**Slow Cooker Shrimp Boil**

Ingredients

10 cups water

2 pounds small red new potatoes, cut in half

2 small sweet yellow onions, peeled and cut into quarters

1 garlic bulb, top cut off

1 lemon, sliced into quarters

1 (3-oz.) crab and/or shrimp boil-in-bag seasoning (such as Zatarain’s)

3 teaspoons kosher salt

10 ounces Andouille sausage, sliced into 1/2-in. coins

6 ears fresh yellow corn, cut into thirds

2 pounds large unpeeled raw shrimp

 Lemon wedges

Cocktail sauce

 Melted butter

How to Make It

Step 1

Combine water, potatoes, onions, garlic, lemon, boil-in-bag seasoning, and salt in a 6- or 8-quart slow cooker. Cover, and cook on LOW until potatoes are almost tender, about 4 hours.

 Step 2

Add sausage and corn to slow cooker. Cover, and cook on HIGH 30 minutes. Transfer corn to a serving platter. Add shrimp to slow cooker; cook, stirring occasionally, until shrimp is opaque and pink, 20 to 30 minutes.

Step 3

To serve, drain and discard liquid and seasoning bag. Serve with lemon wedges, cocktail sauce, and melted butter.

<https://www.myrecipes.com/recipe/slow-cooker-shrimp-boil>