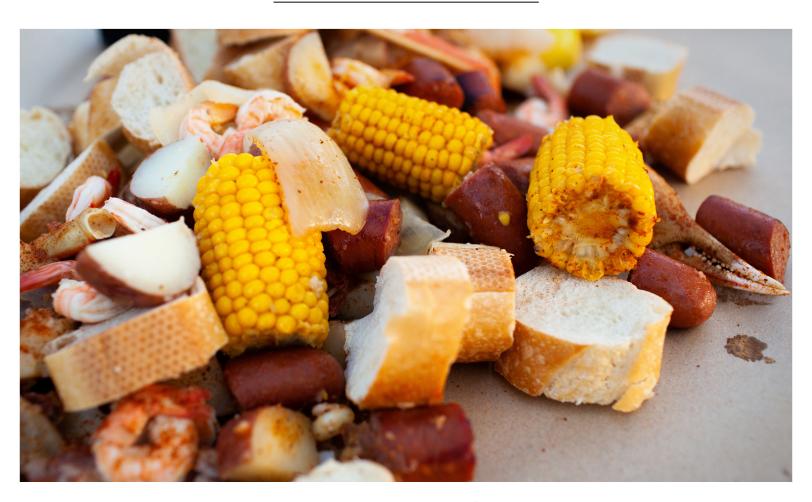
CAJUN SEAFOOD BOIL



Ingredients

3 each	Lemons
¼ cup	Old Bay Seasoning plus more for garnish
1 tbs	Cajun Seasoning
8 each	Garlic Cloves, smashed
1 each	Yellow Onion, medium diced
1 lb	Yukon Gold Potatoes, halved
4 ears	Corn on the Cob cut into 3-4 inch pieces
3 each	Jalapeno, halved (seeded optional)
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1 lb Clams, scrubbed
1 lb Lump Crab Meat
1 lb Andouille Sausage
cut into coins ½ inch thick
1 lb Shrimp peeled & deveined
(leave tails on)

4 tbs Butter
1 cup White Wine

2 tbs Fresh Parsley, rough chop

14 cups Water

Cajun Seafood Boil

- 1. Cut 2 of the lemons into quarters. Slice the remaining lemon into wedges and reserve the wedges for garnish.
- 2. In a large pot melt 2 tbs butter. Add onions, jalapenos and garlic to pot and sauté for about 4 to 5 minutes. Add wine and continue to sauté for 3 minutes (deglaze the pot). Add 14 cups of water. Place the 2 quartered lemons in the water along with the Old Bay seasoning. Bring to a boil.
- 3. Add the potatoes to the pot and cook for 8 minutes.
- 4. Add the clams and corn, sausage and cook for 5 minutes.
- 5. Add the shrimp and crab meat and cook for 2-3 minutes.
- 6. Drain the seafood mixture from the pot, reserving 1 cup of the broth.
- 7. Melt the butter in a small bowl and whisk it into the reserved broth. Pour the broth over the seafood mixture.
- 8. Garnish with chopped parsley and lemon wedges. Sprinkle with additional Old Bay seasoning to taste, then serve immediately.





SIMPLE DRINK PAIRINGS



Beer

- Belgian Beer balances the sweetness of buttery shrimp
- Blue Moon with Orange
- Hefeweizen
- IPA cleanses the palate between bites of spicy crab

Non-alcoholic

Try to avoid too much sweetness as it can overpower the taste of the seafood.

- Strawberry Lemonade
- Arnold Palmer

Wine

White: Dry, white wine adds both acidity and sweetness to seafood, much like a lemon does.

- Chardonnay
- · Pinot Grigio
- Riesling
- · Sauvignon Blanc

Reds like:

- Nebbiolo
- · Pinot Noir
- Sangiovese





HURRICANE



Ingredients

2 ounces Light Rum
2 ounces Dark Rum
1 ounce Lime Juice, freshly squeezed
1 ounce Orange Juice, freshly squeezed
1/2 ounce Passion Fruit Puree
1/2 ounce Simple Syrup
1 teaspoon Grenadine

Garnish: Orange half-wheel Garnish: Preserved Cherry

Hurricane

- 1. Add the light and dark rums, lime and orange juices, passion fruit puree, simple syrup and grenadine into a shaker with ice and shake until well-chilled.
- 2. Strain into a large Hurricane glass over fresh ice.
- 3. Garnish with an orange half-wheel and a preserved cherry.



