

## MotorCity Seafood Boil

This can be prepared at home the night before and reheated on a grill on the beach or done right over the grill if you have the time

### Ingredients

- 3 cups clam juice
  - 1 cup white cooking wine
  - 4 Tablespoons seafood boil seasoning
  - 1 tablespoon salt
  - 1/2 teaspoon cayenne pepper (optional)
  - 3 bay leaves
  - 5 stems of fresh thyme with the leaves
  - 1 white or yellow onion, quartered
  - 8 garlic cloves, quartered
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- 1 pound small red potatoes or fingerling potatoes
  - 2 ears fresh corn, husks removed and cut into 2" wide portions
  - 1/2 pound smoked sausage, cut into 1-inch diagonal slices
  - 2 fresh lobsters – in half, cleaned or tails cut in half
  - 1/2 pound large shrimp (we are using 8/12 per pound)
  - 1/2 pound fresh scallops (we use 20-30 count, side muscle removed)
  - 1/2 pound of split crab legs
  - 2 lemons, washed and cut in half

### Step 1

Bring 2 quarts water and first 9 ingredients to a boil in a stockpot or large foil pan. Add potatoes; simmer 10 minutes.

Add lobster halves, corn and sausage; simmer 7 minutes.

Add shrimp, crab legs and scallops, cover, and turn off heat.

Let shrimp, crab legs & scallops sit 10 to 15 minutes to cook without removing lid.

Keep in mind that liquid should always cover all of your ingredients add water as needed.

### Step 2

Two ways to enjoy- the broth is tasty and can be served in bowls with the boil or Drain liquid, and spread seafood boil out on a parchment-covered table or in foil pans

Serve with baguette slices, lemon wedges, melted butter, and your favorite seafood seasoning.