

CREOLE SEAFOOD BOIL



Feed the whole family with a giant pot of Southern flavor. Mix and match your favorite seafoods for the ultimate backyard cookout.



SERVING
4 PEOPLE



PREP
40-50 MINUTES



DIFFICULTY
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Boil Ingredients

- 1 1/2 lbs red potatoes
- 4 celery stalks
- 1 pack of button mushrooms
- 4 lemons
- 1 orange
- 2 large onions
- 2 garlic bunches
- 1 lb andouille sausage
- 4 ears of corn
- 1 lb Hot Rod's Creole Seafood Boil

Seafood Cook Times

- Lobster:* 8-12 minutes
- Clams:* 5-10 minutes
- Mussels:* 5-10 minutes
- Crab:* 6-8 minutes (pre-cooked)
18 minutes (raw)
- Shrimp:* 2-3 minutes
- Crawfish:* 5-6 minutes

Preparation

- 1 Boil 2 gallons of water in a large stock pot, then dissolve Creole seafood boil seasoning.
- 2 Chop celery, mushrooms, and onions. Leave garlic bunches intact and cut off top to expose the cloves. Halve the citrus, chop the ears of corn into 2" lengths, and cut andouille sausage into bite-size pieces. Add all ingredients, then boil for 5 minutes.
- 3 All frozen seafood should be thawed and ready to boil. Count backwards from when you plan to serve your boil, and add seafoods based on how long they need to cook from the chart above.

Serving

Strain out seafood, sausage, and vegetables, and discard the citrus. Dust with Hot Rod's Gaw-lic Buttah seasoning and serve on large communal plates.