

# Georgialina Low Country Boil



- Old Bay Seasoning <sup>™</sup> to taste
- Or a pouch or two of Coach's Crab Boil
- 5 pounds new potatoes
- 3 (16 ounce) packages cooked kielbasa sausage, cut into 1 inch pieces
- 5 small onions, peeled, leave whole or cut in halves, quarters etc.
- 2 -3 lemons cut in large wedges
- 8 ears fresh corn, husks and silks removed
- 5 pounds whole crab, broken into pieces
- 4 pounds fresh shrimp, peeled and deveined

- Newspapers, paper plates
- beer

Feeds About 15 people.

## DIRECTIONS

1. Heat a large pot of water over an outdoor cooker, or medium-high heat indoors. Add Old Bay, or Coach's, Seasoning to taste, and bring to a boil. Add potatoes, onions and sausage, and cook for about 10 minutes. Note: bay leaves, garlic, cayenne pepper, and cloves to taste are often added to the water, Add the corn and crab; cook for another 5 minutes, then add the shrimp when everything else is almost done, and cook for another 3 or 4 minutes.
2. Drain off the water, and pour the contents out onto a picnic table covered with newspaper. Grab a paper plate and a beer and enjoy!

This is some "fine no silverware, no china, no table cloth" Southern style dining! There will be plenty for seconds and you cant put to much newspaper down. First course makes thinks soggy peel back the paper to a mostly dry layer bundle up the mess from course one, toss it in the fire pit and start course two