Frogmore Stew (Sausage)

**Ingredients:**



* 6 quarts water
* ¾ cup Old Bay Seasoning TM
* 2 pounds new red potatoes
* 2 pounds smoked sausage links, cut into 2-inch pieces
* 12 ears corn - husked, cleaned and quartered
* 4 pounds large fresh shrimp, unpeeled

**Directions:**

1. Bring water and Old Bay seasoning to a boil in a large stockpot over high heat.
2. Add potatoes; cook for 15 minutes. Add sausage; cook for 5 more minutes. Add corn; cook for 5 more minutes. Stir in shrimp; cook until shrimp are pink, about 5 minutes. Drain immediately and serve.