



## LOW-COUNTRY BOIL

**Serves 6 to 8**

**Recipe by Zest Catering, [facebook.com/wilmingtoncooks](https://www.facebook.com/wilmingtoncooks)**

- 3/4 cup Old Bay seasoning
- 1 packet Zatarain's low-country boil seasoning
- 3 lbs large fresh shrimp (unpeeled)
- 2 lbs smoked sausage links coiled
- 4 dozen Littleneck clams rinsed
- 18 small whole new potatoes rinsed
- 3 Vidalia onions cut into 8ths from stem to stern
- 2 each red and yellow peppers seeded and cut into 8 pieces lengthwise
- 6 ears of corn\*, shucked, cut into 3 pieces each

Bring a large pot of water to boil, about 12 quarts. Add Zatarain's seasoning and 1/2 cup Old Bay. Reduce to a simmer. Add onions, peppers, potatoes, and smoked sausage coins, simmer for 15 minutes.

With pot at a gentle simmer, add corn, simmer another 3 minutes. Add shrimp and clams, simmer for 5 minutes until clams open and shrimp turns pink. Drain, transfer to large platter, finish with a sprinkle of Old Bay.

Bon appétit!

*\*In the winter months, you may have to purchase frozen ears of corn. Thaw in warm water before using.*

