

Fish Boil

This is a fun way to prepare a lot of Fish for a large group.

You will need a large Kettle placed over a hot fire, a boiling basket, and two brave strong men (or women) to handle the basket. An 8-10 gallon Kettle should work for this 16 person recipe.

You will also need a serving table where the finished Fish Boil can be dumped without spilling off.

This recipe is ideal for Fish with a lot of Oil content – the Oil is boiled out and spills over onto the fire when the Boil is done. If the Fish being cooked is less oily, or you don't mind getting the mess on your cooker, this can be done on something like a Turkey Fryer with a boil basket.

The Recipe below is written to serve 16 – multiply it by the number of people to be served divided by 16.

Ingredients:

8	lb	Fish, cut up into squares
2	lb	Onions, Pearl Onions or quartered small ones
4	lb	Potatoes, small Red
2	lb	Carrots, peeled Baby
16	ea	Corn, on cob (half cobs)

Optional Ingredients – reduce the amount of Fish to compensate

1-2	lb	Sausages, cut to 1" lengths
1-2	lb	other Seafoods, Shrimp, Crawfish, Crab, Calamari, Clams, Mussels...

For the Kettle:

4	gal	Water
1	cu	Salt
½	cu	Pepper, Ground Black
½	cu	Pepper, Ground Red

Any Seafood Boil Seasoning can be substituted for these seasonings.

Directions:

Fill the kettle with water, and seasonings. The kettle when filled with everything and brought to boil should be near boiling over. Until you are practiced, you may need to fill the kettle a little short, and have some boiling water in another pot to add to it just before the 'boil over' step

Put the boil basket in the Kettle and place over a hot outdoor fire, bring to a rolling Boil.

Add the slow cooking items; Potatoes, Onions, Carrots, and boil for 20 minutes.

Add the Fish and other ingredients and boil for an additional 10 minutes.

If at this point the kettle with everything in it, and at a rolling boil, is not full enough to be nearly boiling over, you will need to add some more boiling water to get the kettle to be near to the boiling over point.

Throw kerosene on the fire to cause it to boil over.

Boiling over expels all the Oil that was floating on top and puts out the fire.

Remove the basket from the kettle, let drain, then dump everything onto the serving table.