.
- In a large pot of salted boiling water, cook potatoes and onion wedges for 5 minutes. Add in corn, mix through and continue boiling until potatoes are just tender, (about 5-7 minutes). Drain well.
- Arrange cooked potatoes and corn on prepared baking sheet with shrimp and sausage.
- Mix together melted butter, olive oil, garlic and Old Bay seasoning in a small bowl. Pour over the butter mixture and gently toss until all ingredients are evenly coated.
- Bake until shrimp are opaque and cooked through and corn is tender, about 10 minutes. Broil (grill) for 1-2 minutes for crispy edges.
- After baking, mix an extra 2 tablespoons melted butter with 1 clove minced garlic. Pour over the shrimp and lightly mix through with 2 spoons.
- Top with pepper, parsley and green onions. Serve on the table with lemon wedges, a tin of Old Bay for extra seasoning and hot sauce.

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