Zatarain's Easy Stovetop Shrimp Boil

Use Zatarain's Complete Crawfish, Shrimp & Crab Boil to create the unmistakable flavor of a New Orleans shrimp boil right on your stove top. Just follow the simple recipe below! Serves 12. Find this recipe and more at www.zatarains.com!

Prep Time: 20 minutes

Cook Time: 30 minutes

INGREDIENTS:

5 quarts water
1 to 2 packages (4 ounces each) Zatarain's Crawfish, Shrimp and Crab Boil - Complete
1 package **NEW Zatarain's Andouille** or **Cajun Style Smoked Sausage**, cut into 1- to 2-inch pieces
8 to 12 new potatoes Substitutions available
6 ribs celery, cut into 2- to 3-inch pieces
3 medium yellow onions, peeled and halved
2 heads garlic, halved crosswise
4 to 6 lemons, halved
2 pounds large (21 to 30 count) shrimp with shells
6 ears frozen mini corn-on-the-cob

PREPARATION:

Mix water and Crab Boil in large (10 to 12 quart) stockpot. Bring to boil on high heat. Stir in sausage, potatoes, celery, onions and garlic. Return to boil; cover. Boil 15 minutes.

Squeeze juice from lemons into the water and add lemons into the pot. Stir in shrimp. Return to boil; cover. Boil 1 minute.

Turn off heat. Stir in corn. Let stand 5 minutes. Drain well and serve.