

Good Ol' Shrimp Boil Potato Salad

Adapted from Southern Living

1/4 pound smoked sausage, cut into thin slices
1 1.5-ounce package boil-in-bag shrimp-and-crab boil (I used McCormick's)
1/2 pound baby red potatoes
1 ear fresh sweet corn, husks removed
1/4 cup fresh lemon juice
1/4 cup olive oil
1/8 cup chopped fresh flat-leaf parsley
1 1/2 tablespoons course-ground Dijon mustard
1/4 teaspoon Worcestershire sauce
Several dashes of Tabasco
2 green onions, sliced
1 garlic clove, minced
A few shakes of paprika
1/2 teaspoon horseradish sauce
1 pound peeled and deveined shrimp

Brown the sausage over high heat in a skillet for just a few minutes, remove and set aside. Add the crab boil packet, potatoes, and corn cob with enough water to cover an inch over the veggies over high heat.

Once boiling, cook for about 10 more minutes until potatoes are softened.

Meanwhile, whisk together the rest of the ingredients except the shrimp in a bowl.

Once potatoes are done, add the shrimp and cooked sausage, turn off heat, then cover for 5 minutes.

After 5 minutes, drain and pour the food into a large serving bowl. Remove the corn and cut the kernels off the cob and add the kernels to the bowl. Pour the seasoned lemon/oil mixture over it, and stir to combine well. Serve immediately, or cover and refrigerate up to 24 hours.