



# Garlic Butter Seafood Boil



4 Servings



45 minutes

## Ingredients :

- 1lb shrimp shell on
- 1lb crab legs
- 4 small potatoes
- 3 corn cobs cut in halves
- 8 oz smoked sausage sliced
- 1lemon cut in halves
- ¾ cup melted butter
- 5 garlic cloves minced
- 1tbsp lemon juice
- ½ tsp paprika
- 1tsp salt
- 1tsp black pepper



## Instructions :

1. Fill a large pot with water and bring it to a boil .
2. Add potatoes and cook for 10 minutes .
3. Add corn and sliced sausage and cook for 5 more minutes .
4. Add shrimp and crab legs and cook for 4–5 minutes until the shrimp turn pink .
5. Add melted butter , minced garlic , lemon juice , paprika , salt , black pepper , and lemon halves to the pot . Stir well so the garlic spreads through the mix . Let it sit for 1 minute .
6. Drain and serve warm .