



A summer seafood boil is a flavorful, laid-back feast perfect for gathering with friends and enjoying the season's best catch.

Summer Seafood Boil

Ingredients:

- 4 quarts water
- 1 bottle (12 oz) beer (optional, for flavor)
- ½ cup Old Bay seasoning (or Cajun seasoning)
- 2 tablespoons salt
- 1 tablespoon black peppercorns
- 1 lemon, halved
- 1 head garlic, halved crosswise
- 4 bay leaves

Vegetables:

- 1½ lbs baby potatoes (Yukon gold or red), halved if large
- 4 ears corn, husked and cut into thirds
- 1 large onion, quartered
- 1–2 sticks unsalted butter (for tossing or dipping)

Seafood & Sausage (choose your mix — aim for 4–5 lbs total):

- 1½ lbs **large shrimp**, shell-on preferred
- 1 lb **Dungeness or snow crab** clusters (*or king crab legs*)
- 1 lb **mussels** or **clams**, cleaned
- 1–2 lbs **lobster tails** (cut in half) or **crawfish**
- 1–2 lbs **smoked sausage** (like andouille), sliced into 2-inch pieces

Instructions:

1. Prepare the boil

In a large stockpot (at least 12 quarts), bring water, beer, Old Bay, salt, peppercorns, lemon halves, garlic, and bay leaves to a boil.

2. Add in stages

Once boiling:

- Add **potatoes** and **onions** → boil 10 minutes
- Add **corn** and **sausage** → boil 5–7 more minutes
- Add **crab/lobster tails** → boil 5 minutes
- Add **clams/mussels** → boil 5 minutes or until they open
- Add **shrimp** → boil just 2–3 minutes until pink and curled

💡 *If using crawfish or multiple crab varieties, add them in the middle of the boil depending on size (crawfish ~5 mins, large crab legs ~8 mins).*

3. Drain and toss

Using a slotted spoon or strainer, transfer the boil to a large tray or sheet pan. Toss with **melted butter**, extra Old Bay, and a squeeze of **fresh lemon juice**.

🍷 Serving Ideas

On the Table:

- Serve straight on a **newspaper-covered table** for casual fun, or arrange in large platters.
- Add **garlic butter** or **spicy Cajun butter** for dipping.

Sides (optional):

- Crusty French bread or cornbread
- Coleslaw or watermelon salad
- Hot sauce, lemon wedges, and cocktail sauce

Serves: 6–8

Prep Time: 30 mins

Cook Time: 40–50 mins