



# RKF Recipes

## Smokin' Creole Seasoning

This seasoning blend jazzes up fish, meat, rice, soups and stews. Use it in your favorite Gumbo or Red Beans and Rice recipe for a true New Orleans culinary experience!

## Cajun Low Country Seafood Boil

(makes 15 - 20 servings)

### Ingredients

- 5 lbs. of shrimp (prefer U 10-12)
- 8-10 lbs. Alaskan King Crab Legs
- 1 Dungeness Crab (whole)
- 3 lbs. Andouille Sausage (cut into 3" pieces)
- 5 lbs. Red New Potatoes
- 12 ears Sweet Corn on the cob (broken in half, husks and silks removed)
- 1 lb. small boiler onions (skins on)
- 1 Bouquet Garni (bay leaves, tricolor peppercorns, dried thyme, dried oregano in cheese cloth)
- 1 lemon quartered
- 1 large navel orange quartered
- ¼ cup Smokin' Texas Gourmet **Smokin' Creole Seasoning** (add more for a spicier kick)



### Directions

1. Prepare a large pot (30-quart capacity minimum) with a submergible basket with water, bouquet garni, and creole seasoning, heat to a boil on an outdoor gas cooker
2. Add quartered citrus, Dungeness crab boil for 5 minutes, remove crab and set aside
3. Add potatoes and boil for 5 minutes
4. Add corn, boiler onions, and sausage, boil 10 minutes
5. Add crab and shrimp and boil for about 5 minutes or until all is done
6. Remove basket, drain, and then dump contents on a prepared table with Kraft paper. Top with Dungeness Crab, sprinkle with more creole seasoning

Serve with Ice Cold Abita Beer, **VOTEW** Hurricanes and plenty of paper towels!



