



RECIPES

Spice Blends:
Cajun Seasoning
Fire Salt

CAJUN SHRIMP BOIL

As a spicy and flavorful seafood dish fan, I've always loved the excitement of a Cajun Shrimp Boil.

The combination of tender shrimp, smoky sausage, and vibrant vegetables with our spicy Cajun seasoning creates a feast perfect for family gatherings at the lake. The aroma of the boiling spices, the vibrant colors, and the fun nature of sharing this dish make it a lasting summer experience. For me, it's a celebration of good times, great flavors, and the joy of being surrounded by laughter of loved ones. We hope this dish will add a spicy kick to your summer festivities.

INGREDIENTS:

Serves: 8

2 lbs large shrimp, deveined
1 lb baby red potatoes
4 ears of corn, shucked and cut into half
1 lb cajun smoked sausage, sliced
2 onion, quartered
3 + tablespoons Fennel and Fire Cajun Seasoning
1 tablespoon Fennel and Fire Fire salt
6 cups water
1 lemon, halved
8 sliced of crusty bread, slice more if desired

DIRECTIONS:

In a large pot, combine the water, 3 Tbsp Fennel and Fire Cajun Seasoning. Squeeze in the lemon juice and add the lemon halves to the pot. Bring to a boil.

1. Cut the sausage into coin size and grill until golden on both sides, move to paper towel lined plate and drain.

Once pot of water comes to a boil:

1. Add the potatoes and cook for 10 minutes.
2. Add the cajun smoked sausage, onion to the pot and cook for another 5 minutes.
3. Add the corn to the pot and cook for an additional 5 minutes.
4. Finally, add the shrimp and cook for 3-4 minutes until they are pink and cooked through.

SERVE:

5. Once everything is cooked, drain the contents of the pot and transfer to a large serving platter, bowl, or paper covered picnic table. Sprinkle with Fennel and Fire Cajun seasoning and/or Fennel and Fire Fire salt to taste.

Serve the Cajun Shrimp Boil with some crusty bread and enjoy!

EXCITE YOUR TASTE B U D S, *naturally!*
FennelandFire.com