

LOW COUNTRY BOIL WITH CREAMY COCKTAIL DIPPING SAUCE



Prep Time: 25 minutes

Serves: 4

Pairs well with: Crusty French bread, lemon wedges, and a dry white wine

Low Country Boil Ingredients:

- 1 lb. Shrimp, peeled and deveined, with the tails left on (optional to leave tails on)
- 1 lb. multicolored small baby potatoes (purple, red, gold)
- 12 oz. Cajun style Andouille sausages, each sausage, cut into thirds
- 4 ears of fresh corn, shucked, each ear cut into thirds
- 3 oz. box of Crawfish, crab & shrimp boil packet, such as Zatarain's
- 4 oz. melted salted butter for serving (optional)
- 2 lemons, cut into wedges for serving (optional)

Creamy Cocktail Dipping sauce Ingredients:

- 1/2 Cup mayonnaise
- 2 Tbsp. Ketchup
- 1 Tbsp. Sweet relish
- 1 Tbsp. lemon juice
- 1 garlic clove, pressed
- 1 tsp. prepared horseradish
- 1/2 tsp. Worcestershire sauce
- 1/2 tsp. Smoked paprika
- 1/2 tsp. old bay seasoning
- 1/2 tsp. sriracha sauce (optional)

Method:

1. Fill a large stockpot halfway with water, salt the water, and bring to a boil over high heat.
2. Once at a boil, add in your potatoes and shrimp boil packet, reduce the heat a little, and boil uncovered for 15 minutes.
3. Meanwhile, make your creamy cocktail sauce by mixing together the ingredients in a small bowl. Set aside.
4. After your boil has been boiling for 15 minutes, add in your corn and Cajun Andouille sausages and boil for another ten minutes.
5. Finally, add in your peeled and deveined shrimp and boil for another 5-8 minutes or until the potatoes are just fork tender, and the shrimp is pink throughout.
6. Drain your pot, or, with a slotted spoon, turn your low country boil onto a big serving platter and garnish with your lemon slices.
7. Serve hot with melted butter to dip in, your creamy cocktail sauce, slices of crusty French bread, and lemon wedges to squeeze over your dinner, and enjoy!

Notes:

- This recipe can easily be doubled, just make sure you buy two packs of boil seasoning to season your boil with.
- Make sure to salt your water! This will bring flavor to your dish to compliment the shrimp boil seasoning packet.
- If you are not a fan of mayonnaise, you can serve with purchased red cocktail sauce for an even easier dish.
- Red potatoes can replace the potato medley, just do not use russets, as they will be too soft for this dish.
- Feel free to add crab legs, mussels, or clams to this dish, just make sure to clean them well and add them at the end being careful not to overcook.
- This dish is so much fun to feed your family seated around a huge platter with no plates, just personal dipping sauce/butter and a table lined with (clean) newspapers for ease of clean up. The ultimate summertime dish!

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