

Garlic butter Cajun seafood boil

Yield: 4 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-seafood-boil-recipe>

Ingredients:

- 2 pounds shrimps /clams/crawfish/mussels uncooked
- 2 corn on the cob cut into equal pieces, cooked
- 1 sausages link, cut into equal pieces, cooked
- 4 new potatoes cooked
- 1 pound unsalted butter
- 7 ounces garlic minced
- 1/2 ounce Cajun seasoning or 5 tsp
- 1/2 ounce Old Bay Seasoning or 5 tsp
- 1/2 ounce lemon pepper seasoning or 5 tsp
- 1/2 ounce paprika or 5 tsp
- 3/8 ounce brown sugar or 1 tbsp
- 1/4 ounce cayenne pepper or 2 tsp
- 8 ounces unsalted butter soften, room temperature
- 3 ounces garlic minced
- 1/2 ounce Cajun seasoning or 5 tsp
- 1/2 ounce Old Bay Seasoning or 5 tsp
- 1/2 ounce paprika or 5 tsp
- 1 pound unsalted butter
- butter
- minced garlic
- 7 ounces garlic
- garlic Remember to stir occasionally so the, won't stick to the bottom of the pan and burn.
- seafood boil Add the rest of the Cajun, 's ingredients to the mixture, and constantly stir for another 6-8 minutes to prevent the mixt...
- 1/2 ounce Cajun seasoning
- 1/2 ounce Old Bay Seasoning
- 1/2 ounce lemon pepper seasoning
- 1/2 ounce paprika
- 3/8 ounce brown sugar
- 1/4 ounce cayenne pepper