



# Classic 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
- 3 tbsp Old Bay seasoning
- 1tbsp paprika
- 1tsp garlic powder
- 1tsp onion powder
- 1tsp black pepper
- 1tsp salt



## Instructions :

1. Fill a large pot with water and add Old Bay, paprika , garlic powder , onion powder , black pepper , salt, and lemon halves .Bring 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. Drain and serve warm .