



Noreen's Kitchen

Pressure Cooker

Down East Shrimp Boil

Ingredients

2 pounds jumbo shrimp	¼ cup seafood seasoning
2 pounds baby red or gold potatoes	¼ cup (1/2 stick) butter
4 ears of corn broken in half	1 lemon cut in 8ths
1-pound link of smoked sausage cut in chunks	2 cups water

Step by Step Instructions

NOTE: I am using an Elite 10 quart electric pressure cooker. Please consult the manufacturers instruction manual for your model to learn how best to set your model of machine for cooking this dish.

Devein and peel shrimp, leaving on the tails. Set aside.

Prepare the pressure cooker with a rack in the bottom as well as 2 cups of water.

Layer the ingredients in the pot in this order:

Potatoes in the bottom, corn on top of the potatoes, sausage on top of the corn, shrimp on top of everything.

Add lemon pieces in throughout and sprinkle seasoning in between each layer liberally.

Squeeze about half of the lemon over the top and leave the rind in the pot to infuse its flavor into the other ingredients.

Add the butter to the top.

Place the lid on the cooker, making sure the vent is in the shut position.

If you have a fish/vegetable preset, choose this and set for 5 minutes.

Allow the pressure cooker to come up to pressure and cook until the timer counts down then do a quick release by releasing the pressure valve/vent and allowing the steam to escape.

Open up your cooker and remove the ingredients to a platter and enjoy.

I served mine with homemade cocktail sauce and drawn butter.

ENJOY!