



Susan's Frogmore Stew

To come up with this keeper of a recipe, I scanned a few recipes online, set an extra roll of paper towels on the table and, with Ralph's help shucking the corn and tossing a salad, our feast was ready in under an hour. It was by far the most hassle-free family beach meal I'd ever produced, and I probably scored more sister-in-law points that night than any other. The leftover shrimp were great cold the next day, and the excess ingredients easily transformed into a potato salad for burger night.

Makes 10 to 12 servings

6 quarts water

2 12-ounce bottles of cheap beer

2 lemons, quartered

3 bay leaves (optional)

3 tablespoons kosher salt

2 tablespoons whole black peppercorns (optional)

$\frac{1}{2}$ to $\frac{3}{4}$ cup Old Bay seasoning or other seafood seasoning, plus more if desired

2 pounds small (about 1 $\frac{1}{2}$ inches in diameter) red, white, or gold new potatoes, scrubbed (or cut in half or quartered if large)

2 sweet onions, peeled and quartered

2 pounds kielbasa, andouille, or other smoked sausage, cut in 3-inch pieces

8 ears corn, shucked and broken in halves or thirds

4 pounds large or jumbo shrimp, unpeeled

1 cup (2 sticks) butter, melted, for serving

Lemon wedges, cocktail sauce, and hot sauce, for serving

1. Fill a 12-quart stockpot with water and beer (or two 6-quart pots with 3 quarts each, and divide remaining ingredients between them).
2. Add lemons, bay leaves, salt, peppercorns, and $\frac{1}{2}$ cup Old Bay seasoning (or more if your crowd likes lots of spice); cover and bring to a rolling boil. Add the potatoes, return water to a boil, and cook for 7 minutes.
3. Add the onions and sausage, return the water to a boil, and cook 5 minutes longer.
4. Add the corn, return the water to a boil, and cook about 5 more minutes, until the corn and potatoes are tender when pierced with a knife.
5. Add the shrimp, give it a stir, and cook about 3 minutes or until the shrimp turn pink.
6. Drain in a colander. If desired, return the stew to the pot and toss with melted butter, or serve the butter separately in small bowls or ramekins at the table.
7. Dump the stew onto a newspaper-lined table or large platters, or serve from large bowls directly from the pot, dust with extra Old Bay if desired, and serve with lemon wedges, cocktail sauce, and hot sauce.