

Gulf Shrimp Boil with Smoked Sausage, Corn & Potatoes

2 SERVINGS | HANDS ON TIME: 15 minutes | TOTAL TIME: 30 minutes

Wahoo's Seafood Co. Gulf Shrimp, thawed, peeled (optional)
Peaceful Pork Smoked Sausage
Boggy Creek Farm Potatoes, washed and scrubbed
J & B Farms Corn, shucked
Farmhouse Kitchen Shrimp Boil Spice
Farmhouse Kitchen Compound Butter
Sea salt and fresh cracked black pepper

STEP 1 Set the compound butter on the counter to reach room temperature while you prepare the meal. Next, fill a large pot with 12 cups of water and bring to a boil. Add $\frac{3}{4}$ of the spice mix. Reduce heat to medium, cover, and simmer for about 5 minutes.

STEP 2 While the water simmers, chop the sausage into 1-2" pieces. Depending on the size, leave potatoes whole or cut them in half so that all pieces are roughly 1.5" chunks. Break or cut the corn in half and add to the pot.

STEP 3 Add the potatoes to the simmering water and cook for 15 minutes until just fork tender. Next, add the corn and sausage. Cook for 5 minutes.

STEP 4 Add the shrimp and cook until the outside turns pink-orange, the flesh becomes white and opaque, and the tails begin to curl inward, about 2-3 minutes. Turn off the heat. Use a slotted spoon to immediately transfer the shrimp, sausage, and vegetables to a large bowl. Add the compound butter, $\frac{1}{4}$ cup of the shrimp boil liquid, and remaining spice mix to the bowl. Toss until the butter is melted and all ingredients are coated. Season with salt to taste.

STEP 5 To serve, transfer the shrimp and vegetables to serving plates. Pour the buttery broth into small servings bowls or ramekins and serve alongside the shrimp boil. Dip or pour as desired.

Enjoy!