

# CAROLINA COUNTRY BOIL

## UTENSILS:

8 quart Dutch oven

## INGREDIENTS:

- 1 lb of shrimp per person
- 8-10 small red skin potatoes (2-3 per person)
- 2-3 small onions
- 1 lb. smoked sausage (andouli sausage best)
- Corn (one cob per person)
- 10 -12 garlic cloves
- ½ Cup – ¾ Cup Darn Good Seasoning

## DIRECTIONS:

Fill 8 quart almost  $\frac{3}{4}$  full with water. Add a generous amount of Darn Good Seasoning and start water boiling. When the water comes to a rolling boil, add in potatoes, onions, and garlic. Cover and simmer for 15-20 minutes. When the water bubbles begin to form, turn the burner down to Low. Add in sausage and corn and recover; cook for 30 minutes on Medium Low heat. Add the shrimp; cover and cook on Medium Low for another 10-12 minutes - turn off the burner and let stand 12-15 minutes (do not remove the lid). Drain and serve!

## NOTES:

---

---

---

---

