**Carol’s Shrimp Boil**  
  
Summertime was all about the seafood growing up! My parents were from Maryland, so it really wasn’t summer for us without at least one Old Bay shrimp boil!  
  
This recipe is so easy to make and clean up, too! Everything is made in one pot all together. You just keep layering in the flavors and it only takes 25 minutes to cook once your cooking liquid comes to a boil! The cool part is you can do all your food prep in the time it takes the water to boil, so it’s about 10 minutes of prep, and about 35 minutes till you have this feast ready and on the table from start to finish!  
  
This is definitely a family favorite for us. I’m hoping it becomes a favorite tradition for your family this summer, too! So let’s jump in the kitchen and get cooking together...  
  
**Ingredients:**  
• 1/2 Cup Old Bay  
• 1 Lemon  
• 4 Cloves Garlic  
• 1-2 Lbs Red Potatoes  
• 1 Onion  
• 4 Ears of Corn  
• 1 Package Kielbasa  
• 1.5 - 2 Lbs Shrimp  
• 1 Stick of Butter, Melted  
• Optional for Garnish: Fresh Chopped Parsley and Lemon Wedges  
  
**How to Make:**  
• Fill stockpot 2/3 full with water and place on stove on high heat. I did 3/4 full and it was too much water!  
• Pour in Old Bay, juice lemon and throw in the rind as well. Then smash your four cloves of garlic and throw that into the pot. These are the flavors that make up your cooking liquid. Bring to a rapid boil.  
• Scrub and dice your potatoes. Chop onion into nice size chunks. Drop them into the cooking liquid once it comes to a boil. Cook for 10 minutes.  
• While that’s cooking, chop kielbasa into 2 inch chunks and chop ears of corn into 3 pieces each. After potatoes have cooked for 10 minutes drop both kielbasa and corn into the pot and let it all cook together for 12 more minutes.  
• I usually toss my raw shrimp in a little more Old Bay and let them hang out till we are ready to use them. Once the corn and kielbasa have been in the pot for 12 minutes, I drop the shrimp in for the last 2-3 minutes. I only had medium shrimp in my freezer, and they were great, but I usually like to use large or jumbo for this recipe. You can use peeled and deveined or shrimp still in the peels. The smaller your shrimp the less time it needs. These are good in 2-3 minutes. Closer the the 2 mark for mine. Larger shrimp need 3-4 minutes. Shrimp are done when they are pink not opaque. It happens fast, so keep an eye on them so you don’t overcook.  
• I think the pot is too heavy and way too hot to lift, so I use my basket spoon to grab everything and dump on a cookie sheet. If you have a huge family split it up on several pans so that everyone has access to the dish in front of them at the table!  
• I usually add some salt and pepper to my melted butter for one last burst of flavor. Pour over the top just before serving. Add chopped parsley and lemon wedges and you are good to go... A whole meal from one pot!  
• Serve hot with lots of napkins and Enjoy! :)  
  
I can’t wait to hear how this fun summer dish turns out for you. Let us know and share your pictures on the [Z88.3 Mornings Facebook Page](https://www.facebook.com/Z88.3Mornings/)!

Carol Ellingson  
Z88.3’s Resident Foodie  
Originally posted on [**Carolbake.com**](http://carolbake.com/)