



FINCH + FENNEL

Shrimp Boil

PREP TIME: 30 minutes

COOK TIME: 45 minutes

YIELDS: 6 servings

INGREDIENTS:

8 c Sater

12 oz Beer

½ c F+F Cape Cod Seasoning Rub, additional for serving

½ Tbsp Cayenne Pepper (optional)

2 Bay Leaves

½ Tbsp Kosher sea salt

2 Lemons, halved and juiced

4 Garlic Cloves, roughly sliced

12 Small Red Potatoes

1 ½ lb Smoked Sausage, cut into 2" pieces

3 Fresh Corn Ears, shucked and halved

2 lb Large Shell-On Shrimp

Tabasco, for serving



DIRECTIONS:

1. Bring water, beer, F+F Cape Cod Seasoning Rub, cayenne, bay leaves, kosher salt, lemon juice, reserved lemon halves & garlic to a boil in large stock pot over high heat. Skim foam from top of pot as it boils. Add potatoes, cover & boil 10 minutes.
2. Add smoked sausage & boil for another 4 minutes. Add corn & continue to boil for 7 minutes. Add shrimp & boil about 3 more minutes, just until shrimp turns pink & is no longer translucent.
3. Immediately drain cooking liquid & discard lemons & bay leaves. Pour contents of pot into large serving bowl or platter, sprinkle with additional F+F Cape Cod Seasoning Rub, if desired, & serve.

Enjoy!

