

**SMOKEY**  
DENMARK'S

**INGREDIENTS**

- 2 (16 ounce) packages of **Smokey Denmark's Hotlinks** or **Jalapeño Kielbasa** sausage, cut into 2-inch pieces
- 3 tablespoons shrimp and crab boil seasoning
- 3 tablespoons salt
- 1 ½ gallons water
- 2 pounds tiny whole potatoes
- 12 ears freshly shucked corn, cut into 3 to 4-inch pieces
- 4 pounds medium or large shrimp

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[smokeydenmark.com](http://smokeydenmark.com)

## SAUSAGE AND SHRIMP BOIL

<b>PREP</b>	<b>COOK TIME</b>	<b>SERVES</b>
25 min	18 min	8 to 10

**DIRECTIONS**

In a large stockpot, add the shrimp and crab boil seasoning and salt to the water and bring to a boil. Add the sausage and potatoes and boil, uncovered, for 5 minutes. Add the corn and count 5 more minutes. Add the shrimp and count 3 minutes. Do not wait for the water to come to a boil when timing the corn and shrimp. Drain immediately and serve.

Serve with plenty of hot sauce and additional shrimp and crab boil seasoning.

**WE RECOMMEND**

2 (16 ounce) packages of **Smokey Denmark's Hotlinks** or **Jalapeño Kielbasa** sausage



*Enjoy*

