

## THE SHRIMP DOCK'S SEAFOOD BOIL

½ Pot of Water

Add Shrimp Dock spices, cover and bring to a boil.

Add potatoes, cover and return to a boil for 15 minutes.

Add corn, halved lemons, whole garlic cloves, cover and return to a boil for 10 minutes.

Add seafood (shrimp, crab, mussels, crab legs, clams) and andouille sausage.

Cover and return to a boil for 2 minutes.

Turn off heat, uncover pot, and add 5 lbs of ice to the pot.

If using cooked crawfish, add them now.

Let pot stand for 15 minutes to allow food to soak up spices.

Remove strainer basket from pot, let drain, then pour food onto a table covered with newspaper.

EAT and HAVE FUN!!!

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IF YOU HAVE A PROBLEM WITH THE REGULATOR:

\*Turn off the regulator.

\*Turn of the LP tank.

\*Disconnect hose from the tank.

\*WAIT 5 minutes.

\*Reconnect the hose to the tank.

\*Turn on the gas at the tank.

\*Open the regulator and light the flame.

\*Increase to the desired temperature.

EAT and HAVE FUN!!!!