

Xinh's Northwest Seafood Boil

CHEF XINH DWELLEY

Northwest Seafood Boil

2 cups butter
2 Tbsp garlic, finely minced
1lb smoked sausage
2 lbs clams
2 lbs mussels, debearded
4 cobs corn, cut into three sections
2 lbs parboiled new potatoes, parboil by
boiling until firm but not soft
2 lbs whole prawns, peeled, save shells for broth
2 cups white onion, chopped
2 tsp chili flake (optional)
2 Tbsp Cajun seasoning

5 cups boiling water
1/2 cup parsley, chopped
1/2 cup green onion, chopped

Broth

2 tsp Cajun seasoning
shell from prawns
4 cups water
1 Tbsp chicken bouillon
1/2 cup onion, chopped
1 tsp brown sugar

Prepare broth first. Add water, shells from prawns, bouillon, onion, sugar Cajun seasonings and water to medium pot. Boil 15 minutes. Stirring occasionally. Strain and save liquid. Discard rest.

In large pot melt butter on medium heat, add garlic and sauté until lightly brown. Add onions, stir gently on medium/high heat until slightly translucent (about 3 minutes). Add 2 Tbsp Cajun seasonings and sausage. Sauté for about five minutes, stirring constantly. Add prepared broth Add 5 cups boiling water. Bring to boil. Add corn and boil for three minutes. Add potatoes and clams. Place lid on pot between each addition. In a few minutes check to see if clams are opening. Add mussels, let come back to boil. Add prawns and boil with lid on until prawns are pink. Do not overcook.

Remove from heat. Toss gently with parsley and green onion. Serve with garlic bread and green salad.

