

# Instapot Shrimp Boil

*The instapot version of a Clark family tradition...*

## Ingredients

- 1.5 lbs red potatoes
- 1 (12 oz) package smoked sausage; thin sliced
- 1/2 medium onion; chopped
- 4 tsp Old Bay Seasoning
- 1 Tbs hot sauce
- 3 ears corn; halved
- 1 (16 oz) pilsner or lager beer
- 1.5 lbs medium shrimp; shell on
- ~~1/4 cup unsalted butter~~
- 3 cloves garlic; minced
- 2 Tbs chopped parsley
- ~~1 lemon; cut into wedges~~

## Instructions

1. Place potatoes, sausage, onion, 3 tsp Old Bay seasoning, and hot sauce into Instant Pot. Stir well until combined. Top with corn and beer
2. Manual setting; high pressure; set 5 minutes.
3. When finished, quick release pressure
4. Add shrimp
5. Manual setting; high pressure; set 1 minute
6. When finished, quick release pressure
7. ~~Melt butter in small skillet; stir in garlic and remaining 1 tsp Old Bay seasoning about 2 minutes~~

## Special Notes

Additional notes or background can be here...

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