



# Low Country Boil

**Source:** WSJ

**Serving Size:** 4

**Prep Time:** ~45 min

**Cooking Time:** ~ 45 min



## Directions

- 1) Heat oil in a medium-size, lidded pot over medium-high heat.
- 2) Add garlic, onions and fennel and sweat until soft, about **3 minutes**.
- 3) Add potatoes and cook, stirring, another **2 minutes**.
- 4) Add broth and spices, bring to a simmer and cook until potatoes are just fork-tender, **about 15 minutes**.
- 5) Add sausage and clams to pot and cover with lid. Steam until shells pop open, **about 5 minutes**.
- 6) Stir in shrimp, butter, parsley and lemon juice and cook until shrimp just turn pink, **about 2 minutes**.
- 7) Season with salt to taste.
- 8) Serve immediately with slices of Pullman bread alongside, if desired.

## Ingredient List

- 1) 1 tablespoon (tbs) olive oil
- 2) 1 clove garlic, minced
- 3) 1 yellow onion, thinly sliced
- 4) ½ fennel bulb, outer layer removed, halved lengthwise and thinly sliced crosswise
- 5) 3 medium red potatoes, cut into ½-inch pieces
- 6) 2½ cups fish or vegetable broth
- 7) 1 tbs Old Bay seasoning
- 8) 1 tbs paprika
- 9) 1 teaspoon cayenne pepper
- 10) 2 Andouille sausage links, sliced into rounds
- 11) 12 Manila clams, cleaned
- 12) 12 medium shrimp, peeled and deveined
- 13) 1 tbs butter
- 14) 3 tbs roughly chopped Italian parsley
- 15) 2 tbs lemon juice
- 16) Salt
- 17) Serve with Bread