

# CDA FARMS BRATWURST & PRAWN BOIL

## Ingredients:

5 lbs CDA Farms Bratwurst Sausage  
3 ea 12 oz Bottles Beer  
3 quarts Water or Fish Stock  
3 cups Crab Boil Seasoning (like Old Bay™)  
4 ea White Onions, quartered  
3 ea Lemon, halved  
2 ea Celery Stalks, large cut  
3 ea Carrots, peeled & large cut  
6 lbs Small Red-Skinned Potatoes  
15 ears Sweet Corn, broken in half  
5 lbs Large Prawns, peeled  
Melted butter and lemon wedges for service



## Directions:

Preheat grill to medium heat. Grill brats just to brown, then cut into 2 pieces. In 10-quart pot, bring beer, water, seasoning, onion, celery and carrots to a boil. Add potato and bratwurst. Cover and cook 15 minutes. Add corn, cover and cook 10 minutes. Add shrimp, cover and cook 5 minutes or until shrimp is done, and sausage internal temperature is 160 degrees F. Serve all with melted butter and lemon wedges.

**Yield: 10 Servings**