

Grand Catch Boil Kit Instructions

For a video demo, check out our IGTV



Step 1: bring a large pot with about 7 quarts of water to a boil.

Step 2: add spice sachet, lemon, lime leaf, and dry spice mix to water and let simmer for 10 minutes.

Step 3: (skip this step if you choose Spicy Isaan sauce) crack the lid of sauce open slightly and place in a small pot with about 1 cup of water and bring to a boil.

You want the water to only come up half way up the sauce container. Turn heat to simmer and keep simmering until ready to use. Don't heat sauce directly in a pan, sauce will burn and you won't be happy with your decision to go rouge.

Step 4: bring boil water back to boil. Add potato and corn and cook for 1 minute.

Step 5: carefully place shellfish in boil water according to cooking times below.

Dungeness Crab 9-11 mins
King Crab 7-10 mins
Lobster Tail 5-7 mins
Snow Crab 5-7 mins

Jumbo Shrimp 5-7 mins
Head-on Shrimp 2-3 mins
Peeled Shrimp 1-2 mins

Step 6: place sauce in a large mixing bowl. If you are using chili pepper mix or ghost pepper mix, combine and mix with spoon.

Step 7: with a slotted spoon or mesh strainer, pull out the shellfish, potato and corn and place into the sauce bowl and carefully toss until the sauce covers the shellfish. (PRO TIP: save a small amount of boil liquid to thin out Awesome Sauce and Garlic Butter if it's too thick). Discard lemon wedge, lime leaf and spice sachet.

Step 8: wait a minute!!! I know it's borderline torture, but trust me. But we need the shellfish and the sauce to get happy together.

Step 9: let's get crackin'. Enjoy!

