

old bay shrimp boil

Recipe from *mccormick.com* (serves 8)

With a heavy-handed sprinkle of Old Bay, jumbo shrimp and freshly shucked sweet yellow corn are cooked to tender perfection. Best enjoyed on paper plates, over newspaper covered picnic tables, with your favorite ice-cold brew.

- 4 quarts water
- 1 can (12 ounces) beer, (optional)
- ½ C Old Bay seasoning
- 2 T salt
- 8 medium red potatoes, quartered
- 2 large onions, cut into wedges
- 2 lbs smoked sausage, cut into 2-inch pieces
- 8 ears fresh corn, shucked and halved crosswise
- 4 lbs jumbo (21 to 25 count) shrimp, shells on

Bring water, beer, Old Bay, and salt to boil in 12-quart stockpot on high heat. Add potatoes and onions. Cook 8 minutes. Add smoked sausage. Cook 5 minutes. Add corn. Cook 7 minutes.

Stir in shrimp. Cook 4 minutes or just until shrimp turn pink.

RECIPE CONTINUED ON BACK

Drain cooking liquid. Pour contents of pot into large serving bowl or platter or mound on paper-covered table. Sprinkle with additional Old Bay seasoning if desired.



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