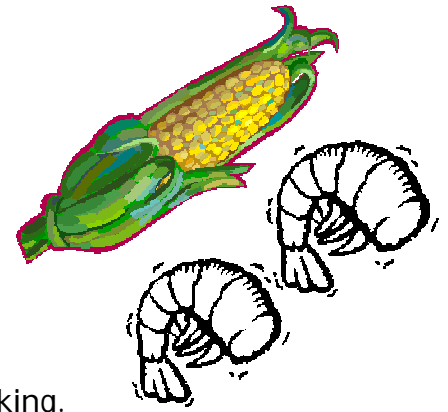
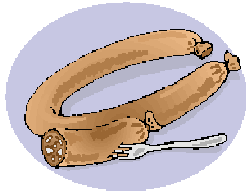


August 2012

OK - summer is winding down - hopefully! I have shared several salads over the past few months so I am adding a yummy Low Country Shrimp Boil recipe you can try for your main course.



You will need a large stock pot - at least 10-12 qt. with a steamer basket. We have done this on the side burner of the BBQ grill to keep the heat out of the kitchen while cooking.



This is great for an outdoor meal - spread newspaper or white butcher paper on your picnic table first, you can put any shrimp peels on the paper and when done - roll up the paper and throw out all the mess! ENJOY!

Shrimp Boil Dinner:

6-8 generous servings

2-3 # small red potatoes - scrubbed\*  
5-6 ears fresh corn - cleaned/rinsed  
2 # shrimp - Med. size (with shells on)

1/2 C. butter - melted  
Juice of one (1) fresh lemon  
2-4 Tbsp. chopped fresh parsley  
1+ C. good Cocktail sauce

Optional:

1 ring of Kielbasa sausage - cut into 6-8 pieces

- Bring about 2" of water to a boil in your stock pot - add steamer basket and red potatoes. Steam potatoes with lid on pot for 10 minutes. You want the water level to remain below the bottom of the steamer basket so you steam, not boil the potatoes.
- Break ears of corn in half and add on top of the potatoes, also add the sausage if you are using it; steam for 5 minutes.
- Add rinsed shrimp to the pot and steam all together for an additional 12-15 min. Check to make sure all the shrimp has turned a bright pink so you know that it has cooked - if not stir them gently and continue to steam for another 5-7 min.
- While shrimp is cooking, melt butter, add lemon and parsley. Keep warm.
- When steaming is complete, lift out the steamer basket carefully and pour the cooked items into one LARGE pan or bowl (or two medium-sized bowls). Pour the melted butter mixture over the potatoes, corn and shrimp. Serve and enjoy!
- Serve with Cocktail sauce to dip the shrimp.

\*Note: if you can't find the small red potatoes - usually 1-2" in diameter (also called 'New' or miniature Red Bliss potatoes) you can substitute the larger sized red potatoes, just wash and cut into 3-4 pieces before adding to the pot.

This is intended to be a "FINGER FOOD" meal so items need to be easy to pick up and eat.