



Louisiana Pepper Exchange Seafood Boil

By Louisiana Pepper Exchange

Ingredients

- 1 gallon water
- 2 large onions, halved
- 1 lb sausage of choice, cut into 2-inch pieces
- 2 heads garlic, end cut, root left intact
- 2 lemons, juiced, plus 1 zested
- 6 tbsp salt
- 4 ears corn
- 6 red potatoes, halved
- 2 cups **Louisiana Pepper Exchange Cayenne Pepper Puree**
- 2-3 lbs of fresh shrimp

Directions

1. In a large pot, combine water, onion, celery, garlic, lemon juice and zest, salt, and **Louisiana Pepper Exchange Cayenne Pepper Puree**.
2. Bring to a simmer and cover. Cook 15 minutes.
3. Add sausage, corn, and potato.
4. Cover and cook another 15 minutes.
5. Remove sausage, corn, potato and garlic from mixture.
6. Add shrimp and simmer for 2-3 minutes.
7. Remove from heat, combine with sausage, corn and potato and serve warm.