

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!