Southern Low Country Boil

Ingredients

- 14 oz smoked sausage, sliced into 1 inch rounds
- 1 lb raw, de-veined shrimp with tail on (can use no tail either)
- 1 3 oz. package of cajun seasoning (Zatarain's brand!)
- 1.5-2 lbs red potatoes, sliced in half
- 1 stick salted butter, melted
- 1 toasted baguette (optional)
- 4 cobs of corn, sliced into thirds
- salt, pepper and cajun seasoning for garnish

Directions

1. Slice your smoked sausage into 1 inch slices. If desired, slice the red potatoes in half. Also if desired, slice the corn cobs into thirds.
2. Add about 6 quarts of water to an 8 quart pot. Add the packet of cajun seasoning and bring the water and seasoning to a rolling boil.
3. Once boiling, add the potatoes. Cook for about 5 minutes (highly recommend setting a timer!) Next, add the sausage. Cook for an additional 5 minutes, with the water still boiling. Lastly, add in the corn and cook for about 7-10 minutes or until the potatoes are fork tender. While the corn is cooking, if desired, toast your baguette and then slice it up!
4. Last step is to add the shrimp directly in! Cook for 1-2 minutes until the shrimp are pink. Keep a watchful eye on them as they cook fast!
5. Using a handheld strainer, grab the ingredients out of the pot and put into a large baking dish OR just put them directly onto newspaper and paper towels! Have plenty of bowls of melted butter and salt available. Enjoy!

Notes

- Make sure you don't add enough water to fully fill the pot. It will rise as you add more ingredients to it If needed, you might have to drain a little bit of water as you continue to add ingredients into the pot.
This particular recipe served about 4-5 people. If you want to serve more, I suggest doubling it!

Make sure you have salt, pepper and cajun seasoning available to add more seasoning! I think it's always better to do less cajun spice when you're cooking for a lot of people. But if you have it readily available, everyone can be happy with their own spice evels!