

Smith Farm Bounty Low Country Boil

Serves 6

4 ears corn, husked and cut in half

6 potatoes of choice, if large, cut in half

3 lbs. shrimp

1 lb. carrots, washed and peeled

2 onions, cut in half

1 “boilin’ bag” old bay spices

4 Tbs. old bay powder

2 Tbs. kosher salt

Lemons cut in wedges for serving

Cocktail sauce for serving

Bring 8 quarts water to boil in a large stock pot. Add boil in bag, old bay powder and salt, and stir well. Add onions and potatoes and cook 10 minutes.

Add carrots and corn and cook 10 minutes. Turn off heat and add shrimp, stirring to mix well, and cover. Let rest 4 minutes. Drain and serve hot with lemons and cocktail sauce!

Created for Smith Family Beef and Produce by Chef Andrea Rosenblatt (www.achefscookingstudio.com)