

THE CROSBY RECIPE **SHRIMP BOIL FOR 30 PEOPLE** *(2 Boils - Depending on size of boiling pot)*

Seasoning (per boil)

- 1 Lb. Canister Table Salt
- 1 Large Lawry's or Old Bay Seasoned Salt
- 2 Boxes or 1 Small Bottle of Liquid Crab Boil
- 1 6 oz. Cayenne Pepper (12 oz. if HOT)
- 1 Large Bottle Louisiana Hot Sauce
- 1 Large Bottle Tabasco
- 1 Small Bottle Olive Oil - 12 oz. (or Veg. Oil)

Ingredients (per boil)

- 25 (35*) Lbs. Louisiana White Shrimp (21-25 ct)
- 30 (40*) Frozen Corn (half ears)
- 9 (12*) Lbs. Sausage – Kielbasa is the best
- 6 Bell Peppers
- 2 16 oz. Boxes Fresh Mushrooms or more
- 5 Lbs. Small New Red Potatoes
- 3 Lbs. Small White Onions (do not peel)
- 1 Lb. Garlic (Whole Cloves - 9)
- ½ Bunch of Asparagus
- 4 Lemons (optional)

(*) Large 120 quart pot - 40 people

Cooking Instructions

- Step 1:** Fill pot 1/3 full with water and set propane flame on high.
- Step 2:** **ADD** Salt, Seasoned Salt, Crab Boil, Cayenne Pepper, Olive Oil (or Vegetable Oil), Louisiana Hot Sauce and Tabasco. Cover and bring water to boil then drop strainer in pot with Potatoes, Garlic (if cloves) and Whole Onions. Cover and bring water to boil. Boil for 3 to 5 minutes and immediately . . .
- Step 3:** **ADD** Frozen Corn, Sausage (cut into 2" to 3" pieces). Stir, cover and bring back to boil (when steam rises from the lid), and immediately . . .
- Step 4:** **ADD** Thawed shrimp and immediately . . .
- Step 5:** **ADD** Bell Peppers (quartered), Lemons (squeezed & halved), Full Mushrooms, & Asparagus.
- Step 6:** Bring back to boil for only a minute or two. Turn fire off, raise strainer and let drain for 3 to 5 minutes.
- Step 7:** Pour strainer into 3-4 large aluminum turkey trays and serve with homemade Cocktail Sauce (See below recipe).
- NOTE 1:** **Thaw shrimp & put in trash bags of 25-30 lb. each; must start thawing by 10:00 a.m. for a 5:00 p.m. serving.**
- NOTE 2:** **Have a back-up propane bottle, large screwdriver (for draining strainer), gloves and serving spoons.**

COCKTAIL SAUCE

- 3 Large Bottles Catsup
- 3 9 oz. Jars Prepared Horseradish (cold, not sauce)
- 1 Sprinkle of Cayenne Pepper

EAT EVERYTHING — GARLIC IS GREAT!!!!