

Easy Backyard Shrimp Boil with a Unique Stuffing Twist

Classic Southern Shrimp Boil with Corn and "Stuffing": The Ultimate Backyard Feast



OVEN
350°F

TIME
5 min

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INGREDIENTS

Large Shrimp: 2 lbs (Shell-on, deveined)
Smoked Andouille Sausage: 1 lb (Sliced into 1-inch rounds)
Corn on the Cob: 4 ears (Shucked and cut into thirds)
Baby Red Potatoes: 1 lb (Whole)
Old Bay Seasoning: 1/2 cup
Lemons: 2 (Halved)
Garlic: 1 head (Top sliced off)
Sweet Onion: 1 (Quartered)
Cornbread or Cubed Bread: 6 cups
Butter: 1/2 cup (Unsalted)
Celery & Onion: 1 cup (Finely diced)
Shrimp Boil Broth: 1-2 cups (Reserved from the pot!)
Fresh Parsley: 1/4 cup (Chopped)

Swaps and Notes:

The Stuffing: To save time, you can use a boxed stuffing mix, but instead of using water, use the strained broth from the shrimp boil to prepare it. It adds an incredible depth of flavor!

Extra Seafood: Feel free to add crab legs or clams to the pot during the last 5 minutes of boiling.

Heat Level: If you want more fire, add a tablespoon of cayenne pepper or a few dashes of liquid hot sauce to the boiling water.

Step-by-Step Instructions:

1. Prepare the "Liquid Gold":

2. Start the Boil:

3. Prepare the Stuffing:

4. The Grand Finale:

5. Drain and Serve:

6. The Butter Drizzle:

Tips for Success:

Timing is Everything: Follow the "staggered" entry method (potatoes first, shrimp last) so nothing ends up mushy or rubbery.

Shell-On is Better: Cooking the shrimp with the shells on protects the delicate meat from the high heat and keeps them much juicier.

The Broth Trick: Using the seasoned boil water for the stuffing is the "secret ingredient" that makes this recipe cohesive.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: 540 kcal

Total Fat: 28g

Carbohydrates: 42g

Protein: 32g

Sodium: 1,200mg (Adjust by using less Old Bay if needed)

DIRECTIONS

1. Prepare the "Liquid Gold": Fill a large stockpot (at least 12-16 quarts) halfway with water. Add the Old Bay, halved lemons (squeeze the juice in first), onion, and the head of garlic. Bring to a rolling boil and let it simmer for 10 minutes to develop the flavor.
2. Start the Boil: Add the potatoes to the pot. Cook for about 10-12 minutes. Then, add the sliced sausage and corn. Boil for another 8-10 minutes until the potatoes are fork-tender.
3. Prepare the Stuffing: While the pot is simmering, melt butter in a skillet and sauté your celery and onion. In a large bowl, toss your bread cubes with the sautéed veggies. Carefully ladle 1.5 cups of the boiling broth from the shrimp pot into the bread. Stir until moist but not soggy. Place in a baking dish and bake at 350°F for 20 minutes to get the top crispy.
4. The Grand Finale: Add the shrimp to the large pot. Cook for only 2-3 minutes until they turn bright pink and opaque. Do not overcook!
5. Drain and Serve: Strain the entire contents of the pot through a colander. Spread the shrimp, corn, sausage, and potatoes out on a table lined with newspaper or a large serving platter.
6. The Butter Drizzle: Melt an extra stick of butter with a teaspoon of Old Bay and drizzle it over everything. Serve the warm stuffing on the side or right on the platter to soak up the extra butter.
7. Tips for Success: Timing is Everything: Follow the "staggered" entry method (potatoes first, shrimp last) so nothing ends up mushy or rubbery.

8. **Shell-On is Better:** Cooking the shrimp with the shells on protects the delicate meat from the high heat and keeps them much juicier.
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10. **Serving Suggestions and Pairings:** This is a hearty meal, but a crisp Crab Louie Salad makes for a great starter. To drink, nothing beats a chilled Pineapple Breeze Fizz or a pitcher of Spiced Fireball Sangria. For dessert, keep the Southern theme going with Fluffy Homemade Donuts.
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12. **Total :** Fat: 28g
13. **Carbohydrates:** 42g
14. **Protein:** 32g
15. **Sodium:** 1,200mg (Adjust by using less Old Bay if needed)
16. **Storage and Leftover Tips:** Shrimp is best eaten the day of the boil. However, the leftover sausage, corn, and potatoes make for an incredible breakfast hash the next morning! Just chop them up and fry them in a skillet with an egg. Store the stuffing separately in the fridge for up to 3 days.
17. **More Recipes You Will Love:** Garlic Butter Parmesan Baked Scallops - For your next seafood fix.
18. **One Pan Breakfast Bake** - The easiest way to feed a morning crowd.
19. **Cheddar Bay Ground Beef Cobbler** - Another savory "cobbler/stuffing" style favorite.
20. **Final Thoughts:** The Southern Shrimp Boil with Corn and Stuffing is more than just a recipe-it's an event. It brings people together to peel, eat, and enjoy the best of coastal comfort food.
21. **What's your favorite "extra" to add to a boil?** I've seen people add whole mushrooms and even hard-boiled eggs! Let me know in the comments, and don't forget to follow ChefManiac for more big-flavor recipes. Happy boiling!

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-backyard-shrimp-boil-with-a-unique-stuffing-twist/>