

Labor Day Seafood Boil

Yield: 4 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-bay-shrimp-recipe>

Ingredients:

- 12 baby red potatoes washed
- 3 ears fresh corn cut into 2 inch pieces
- 2 lemons quartered
- 1 onion large, quartered
- 7 whole garlic cloves of
- 2 tablespoons Old Bay Seasonings
- 1 pound smoked sausage
- 1 pound bay shrimp gulf, raw, rinsed
- 1 pound crab legs snow, about three legs rinsed.
- 3 gallons water
- Old Bay
- potatoes
- onions
- garlic
- lemon
- Next add in the sausage and corn. Cover and bring to a boil and boil for an additional 5 minutes.
- corn
- crab
- shrimp
- butter
- 1 lemon