



Yield: From 2 – 46 depending on the boil ordered

Prep time: 10 minutes with helpers

Total time: 60 minutes

INGREDIENTS

Ears of corn, shucked & halved

Local new potatoes

Gourmet Sausage

Garlic, Butter & Old Bay® packs

Vidalia Onions

Jumbo Shrimp (local in season)

Crab legs, scallops, clams, mussels, and lobster (optional)

Lemons halved and in wedges

Cocktail Sauce

DIRECTIONS

Combine whole potatoes, onion and Seasoning Pack 1 (garlic, butter, Old Bay seasoning) in the pot provided and cover with about 6-7 inches of water. Put on high heat preferably on a gas stove or propane cooker to get the boil going. Take note of the time that the water starts boiling and then add the halved ears of corn.

Now turn your attention to the sausage. Put sausage on the grill or sauté with butter in a pan until a brown crust forms. Cook sausage in batches for larger groups and set aside for later.

Once the pot has been boiling for 10 minutes, check potatoes for your preferred softness. Once the potatoes are perfect for you, then add Seasoning Pack 2 (butter and old bay).

Now you are ready for the seafood! First, add any clams by themselves keeping the heat on them until they open. **Be patient** do not add any other seafood until the clams open. Then add any lobster keeping the heat on them for 90 sec. you can split lobster with a knife before adding.

Now **turn off heat completely**, add the shrimp and then after 90 seconds turn over the contents of pot into the broth. Now add any precooked seafood (scallops, crab legs, mussels, whole lobsters). Lightly add the cooked sausage, sliced into medallions, stirring into the pot with any pan juices for one last layer of seasoning.

Serve carefully (**pot is hot**) with a skimmer, slotted spoon, or tongs. Keep pot covered between servings so that food stays warm and pesky flies don't gather. You may serve a bit of broth with a ladle. Squeeze halved fresh lemon on each helping to taste. Serve with cocktail sauce, pan-melted butter, and lemon wedges.

Caution: corn is very hot and should cool a few minutes before biting into the cob.

SPECIAL DIET INFORMATION *Firehouse Boil is non GMO, and is soy and gluten free. Vegans may boil veggies separately with our vegan butter and sausage option.*

IMPORTANT: Scan this QR Code for pot return before discarding instructions.



252-501-2645 (BOIL)

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