

Chef Dennis's Perfect Florida Shrimp Boil

Ingredients for four:

2 lb. of Key west Pink Shrimp
2 links of Jumbo Andouille Sausage
1 Bag of Baby Red Potatoes
6 oz. Container of Old Bay Seasoning
3 Ears of Corn on the Cob
2 Fresh Limes
1 Stick of butter
1 Bunch of Fresh Parsley
(Optional upgrade) 2 Lb. Bag of Assorted Crab Pieces

Instructions:

1. Bring a Large Pot of water to a roaring boil & add half of the Florida Bay Seasoning as well as both limes cut in half and squeezed.
2. Add the Sausage & Potatoes and cook for 10 minutes
3. Add the Corn and cook for 5 more minutes.
4. Add the Shrimp (and Crab if using) to the pot and cover. Cook for 4-5 more minutes or until the Shrimp is cooked through.
5. Using a slotted spoon to remove the ingredients from the water. Place in a bowl and toss with Butter and the Remainder of the Old Bay Seasoning. Sprinkled with chopped Parsley.

