

Low Country Boil "Cookout"

Prep Time: 15 mins

Cooking Time: 45 minutes

Serves/Yields: 6



Ingredients:

- ¼ cup old bay seasoning
- 1 tbsp garlic salt seasoning
- 12 red potatoes, small (or 6 large, halved)
- 3 large sweet onions, whole
- 6 Andouille Sausages, halved (12 pieces)
- 6 cobs of corn halved (12 pieces)
- 3 pounds large shrimp heads removed and deveined (shell on)
- Large pot with strainer basket
- Large serving tray

Optional Condiments:

- Cocktail sauce
- Butter
- Lemon pieces to squeeze

Cooking Tools:

- Large pot with strainer basket
- Outside burner (e.g. portable, bbq side unit)
- Fuel source (e.g. propane tank)
- Thermometer
- Large slotted spoon
- Oven mitts

Instructions:

1. Add water to the pot, fill half ways
2. Place pot on the burner and turn on high
3. Bring to a boil continue to boil until 375'f
4. Add old bay and garlic salt seasoning
5. Add potatoes and onions
6. Cook for 10 minutes
7. Add sausage
8. Cook for 10 minutes
9. Add corn
10. Cook 8 minutes
11. Add shrimp
12. Cook 3 minutes or until pink
13. Turn off burner
14. Remove cooked ingredients with the strainer basket or slotted spoon and place on a serving tray
15. Sprinkle with old bay seasoning and garlic salt seasoning (to your taste and spiciness)

Recipe by: The Kitchen Tool

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