

## RECIPE

## KETTLE STYLE CREOLE SHRIMP BOIL

### INGREDIENTS

- 5 lbs. shrimp head-on/shell-on (biggest you can get)
- 3 lbs. red potatoes
- 2 lbs. smoked pork sausage, cut into 2" pieces
- 4 ears corn, cut in thirds
- 2 cups onion, large diced
- 1 lb. button mushrooms, whole
- 3 whole lemons, cut in half
- 3 ribs celery, large diced
- 1 lb. granulated shrimp boil or ½ cup liquid boil (to taste)
- 1 cup iodized salt (to taste)

### THINGS YOU NEED

- Measuring scale
- Measuring cup
- Knife and cutting board
- Large container for cooked shrimp



### IN A GROEN STEAM JACKETED KETTLE

1

In the Groen 20 quart kettle add 2 gallons of water, all of the veggies, spice and salt and bring to boil

2

Add sausage, bring back to boil then add unpeeled shrimp and turn off kettle. Let soak for 5 minutes (if using peeled shrimp, reduce soak time to 1 minute)

3

Remove shrimp from kettle and serve!

