

## **Shrimp Boil**

Ingredients and Instructions:

- 2lb. raw head on shrimp steam for 12 min. in old bay, cajun seasoning and ½ can beer
- 3 smoked sausage link cook for 15 min and chopped up
- 1lb. claws and 1 lb. mussels steamed in beer 15 minutes
- Add 3 heads of garlic chopped fine along with 2 tsp. old bay seasoning, 2 tsp butter, 1 med onion with skin
- Building your platter up, add shrimp, sausage and mussel
- Add parsley all around with a squeeze of ½ a lemon