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Low Country Boil

Prep Cook Time: 45 minutes

SERVES 4

Ingredients:

1-2 ct. packages dry shrimp/crab boil packets
1 ½ pound red potatoes
1 large sweet onion, cut in half
4 ears whole kernel corn, cut in half
2 lemons cut in half
1 pound unpeeled large fresh shrimp
Cocktail sauce

Steps

1. In a very large stock pot, add 3 quarts of water, 1 teaspoon salt & shrimp/crab packets. Bring to a boil.
2. Add potatoes, onion, corn & 2 lemon halves; return to a boil and cook for 15 minutes or until potatoes are tender.
3. Add shrimp; cover and cook 5 minutes or until shrimp turn pink.
4. Drain mixture; remove and discard seasoning bags & Lemon halves.
5. Serve immediately with lemon wedges and cocktail sauce.