



## LOW COUNTRY SHRIMP BOIL

Bring the coast to your kitchen with a delicious low-country shrimp boil recipe featuring SeaPak shrimp corn, potato's, and sausage.

**Yield: 6**



## INGREDIENTS

1 pk.	12 oz SeaPak Shrimp Scampi, frozen
2 lb	small red potatoes, quartered
16 oz	smoked sausage (like Andouille or kielbasa) cut into 16 pieces
2 tbsp.	crab boil (like Old Bay)
6 Unit	frozen mini corn cobs (or 3 ears yellow corn, husked and halved)

## DIRECTIONS

- 1 Place quartered potatoes and sausage pieces in large pot with enough room temperature water to cover all the ingredients (about 10 cups). Add crab boil.
- 2 Place pot with potatoes & sausage on high heat and bring to a boil. Turn heat down to medium low and simmer for 20 minutes.
- 3 Add corn. Continue simmering for 10 minutes.
- 4 Add frozen shrimp scampi. Continue simmering for 3 minutes or until shrimp are fully cooked.
- 5 Drain and pour into serving dish. Serve hot.