

Bone Suckin' Low Country Boil



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Ingredients:

Bone Suckin' Seasoning & Rub, 3/4 Cup	Hiccuppin' Hot, 1/8 Cup
New Red Potatoes, 3 pounds	Smoked Kielbasa, 3 pounds
Corn, 12 ears, shucked and halved	Shrimp, Large Peeled 4 lbs.
Water, 6 quarts	

Directions:

1.) Bring water, Bone Suckin' Seasoning & Rub, Hiccuppin' Sauce to a rolling boil. 2.) Add potatoes and cook for 15 minutes. Add sausage and cook for 5 minutes more. Add corn and cook another 5 minutes. Stir in shrimp and cook until shrimp are pink, about 5 minutes. Drain immediately and serve. *** Fun, easy serving ideas: Spread newspaper out on a table and spread food on the table. No plates or utensils necessary!*** Sprinkle Seasoning & Rub over the entire meal. Pour Bone Suckin' Mustard, Bone Suckin' Sauce, and Hiccuppin' Hot directly on the table for dipping! The best, easiest, meal EVER.

More Bone Suckin' Recipes at BoneSuckin.com or give us a call at
1-800-446-0947 / 919-833-7647.