



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.*
400 Hermitage Road, Charlotte, NC 28207
Tel: 704.714.4432 Fax 704.714.4435
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Seafood Boil

Yield: 4

1/2 cup sea salt, preferably gray salt
2 bay leaves
1 (3-ounce) box crab boil spice
2 tablespoons black peppercorns
1 tablespoon red pepper flakes
2 tablespoons coriander seeds
6 lemons, halved
8 small boiling potatoes
2 onions, unpeeled, ends removed
5 whole, unpeeled heads of garlic
1 cup dry wine
3 pounds crab legs
1 dozen fresh clams
1 pound jumbo shrimp in the shell

Garnishes:

Melted unsalted butter
Sea salt, preferably gray salt
Hot pepper sauce

Bring 6 quarts of water to a boil in a large pot. When water is at a full boil, salt generously and then add bay leaves, crab boil seasoning, peppercorns, red pepper flakes, coriander seeds, and lemons. Return to a boil and cover.

Boil for 10 minutes and then add potatoes and onions; reduce heat to a simmer and return the cover to the pot. Simmer for 5 minutes and then add garlic and wine.

Simmer, covered, until onions and potatoes are tender; as the vegetables become tender, remove them to a serving platter. The potatoes should take about 20 to 30 minutes, and the onions, about 10 minutes more.

After you have removed all the vegetables, add the crab legs. Cook just until they begin to turn pink, about 3 minutes. Then add the clams; after 30 seconds, add shrimp. Cook until the shrimp turn pink and begin to curl and the clams open fully, about 5 minutes.

Cut the onions in half.

Serve the shrimp, potatoes, onions with shallow bowls of melted butter, sea salt.



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