



# The Seafood Boil

Feeds 10-12 people

6 1 ¼ lb. Lobsters  
60 Little Neck Clams  
10 lb. Wild Caught Mussels  
3 lbs. Wild Caught shrimp 16-20  
7 lbs. Mini multi-color potatoes (organic)  
3 lbs. All-natural sausage of your choice  
5 whole quartered Vidalia or Mexican onions (organic)  
6 [Organic unpeeled bulbs of garlic](#)  
2 Beers, preferably gluten free  
2 cups [Old Bay seasoning®](#)  
1 stick of [Organic Butter](#)  
5 gallons of water

Here's a really good pot for a seafood boil:  
Stainless Stock Pot: <https://amzn.to/2KAQe6b>

Add to the water in this order: onions, garlic, butter, Old Bay®. When the water boils, add: potatoes, corn. When the potatoes soften add: clams, lobsters. After 5 minutes add shrimp. Once the shrimp curl, add the mussels. Once the mussels open, wait one minute. Strain and dump it on your favorite table, with your favorite friends! Don't forget to keep the juice for dipping!

For preparation instruction, watch the video on YouTube:

Watch the video on YouTube:

[Seafood Boil](#)

<https://Youtube.com/AwareHouseChef>

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