

# The Ultimate Seafood Boil

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**Serves:**

4-6

**Prep Time:**

20 minutes

**Cook Time:**

30 minutes

**Total Time:**

50 minutes

**Ingredients:**

Seafood (choose a mix):

- 500g king prawns or shell-on tiger prawns
- 500g mussels or clams, cleaned
- 2-4 Cornish crab legs or lobster tails
- Optional: langoustines

Extras:

- 4 corn cobs, halved
- 500g new potatoes, halved

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- 250g smoked sausage (e.g., chorizo), sliced
- 1 bulb garlic, cloves smashed
- 2 lemons, halved
- Fresh parsley (optional)

## Broth Base:

- 2 litres water or seafood stock
- 3 tbsp Old Bay seasoning (or homemade blend)
- 2 bay leaves
- 1 tsp paprika
- 1/2 tsp cayenne pepper
- 1 tsp sea salt
- 4 knobs salted butter

## Instructions:

1. In a large pot, bring your broth to a simmer with spices, bay leaves, and butter.
2. Add new potatoes and cook for 10 minutes.
3. Add corn and sausage. Simmer for another 5 minutes.
4. Add crab legs or lobster. Cook 5 minutes.
5. Add mussels and prawns. Cook for 3-4 minutes until mussels open

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and prawns are pink.

6. Squeeze in lemon halves and add more butter before serving.

7. Drain and serve directly on a lined table with dipping sauces and lemon wedges.

## **Serving Suggestions:**

Crusty bread, garlic butter, herby aioli, and chilled white wine.