crawfish boil

NIBBLEDISH CONTRIBUTOR

Ingredients

5 pounds shrimp, devein, but leave the shell on

5 pounds crawfish

10 ears of corn, cut in half

2 pounds red "B" potatoes

1 pound spicy andouille sausage, cut into 1" peices

1/4 cup Old Bay seasoning

1 pound butter

Instructions

Here is the best one pot dinner I know and one of the most welcome menus I serve.

Bring a large pot (must be large enough to hold all of the ingredients) of water to the boil, add the Old Bay and butter.

Add the sausage and potatoes. Boil until the potatoes are 1/2 cooked and becoming tender.

Next add the corn and continue to boil until the corn and potatoes are tender and cooked (about 20-25 minutes total).

Add the shrimp and crawfish-they cook very quickly. As soon as they are done, drain and serve with additional melted butter and french bread.