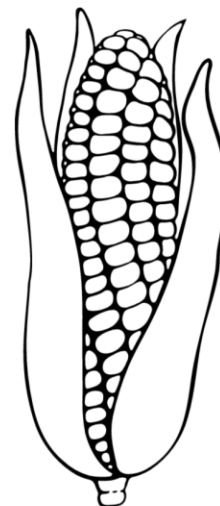
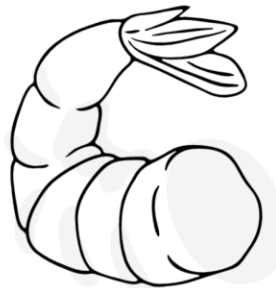


LOW COUNTRY BAKE

INGREDIENTS

- 1 pound frozen diced potatoes
- 12 ounces jumbo shrimp, peeled, deveined with tails left on (tails optional)
- 4 ears corn, shucked, cleaned and cut into 3 inch pieces
- 12 ounces andouille sausage, sliced into coins
- 1/2 cup butter, (1 stick), melted + 3 tablespoons butter, melted
- 1 tablespoon garlic powder + 1/2 teaspoon garlic powder
- 1 tablespoon Old Bay + 1 teaspoon Old Bay



INSTRUCTIONS

Pre-heat oven to **425F.**

In a bowl, whisk together 1/2 cup melted butter, 1 tablespoon garlic powder and 1 tablespoon Old Bay.

In an oven safe dish, combine the frozen diced potatoes, corn cob pieces and andouille sausage coins.

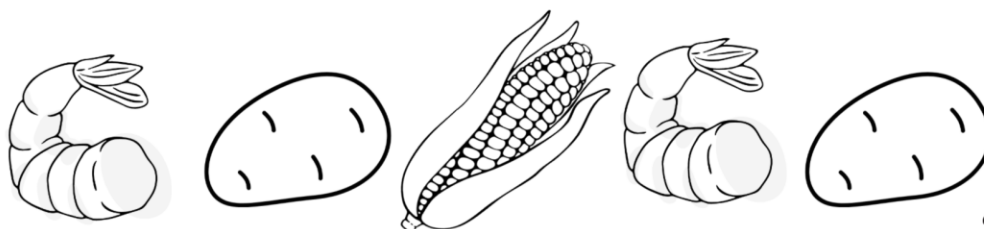
Pour on butter and toss to coat everything.

Bake in the preheated oven for **18 minutes.**

Next, in a bowl, toss the shrimp with the remaining butter, garlic powder and Old Bay.

Add shrimp to top of potato, corn and sausage.

Bake for **5 - 7 minutes** or until shrimp is done.



PREP TIME : 10 minutes - COOK TIME: 12 - TOTAL TIME:22 minutes
Makes 8