

Our State eats

Published in the May 2003 issue of Our State

Seafood Boil

Yield: 12 servings.

- 3 quarts water**
- ½ cup Old Bay Seasoning**
- ½ cup celery, thinly sliced**
- 1 pound new red potatoes**
- 1 pound hot smoked sausage links,
cut into 2-inch pieces**
- 6 ears corn, husked, cleaned, quartered**
- 2 pounds large fresh shrimp, unpeeled**

Bring water and Old Bay Seasoning to a boil in large stockpot. Add potatoes and cook for 15 minutes. Add sausage and cook for five more minutes. Add corn and cook for five more minutes.

Stir in the shrimp, and cook until they are pink, about five minutes. Drain immediately and serve.

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