



# Seafood Boil

## Ingredients

- Shrimps or Prawns - cleaned and deveined, with legs removed
- Mussels
- Lobster tails
- Crab legs
- Corn
- Potatoes
- Boiled water
- Butter
- Smoked sausage
- Boiled eggs
- 2 Fresh Lemons
- 1 big onion

## Seasonings

- Minced garlic
- Salt & Pepper
- Paprika
- Cayenne Pepper
- Cajun seasoning
- Oregano
- Chilli flakes (optional)
- Onion Powder

## 1 For the Boil

Boil 1 litre of water in a pot and add all the seasonings and the juice of 1 lemon.

First boil the potatoes in it for 20 minutes or until they are cooked and then add the corn, then the seafood.

Please note that prawn's cooking time is 5-6 minutes as soon as they turn orange, lobster tails are 7 minutes and mussels are 3-4 minutes. Add the smoked sausage as well as the eggs and cook for 2 minutes and take everything out of the mixture and set aside.

## 2 For the Butter Sauce

On a separate pan add 1 tablespoon of Willowcreek olive oil, 1tablespoon of butter and once it has melted add onion and sauté till soft , then add 1 teaspoon of minced garlic and then add all the seasonings and toast them. Squeeze the juice of another lemon onto the pan and then add 4 tbs of butter gradually stirring and then add 1 spoon of the seafood broth for balance. Cook until all the spices have been mixed and cooked then pour over your seafood boil and serve.