

# GARLIC BUTTER SEAFOOD BOIL

Yield: 8 min  
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/sweet-southern-corn-on-the-cob-recipe>

## Ingredients:

- 5 crab legs clusters Snow, washed thoroughly
- 1 pound shrimp deveined, tail on
- 1 pound andouille sausage cut into thick slices
- 6 corn on the cob
- 6 baby red potatoes
- 5 tablespoons Old Bay Seasoning
- 1 whole lemon juiced
- 3 bay leaves
- 3 tablespoons garlic diced
- 1 whole onion diced
- 1 lemon juiced
- 4 sticks butter
- 1/4 cup olive oil
- 2 cups chicken broth optional, see notes below
- 2 dashes Tabasco Sauce
- 3 tablespoons Old Bay Seasoning
- 3 tablespoons paprika
- 1 tablespoon cayenne pepper
- 1 tablespoon red pepper flakes
- 1 tablespoon lemon pepper seasoning optional depending on fresh lemon juice

## Nutrition:

1. Calories: 890 calories
2. Carbohydrate: 40 grams
3. Cholesterol: 260 milligrams
4. Fat: 71 grams
5. Fiber: 7 grams

6. Protein: 29 grams
  7. SaturatedFat: 35 grams
  8. Sodium: 850 milligrams
  9. Sugar: 4 grams
- 

Thank you for visiting our website. Hope you enjoy GARLIC BUTTER SEAFOOD BOIL above. You can see more 18 sweet southern corn on the cob recipe Get ready to indulge! to get more great cooking ideas.