

# Low Country Boil

*Per person*



## INGREDIENTS (Per Person)

½ lb	Kielbasa
¾ lb	Shrimp (shell on)
3	Small Potatoes
1 ear	Corn
Lots	Old Bay Seasoning
To taste	Black Pepper

## DIRECTIONS

1. Fill a large stock pot about ½ full of water.
2. Add the seasonings and bring to boil.
3. Add the sausage and bring back to boil uncovered for 7 minutes.
4. Add the potatoes and bring back to a boil covered for 7 minutes.
5. Add the corn and bring back to a boil covered for 7 minutes.
6. Add shrimp and simmer for 3 to 4 minutes until just cooked - pink and floating.
7. Drain immediately and enjoy

