

# Cajun Seafood Boil

Yield: 7 min  
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/american-indian-corn-cake-recipe>

## Ingredients:

- 1 1/4 cups kosher salt
- 5 pounds crawfish whole live, or frozen seasoned, boiled crawfish, thawed
- 6 celery ribs, cut into 3" pieces
- 2 yellow onions quartered
- 1 head garlic halved crosswise
- 1 lemon halved, plus wedges
- 1/2 cup Creole seasoning
- 1/2 cup old bay seasoning
- 1/4 cup worcestershire sauce
- 3 tablespoons cayenne pepper
- 2 pounds waxy potatoes medium
- 3 pounds jumbo shrimp head-on
- 3 ears corn shucked and halved
- cocktail sauce for serving
- hot sauce preferably Original Louisiana, for serving