

# Tim Farmer's Country Kitchen

## SEAFOOD BOIL

*1/2 onion, sliced*  
*1 cup mini carrots*  
*Leaves from celery stalk, chopped*  
*Lemon, cut in half*  
*12-15 red skin potatoes*  
*Smoked sausage, cut into 1/2 inch pieces*  
*4 corn cobs, cut in half*  
*Shrimp and crab boil seasoning packet*  
*1-2 tablespoons of Tony Chacheres seasoning*  
*Dash of Old Bay Seasoning*  
*2 lobster tails*  
*1 pound crab legs*  
*1 pound shrimp with shells on*



Bring all ingredients (except seafood) to a boil for 15-20 minutes, until potatoes are soft. Add seafood and boil an additional 5-10 minutes, until shrimp is pink. Strain, pour on baking sheet, and enjoy.

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