

# AARTI SEQUEIRA

## SHRIMP BOIL

MAKES 2 SERVINGS

1/2 pound baby red potatoes, halved (about 5)  
4 ounces andouille sausage, sliced into 1/4-inch rounds  
1 small leeks, white and light green parts only, sliced into 1/4-inch thin half moons  
1 ear corn, cut into four equal pieces  
2 teaspoons Old Bay or seasoning + 1 1/2 teaspoons extra for butter sauce  
3 ounces water  
3 ounces jarred clam juice  
1/2 pound shrimp, head removed, shell on  
4 tablespoons unsalted butter  
1 tablespoon minced garlic (about 3 cloves)  
1 tablespoon lemon juice (about 1/2 lemon)  
Small handful minced parsley

- 1) Place potatoes, andouille sausage, leeks and corn in the pressure cooker. Sprinkle with Old Bay seasoning, then cover with water and clam juice. Lock pressure cooker lid into place, ensure vent is set to SEAL. Select HIGH PRESSURE for 4 minutes.
- 2) Meanwhile, set a small skillet over medium heat on the stove. Add butter and garlic, and cook until garlic is aromatic. Stir in extra Old Bay seasoning (1 1/2 teaspoons) and cook for 30 seconds. Pull off the heat, then stir in lemon juice. Taste and adjust seasoning to your liking.
- 3) Once pressure cooking is complete, switch vent to RELEASE and manually release pressure (be careful of the steam). Once all the steam has released, remove lid.
- 4) Push vegetables to the side and add the shrimp, making sure to submerge in cooking liquid as much as possible. Place pressure cooker lid back on (no need to lock), and allow shrimp to cook in residual heat about 5 minutes, until pink on both sides.
- 5) Using slotted spoon, add cooked vegetables and shrimp to a platter or large bowl. Drizzle with seasoned garlic butter, parsley, a little extra salt and a squeeze more of lemon if you have it. Serve immediately.