

Frogmore Stew

(/recipes/1017498-frogmore-stew)

By Kim Severson | Yield: 6 servings |

Ingredients

6 ears fresh corn on the cob, or 12 3-inch frozen cobettes

1 ½ cup Old Bay or other commercial shrimp boil seasoning

2 pounds kielbasa or similar sausage (about 5 ounces per person)

2 ½ pounds fresh 36- to 40-count shrimp in the shell, heads removed (about 6 ounces per person)

Preparation

1. If using fresh corn, shuck and remove silks. Trim ends and break into halves. If using cobettes, keep frozen until cooking.
2. Fill a pot with water; it should be large enough to hold twice the volume of water as of ingredients. Add 1 cup of the seasoning and bring to a boil.
3. Add the sausage and corn, stir and bring back to a boil. Cook for 8 minutes. Add the shrimp and cook for 2 1/2 minutes, whether the water is boiling or not. Drain and pour the shrimp, corn and sausage into a large bowl or onto an outdoor table covered with newspaper, sprinkling evenly with the remaining seasoning.

Adapted from Ben Moïse