



Covington Country Low Boil

PREP: 30-45 min.

INGREDIENT LIST:

- 6 whole big, juicy, fresh lemons, quartered
- 1 Zatarain's Crawfish, Shrimp & Crab Boil seasoning packet (per pot)
- 5 lb. of new red potatoes, quartered
- 4 lb. of already cooked sausage (like Polska kielbasa), cut into 1" pieces
- 5 big onions, quartered
- 1/2 corn on the cob per person; so, 15 cobs for 30 people, cut in half, and so on
- 5 lb. of shrimp, shells on

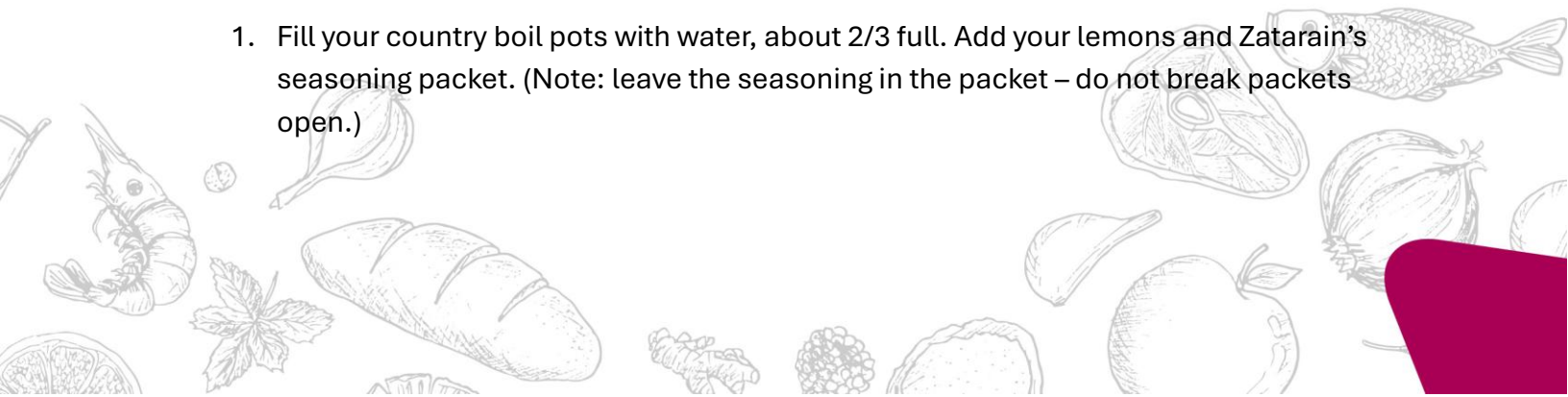
RECIPE INSTRUCTIONS:

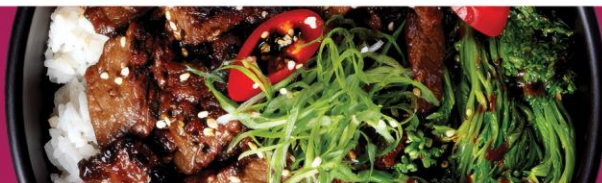
***Note from Clay: Please follow the minutes below exactly; otherwise, it will be tough, or the taters will be mushy.

1. Fill your country boil pots with water, about 2/3 full. Add your lemons and Zatarain's seasoning packet. (Note: leave the seasoning in the packet – do not break packets open.)
2. With the pot boiling, add all your new red potatoes and cook for exactly 15 minutes. Then add your sausage and onions while the taters are still in the pot. (If possible, do this step outside with a butane tank cooker.)
3. Cook for exactly 5 minutes more with everything still in the pot. Then add your corn on the cob and cook for exactly 3 minutes more.
4. Add all your shrimp and cook for exactly 1 minute! Turn the burner off, cook for 1 more minute, then transfer it all to a pan.

Substitutions (How Lance likes it):

1. Fill your country boil pots with water, about 2/3 full. Add your lemons and Zatarain's seasoning packet. (Note: leave the seasoning in the packet – do not break packets open.)





2. With the pot boiling, add all your new red potatoes and cook for exactly 15 minutes. Then add your sausage and onions, with the taters still in the pot. (If possible, do this step outside with a butane tank cooker.) Cook for exactly 5 minutes more with everything still in the pot.
3. Then add your corn on the cob and cook for exactly 3 minutes more.
4. Add all your shrimp and cook for exactly 1 minute! Turn the burner off, cook for 1 more minute, then transfer it all to a pan.

