

# CAJUN SHRIMP BOIL



BY: CAJUN KEN  
CAJUN IN THE CITY

Serves: 10-12    Cooking Time: 45 minutes

## INGREDIENTS:

3 cups of crab boil  
3 capfuls of distilled vinegar  
3 tbsp of Cayenne pepper  
½ bottle Crab “N” Shrimp Boil oil  
34 large onions (peeled and quartered)  
5 Bay Leaves  
4 lemons cut in half  
6 – 7 Jalapeno peppers cut in half  
6 – 10 whole ears of corn cut in half to make 12-24 pieces  
4 lbs Kielbasa or Cajun sausage cut into 2 inch pieces  
3 lbs not frozen shrimp **with HEAD ON**  
4 whole heads of garlic, unpeeled with top sliced off  
18 – 24 small red potatoes  
34-quart pot strainer basket that goes almost to the top of the pot



## DIRECTIONS:

1. Using a large pot, 34-quart size pot. *Note: If you have a basket strainer, use in the pot; if not, you may use a hand strainer after cooking.*
2. Begin by filling the pot with water about 2/3 of the way cover the pot and bring to a boil. Once the water is at a boil, you will maintain the pot at a boil for the whole cooking process and add the following ingredients step by step, ending with the shrimp.
3. Start with the garlic, bay leaves, and crab boil spice. Boil for 15 minutes.
4. Add the potatoes and cook for 7 - 8 minutes.
5. Add the corn pieces and cook for 5 minutes.
6. Add the sausage keep cooking for 8 minutes.
7. When the sausage has cooked, you will finish up with the Jalapeno peppers, cayenne pepper, and onions. Make sure that you squeeze the lemons into the pot
8. Put the lemons in after squeezing them and cook for another 3 - 4 minutes. **IMPORTANT: NEXT PUT THE SHRIMP IN THE POT, COVER, cooking for about 3 minutes or just until the shrimp turns pink. Do not overcook.**
9. Once the Shrimp have cooked, **TURN OFF THE HEAT** and lift basket out of pot, or use your hand strainer.
10. Allow draining and immediately serve on some napkins or newspaper laid out on the table. If you don't want to eat the shrimp right away, pour a bag of ice into the pot and let sit 15 minutes, drain, and then lay out onto the table.

Serve with CITC Remoulade Sauce for dipping the shrimp.

[www.cajuninthecity.org](http://www.cajuninthecity.org)

[www.facebook.com/cajuninthecity](https://www.facebook.com/cajuninthecity)

[info@cajuninthecity.org](mailto:info@cajuninthecity.org)