Private Islands of Georgia
Cajun Low Country Boil Recipe

Recipe Serves 6 - 8

Fill a large pot with water. Leave enough room in the pot to accommodate the food in
order to prevent over boiling. Bring water to a boil. Next, prepare the Private Islands of
Georgia Cajun Seasoning Blend (recipe below) and add to boiling water.

Private Islands of Georgia Cajun Seasoning Blend

2 sticks butter
1 cup pepper
1/2 cup red pepper
1 cup garlic salt
1/2 cup seasoning salt
1/2 cup celery salt
10 lemons, halved and juiced
10 jalapeno peppers - thinly sliced

Melt butter in large sauce pan on low to medium heat. Mix all of the dry ingredients from
the Private Islands of Georgia Cajun Seasoning Blend in bowl and stir with wire whisk.
Pour contents of mixing bowl into melted butter and stir with wire whisk until well
blended. Pour fresh squeezed lemon juice into pan and stir. Add jalapeno pepper slices
and stir. Add mixture to boiling water, and now the fun begins!

Note - Old Bay Seasoning can be substituted for the Private Islands of Georgia Cajun
Seasoning Blend if desired

Low Country Boil Food Ingredients

4 pounds shrimp - 1/2 pound per person
2 packages Hillshire Farm sausage cut into 1" slices - or substitute your favorite brand
8 onions, peeled - 1 per person (or more - see note below)
16 new potatoes - 2 per person (or more - see note below)
4 ears of corn, halved - 1/2 ear per person
small bag of baby carrots

Note - other ingredients that can be added to personal taste are rutabagas, sweet potatoes,
crabs, crawfish or the 'kitchen sink'. Adding extra potatoes and onions allows for leftovers
that can be used for some great tasting hash browns the following morning.

After adding the Private Islands of Georgia Cajun Seasoning Blend to the boiling water,
you are now ready to add the food. The food items are added in order of longest to
shortest to cook. First, add the potatoes and boil 10 minutes. Next, add the carrots,
sausage and whole onions. Return to boil. Add corn and return to boil. Then, add the
shrimp last. Cook until shrimp are pink in color, approximately 3-5 minutes. Be careful
not to overcook the shrimp!

**Extras**

Cocktail sauce, lemon wedges and plenty of napkins

Note - outdoor gas cookers are typically used. A large pot on the range can also be used
when outdoor gas cookers are not available. Cooking outdoors is fun, so get started
today!