

Shrimp Boil

Classic Old Bay Shrimp Boil with corn, potatoes, and sausage. Easy one-pot recipe perfect for family gatherings and outdoor parties. Ready in 45 minutes!

15 min

PREP

30 min

COOK

45 min

TOTAL

8

SERVINGS

Easy

DIFFICULTY

Shrimp Boil

Ingredients

- 16 cup water
- 1 red onion
- 1 garlic
- 1 tsp fresh oregano
- 1 lb potato
- 4 corn
- 1 lb shrimp
- 14 oz sausage
- 6 tbsp unsalted butter
- 2 tbsp fresh lemon juice
- 2 tbsp parsley
- 1 pinch salt
- 1 pinch black pepper

Instructions

- 1 Prepare the cooking liquid**

Fill a large stockpot with 16 cups water and place over medium-high heat. Add 1 whole onion, 1 whole garlic bulb, 1 teaspoon thyme, and 3 tablespoons Old Bay seasoning. Bring to a rolling boil, about 8-10 minutes.
- 2 Cook the potatoes**

Add 1 pound red potatoes to the boiling water. Cook for 10-15 minutes until the potatoes are nearly tender when pierced with a fork but still hold their shape.
- 3 Add corn**

Add 4 ears of corn to the pot. Cook for 3 minutes until the corn is bright yellow and tender.
- 4 Add sausage**

Add 1 pound sliced sausage to the pot. Cook for 4 minutes until the sausage is heated through and lightly browned on the edges.
- 5 Cook the shrimp**

Add 14 ounces shrimp to the pot. Cook for 2-3 minutes until the shrimp turn bright pink and curl into a C-shape. Remove from heat

immediately to prevent overcooking.

6 Drain and plate

Drain the entire mixture through a large colander, discarding the cooking liquid. Transfer everything to a large serving platter or spread on a rimmed baking sheet.

7 Season and serve

Drizzle with 2 tablespoons melted butter and sprinkle with remaining 3 tablespoons Old Bay seasoning. Add 2 tablespoons fresh chopped parsley, 1 pinch salt, and 1 pinch black pepper. Serve immediately with lemon wedges and napkins.

Tips

Use the largest shrimp you can find (16-20 count) for the best texture and flavor. Jumbo shrimp hold up better during cooking and provide more satisfying bites.

If using shell-on shrimp, make a shallow cut along the back to remove the vein while keeping the shell intact. This allows better seasoning penetration while maintaining flavor.

Salt the water generously - it should taste like seawater. This is crucial for properly seasoned vegetables and shrimp.

Don't overcrowd the pot. If doubling the recipe, use two pots or cook in batches to ensure even cooking.

Add aromatics like bay leaves, thyme, and whole garlic cloves to the water for extra depth of flavor.

Keep a large colander ready for draining, and have your serving area prepared before you start cooking since timing is critical.

For extra flavor, save some of the cooking liquid and use it as a dipping sauce or to moisten the ingredients when serving.

Provide plenty of napkins, small bowls for shells, and nutcrackers or small mallets for the corn if desired.