



COASTAL CONSERVATION ASSOCIATION

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REDFISH LODGE'S LOW COUNTRY BOIL

A tried-and-true Southern tradition, Redfish Lodge's Low Country Shrimp Boil is best enjoyed outdoors with friends (even better after a great day fishing). Cleanup is minimal if you skip plates and serve on paper-covered tables. Just drain the shrimp and pile high where everyone can dig in. Peel, eat and be merry.

DIRECTIONS

- Heat 2 gallons water to a boil, then add first 8 ingredients.
- When water returns to a boil, add butter and potatoes.
- Boil 10 min, add corn and sausage, boil 5 min, add shrimp and boil 2 min.
- Drain, season with Old Bay and cayenne to taste, serve with cocktail sauce and lots of napkins

INGREDIENTS

- 12 cloves garlic, peeled
- 1 lemon cut in fourths
- 1/2 cup Old Bay seasoning
- 20 cloves
- 4 bay leaves
- 4 tsp salt
- 2 tsp Tabasco sauce
- 2 onions, quartered
- 10 small new potatoes
- 1/4 lb butter
- 3 lbs 31-35 shrimp, no heads
- 10 small ears corn
- 1/2 lb smoked sausage, cut in 1/2 inch coins