

Classic Southern Shrimp Boil with Corn and Stuffing

Shrimp Boil with Sausage, Corn, and Stuffing

TIME
7 min

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INGREDIENTS

Seafood and Sausage:

- 1 pound large shrimp, peeled and deveined
- 2 smoked sausages, sliced into rounds
- 4 ears corn, cut into halves or thirds

Seasoning:

- 2 tablespoons Old Bay seasoning
- 1 tablespoon garlic powder
- 1 tablespoon smoked paprika
- 1 teaspoon cayenne pepper (optional)
- 1 lemon, quartered
- 1/2 cup fresh parsley, chopped

Stuffing:

- 1 box stuffing mix
- 1/2 cup butter, melted
- 1 cup chicken broth
- 1/2 cup celery, chopped
- 1/2 cup onion, chopped
- 1/2 teaspoon garlic powder
- 1/2 teaspoon dried thyme
- Salt and black pepper, to taste

DIRECTIONS

- 1.** Prepare the stuffing: In a skillet over medium heat, sauté the chopped celery and onion in melted butter for 5-7 minutes until softened.
- 2.** Add broth and seasonings: Stir in garlic powder, thyme, salt, and black pepper. Pour in the chicken broth and bring the mixture to a simmer.
- 3.** Finish the stuffing: Add the stuffing mix and allow it to absorb the liquid. Remove from heat and set aside.
- 4.** Cook the corn: Bring a large pot of water to a boil. Add the corn and cook for 10-12 minutes until tender.
- 5.** Brown the sausage: In a skillet, cook the sliced sausage over medium-high heat for 5-7 minutes until nicely browned.
- 6.** Add shrimp and seasoning: Add shrimp, cooked sausage, Old Bay seasoning, garlic powder, smoked paprika, cayenne pepper, and lemon wedges to the pot with the corn.
- 7.** Cook the shrimp: Cook for 4-5 minutes until the shrimp turn pink and opaque.
- 8.** Assemble the dish: Arrange the shrimp, sausage, and corn on a large serving platter. Spoon the stuffing around the seafood.
- 9.** Garnish and serve: Sprinkle with fresh parsley and serve hot.

SWAPS & NOTES

This recipe is flexible and can be adjusted to your taste.

Shrimp size Large or jumbo shrimp work best because they stay tender during cooking.

Sausage options Andouille sausage adds extra spice, while kielbasa offers a milder smoky flavor.

Corn alternatives Frozen corn on the cob segments can be used when fresh corn isn't available.

TIPS FOR SUCCESS

Don't overcook the shrimp Shrimp cook quickly and should be removed once they turn pink.

Brown the sausage well This step adds extra smoky flavor to the dish.

Use fresh lemon The citrus brightens the rich flavors of the seafood and sausage.

Serve immediately Shrimp are best enjoyed fresh and hot.

