

# CAJUN SEAFOOD BOIL

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## 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)
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

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## 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

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## 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.