

# HOW TO INSTANT POT

## LOW-COUNTRY SHRIMP BOIL

Perfect for a communal, culinary experience.

### Ingredients

- 1 1/2 pounds baby red potatoes
- 1 (12 oz) package smoke andouille sausage, thinly sliced
- 1/2 medium onion, chopped
- 4 teaspoons Old Bay seasoning, divided
- 1 tablespoon hot sauce
- 3 ears corn, halved
- 1 (16 oz) pilsner or lager beer
- 1 1/2 pounds medium shrimp, shell-on
- 1/4 cup unsalted butter
- 3 cloves garlic, minced
- 2 tablespoons chopped fresh parsley (optional)
- 1 lemon cut into wedges (optional)

### Directions

- Place potatoes, sausage, onion, 3 teaspoons Old Bay seasoning and hot sauce into an Instant Pot. Stir until well combined. Top with corn and beer.
- Select "Manual", adjust pressure to high, and set time for 5 minutes.
- When finished cooking, quick-release pressure. Remove lid and add shrimp to IP.
- Select "Manual", adjust pressure to high, and set time for 1 minute.
- When finished cooking, quick-release pressure. Melt butter in a small skillet over medium low heat. Stir in garlic and remaining Old Bay seasoning until fragrant, about 1-2 minutes.
- Serve shrimp boil immediately, drizzled with butter mixture, garnished with parsley and lemon, if desired.