

BLUE WREN SPICE & CONDIMENT, LLC



# Davy Jones™

SHRIMP, CRAB &  
**LOWCOUNTRY  
Boil  
SEASONING**



## DAVY JONES FROGMORE STEW

**BRING TO A BOIL IN 5 QT WATER\*:**

1/2 C DAVY JONES

2 T KOSHER SALT

2 QUARTERED LEMONS

2 BEERS (USE 6 QT WATER IF NOT USING BEER)

\*THIS SHOULD BE ENOUGH FOR 4 PEOPLE, BUT ADJUST LEVELS IF NECESSARY

**INGREDIENTS (PER PERSON):**

3 SMALL RED POTATOES (HALVED)

1/4 LB. KIELBASA, CUT INTO 2 INCH PIECES

1 EAR CORN PER PERSON - HUSKED, CLEANED AND HALVED, OR CUT INTO THIRDS

1/2 LB. LARGE FRESH SHRIMP, UNPEELED

ADD POTATOES TO BOILING, SEASONED WATER AND COOK FOR 15 MINUTES. ADD KIELBASA AND COOK FOR 5 MINUTES MORE. ADD CORN AND COOK FOR ANOTHER 5 MINUTES. STIR IN THE SHRIMP AND COOK UNTIL SHRIMP ARE PINK AND FLOATING - ABOUT 5 MINUTES. DRAIN IMMEDIATELY AND SERVE.

**TIPS:**

CHECK DONENESS OF POTATOES BEFORE ADDING SHRIMP.

DON'T OVERCOOK THE SHRIMP!