

Item	Quantity (60)	Quantity (70)	Quantity (75)	Quantity (80)	Quantity (90)
Zataran, bottle	5	6	6	7	8
Zataran, bags	4	5	5	5	6
Red Potatoes, lbs.	20	23	25	27	30
Corn, ½ ears	48	56	60	64	72
Kielbasa, Smoked sausage, lbs.	15.	18	19	20	22.5
Shrimp (16-20 prefer), lbs.	40	47	50	53	60
Lemons	10	12	12	13	15
Onions	15	17.5	19	20	22.5
Garlic	20	23	25	27	30
Salt	1	1	1	1	1
Butter, lbs.	2	2.5	3	3	3.5
Cocktail Sauce, large bottle	2	3	4	4	4
Texas Pete, bottle	1	1	1	1	1
Beer, cans	5	6	6	7	8
Cornbread	3-4 pans	4-5 pans	4-5 pans	5-6 pans	5-6 pans
Finger Desserts	TLC	TLC	TLC	TLC	TLC

Check inventory:

Item	Quantity
Plates	
Dessert Plates	
Forks	
Cups	
Napkins	
Take-out Plates	
Bowls	
Al foil	
Ice	20 lbs.
Tea	1 small box
Sugar	3lbs
Heat resistant gloves	
Disposable gloves	
Pots/Burners	3
Al pans	8-10
1-gallon storage bags for prep food	
3-5-gallon bucket	
Gallon or quarter measuring cup	
Attendee ID bands	
Timers, optional	

FOOD PREPARATION DIRECTIONS:

- Thaw out all shrimp and corn
- Cut Kielbasa in 1-1.5" piece, cut diagonally. Bag in 2 pound of pieces in storage bags
- Cut potatoes in 2" pieces. Bag piece of approx. 8 potatoes pieces per bag with water to prevent browning.
- Cut onions in halve or quarters and bag
- Remove outer skin of garlic but do not break into individual cloves
- Cut lemons in half

COOKING DIRECTIONS: Based on 8 qt pot size- Estimate- 8 servings

1 bag of Zataran seasoning	5 garlic bulbs
1 bottle of Zataran seasoning	2-lbs Kielbasa
1 beer	16 corn halves, thawed
8 potatoes	5-6 lemon halves
4 onion	4-6 lbs. shrimp, thawed

- Place Zataran seasoning bag in bottom of pot, not in the basket.
- Pour 1 gallon of water into pot with 1 bag of seasoning, 1 bottle of seasonings, salt, and 1beer to a boil.
- Add potatoes, onions, and garlic
- Boil for approximately **15** minutes or until potatoes are semi- cooked
- Add 1 bag (2 pounds) of Kielbasa
- Cook for **5** minutes
- Add 16 Corn halves and lemons
- Cook **7** minutes
- Add 4-6 pounds of shrimp
- Cook **8** minutes, check during cooking time

- Remove basket from pot and distribute shrimp boil into large aluminum pans
- Do not discard liquid, use for next batch. Begin process with addition of potatoes, garlicks, and onions.

NOTE:

- Cook 1 pot with no shrimp initially
- Cook 1 pot later in juices with nothing but shrimp to add to the other pots so there is not as much additional time needed for the pots
- Possible canopy shelters from residents particularly if rain forecasted
- Pots- O'Boyle, Dail, possibly Moss, Parcetich (burner only)