

# **DON GIBSON LAW FIRM**

5422 Rivers Avenue, N. Charleston SC 29406

Office: 843-744-1887 Fax: 843-744-5320

Email: [dgibson@dgibsonlaw.com](mailto:dgibson@dgibsonlaw.com)

*When it comes to the courtroom, Don Gibson offers the best recipe for legal success. When it comes to the kitchen, Don delights in sharing his favorite recipes for delicious Low Country cooking. Enjoy!*

## **Don's Good Ole' Southern Frogmore Stew**

3 quarts water  
1 lemon, halved  
1 medium onion, halved  
2 cloves garlic, smashed  
coarse salt to taste  
1 (3 ounce) package dry crab boil or Old Bay  
1 1/2 pounds medium red potatoes, scrubbed  
1 pound smoked sausage, cut into 1 inch pieces  
4 ears fresh corn, shucked and broken in half  
1 1/2 pounds unpeeled, large fresh shrimp  
1/2 cup butter, melted



Bring the water to a boil in a very large pot. Squeeze the lemon juice into the water, then throw in the halves. Add the onion, garlic, salt and crab boil. Reduce heat to a simmer, cover, and cook for about 10 minutes.

Add the potatoes and sausage; cover and simmer for 20 minutes. Add the corn and cook for 10 minutes. Remove from the heat and stir in the shrimp. Let sit covered for 5 minutes or until shrimp are pink. Drain, and serve with melted butter for dipping. Broth may be reserved and reused for cooking rice or other soups.