

Tracye's Touchdown Snow Crab Boil

Ingredients

- Snow crab legs, approximately 5 clusters, washed thoroughly.
- 1 pound Shrimp, shell on, deveined, tail on.
- 1 pound Andouille sausage. Cut into thick slices.
- 6 Corn on the cob
- 6 Baby red potatoes
- 3 tablespoons Garlic, diced.
- 1 whole Onion, diced.
- 1 Lemon, juiced.
- 4 sticks Butter
- 1/4 cup Olive oil
- 2 cups Chicken broth, optional (see notes below)
- 1-2 dashes Tabasco sauce

Season the Boiling Water

- 5 tablespoons seafood seasoning
- 1 whole Lemon, juiced.
- 3 Bay leaves

Tracye's Garlic Sauce (to pour over and dip)

- 4 sticks Butter, unsalted
- 1/4 cup Olive oil
- 1 whole Onion, diced.
- 3 tablespoons Garlic, diced.
- 1 Lemon, juiced.
- 2 cups Chicken broth, optional (see notes below)
- 3 tablespoons Old Bay seasoning
- 3 tablespoons Paprika
- 1 tablespoon Cayenne pepper
- 1 tablespoon Red pepper flakes
- 1 tablespoon Lemon pepper seasoning, (optional depending on fresh lemon juice)
- 1-2 dashes hot sauce

Instructions

SEAFOOD BOIL

1. Fill up a large stock pot with water, leaving enough room at the top to add the seafood. Add seafood seasoning, lemon, and bay leaves. Bring to a light boil.
2. Place the corn and red potatoes into the seasoned water. Boil for 10 minutes.
3. Add the crab legs and sausage. Cover with a lid and boil for an additional 15 minutes.
4. Add the shrimp. Boil for 5 minutes (shrimp will turn pink, do not overcook).
5. Drain the water and remove bay leaves. Transfer to serving dish or leave in the stock pot.
6. Pour that delicious garlic butter sauce all over, and/or reserve some sauce on the side to dip the seafood in (recipe below).

GARLIC BUTTER SAUCE

1. Melt one stick of butter and olive oil in a skillet on medium heat. Add onions and sauté until they become translucent.
2. Add Garlic and sauté for 30 seconds, stir and watch closely to avoid burning the garlic. Add juice of the lemon, and all the seasonings. Adjust cayenne and red pepper to your level of spiciness.
3. Add remaining 3 sticks of butter. Simmer until butter is melted, stir constantly.
4. If using chicken broth, gently stir it into the mixture now. Pour over your favorite seafood and/or reserve some for dipping.
5. Enjoy!

Sauce can also be used for dipping! Try it with butter toasted French bread.