



Low Country Shellfish Boil

- 1 cup Crawfish tails
- 1 cup Rock shrimp (any peeled shrimp will work)
- 3 lemons, halved
- 1 pound Mussels
- 2 or 3 large Vidalia onions, halved (skins removed)
- 5 heads garlic, cut in 1/2 crosswise
- 2 # Crab claws
- 6 pounds new dug potatoes, whole
- 4 ears fresh corn, shucked, silk removed and cut in 1/2
- 2 Cups fresh local tomatoes
- 2 pounds Andouille (sliced into ¼ inch thick 3 inch long strips)
- 1 pound Carolina Okra
- 1 # Sweet Summer Peppers (cut into 2x2 pieces)
- 1 pound celery (cut into celery sticks)
- ½ gallon lobster stock
- as needed old bay
- salt and pepper as needed
- ½ pound butter
- 4 T fresh herbs (parsley, dill and tarragon)

Directions

On grill, place a small roasting pan and add ¼ lb of butter. Slowly sweat out onions, garlic and celery. Once vegetables are translucent, cover with lobster stock and bring to a boil (once this has come to a boil season with old bay, salt, pepper, and mound with butter).

Back on the grill, start cooking potatoes. Once they are about halfway cooked, start grilling peppers and corn and cook through. In the cooking pan, add remaining ingredients – crawfish, shrimp, andouille, mussels, crab claws, tomatoes, okra. Allow to simmer until all is cooked through. Season with salt, pepper and lemon juice.

To serve, ladle enough of the product from the roasting pan to fill a bowl 1/2 full. To the top, add grilled corn, peppers and potatoes to complete the dish.