



THE DUKE MANSION

Historic Inn & Meeting Place

*The Lynnwood Foundation, a nonprofit, maintains and preserves
The Duke Mansion, and created and operates The Lee Institute.
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Frogmore Stew

Yield: 8

- 3 tablespoons shrimp and crab boil
- 3 tablespoons salt
- 1 1/2 gallons water
- 2 pounds hot smoked link sausage, cut into 2-inch pieces
- 12 ears freshly shucked corn, broken into 3 to 4-inch pieces
- 4 pounds fresh shrimp

In a large stockpot, add the shrimp boil and salt to the water and bring to a boil. Add the sausage and boil, uncovered, for 5 minutes. Add the corn and count 5 minutes. Add the shrimp and count 3 minutes. Do not wait for the liquid to come to a boil when timing the corn and shrimp. Drain immediately and serve.

*This is an easy way to feed a crowd, and it's absolutely delicious if you have fresh shrimp and corn and don't overcook them. If they don't make spicy smoked sausages in your neck of the woods, use any smoked sausage such as kielbasa and add some crushed red pepper to the recipe.