

RECIPE



Low Country Boil

Use food amounts appropriate for number of people to be served.

Sweet corn-- could be broken into halves

Link sausage (we use Conecuh, which is spicy, small diameter), cut in pieces

New (or at least small red) potatoes (cut potatoes go to pieces when cooked)

Headless shrimp, shell on

1 bag Zatarain's shrimp & crab boil seasoning

Sweet onions

Lemon

Cook outside in a large fish cooker or turkey fryer with a basket. Fill the cooking pot $\frac{1}{2}$ to $\frac{2}{3}$ full of water. Add the sweet onions cut in half, & squeeze the lemon into the pot. Drop in 1 bag Zatarain's (add cayenne pepper or Cajun seasoning, if desired a little hotter).

Bring to boil, add potatoes.

Bring back to boil, time for 10 minutes, add corn & sausage.

Bring back to boil, time for 10 minutes, add shrimp.

Bring back to boil, time for 5 minutes.

Drain & serve with butter, salt, pepper and Tony Chachere's Creole Seasoning.

Recipe compliments of **STEVE'S FARM**

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