

# Islander Ginger Beer

## Seafood Boil

- 2 bottles Islander Ginger Beer
- Small new potatoes
- Kosher salt and pepper
- 4 ears of corn cut in half
- 2 lbs shrimp
- Littleneck clams, scrubbed
- ¼ cup old bay seasoning
- Crab legs
- Optional – thyme, oregano and/or basil
- Optional – 2lb cooked smoked sausage cut into chunks



Combine beer and water (a little over half of the pot), old bay, salt and pepper. Cover and bring to a boil. Add potatoes and corn (and optional sausage). Return to boil (covered). Reduce heat and simmer until potatoes are done. Add clams and cook until clams start to open. Add crab legs, cook for a few minutes and add shrimp and cook until shrimp are pink. Remove from heat and drain.

*Compliments of the Lemay family of Newport News, VA where it has become a household staple.*



*Read more about Islander Ginger Beer at  
[CharlotteLivingMagazine.com](http://CharlotteLivingMagazine.com)*