



GO TEXAN.®

CAJUN CRAB BOIL

PREP: CLEAN BLUE CRABS. CUT POTATOES, CORN, AND LEMONS.

COOK: FILL 20QT POT 3 QUARTERS OF THE WAY WITH WATER ADDING 2 BOTTLES OF ROBERTBREWS' LOW SODIUM CAJUN SEASONING. BRING TO A BOIL AND ADD POTATOES. BOIL FOR 10 MINUTES AND ADD YOUR CUT LEMONS AND CRABS. BOIL FOR ANOTHER 10 MINUTES. TURN OFF THE BURNER, ADD SHRIMP, CORN AND LOBSTER, WAIT 10 MINUTES AND ADD 2 STICKS OF UNSALTED BUTTER.

LET STAND FOR 10 MINUTES. STRAIN OUT ALL CONTENTS FROM THE POT



CAJUN SEASONING

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