**Shrimp Boil**

**Note:** Purchase shrimp from OFH when available

RECIPE

**INGREDIENTS**

* 10 lemons, halved
* 2 ½ cups Old Bay seasoning
* 40 cloves garlic, smashed
* 5 large onions, quartered
* 2 tablespoons dried thyme
* 5 pounds small red potatoes (halved or quartered)
* 20 ears of corn, halved
* 6 ¼ pounds shrimp, raw
* 10 tablespoons butter



**DIRECTIONS**

1. Fill a large pot with 20 quarts of water.
2. Squeeze lemons above water and add the squeezed lemon halves to the pot. Add the Old Bay, garlic, onion and thyme to the pot. Cover and bring to a boil, then reduce to a simmer and cook about 5 minutes.
3. Add the potatoes and cook until just tender, about 10 minutes.
4. Add the corn and cook 5 more minutes.
5. Meanwhile, slice along the back of each shrimp through the shells; remove the veins and rinse the shrimp. Add to the pot, cover and cook until the shrimp curl and are just opaque, 2 to 3 minutes.
6. Transfer the shrimp and vegetables with a slotted spoon to steam pan. Add the butter and about 1 cup broth to the pan and toss until the butter is melted.

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| **Prep Time:** 20 minutes | **Cook Time:** 10-12 minutes | **Total Time:** 30-32minutes | **Yield:** 20 servings |