

CAJUN SAUSAGE BOIL RECIPE

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Follow our easy, step-by-step, instructions to learn how to make this Cajun Sausage Boil at home. Quick and easy to make.



Here's a quick and easy sausage boil you can make on your stove top. It uses Andouille sausage, and if you really want too, you can add some seafood. Your choice.

In case you haven't noticed, I enjoy these "boil" type of recipes. I'm not a fan of really spicy foods as it just has never agreed with me for some reason, but I do enjoy a little bit of heat that comes from the seasonings used in these boils.

If you haven't seen them, I've got recipes for a **Beaufort Stew**, a **Carolina Crawfish Boil**, and will soon post one for a Boiled Shrimp. You can check them out by clicking the links.

Recently, a new restaurant opened in our small town that features boiled seafood. They mostly sell boiled shrimp, boiled crawfish, and boiled mussels, but they also have a dish with just boiled Cajun sausage. I've tried the crawfish and thought it was mighty tasty.

And, when I saw their plates of boiled sausage, I knew that would be good, but decided to just cook it here at home and make a recipe out of it to post here on Taste of Southern.

This is a very simple and easy dish to prepare. It will only take a few minutes to prep everything, then about 30 minutes total to cook it all.

I used a package of Cajun style Andouille sausage that was fully cooked, so be sure you get something similar when you go to prepare this. One package of the sausage, a few potatoes and some corn, and you'll soon have dinner for two, maybe three, sitting on the table in no time at all. I do hope you'll give it a try.

While I've never been down into Louisiana and Cajun country, I sure would like to visit the area and enjoy some of the food. It has to be really good. Smile.

Maybe one day.

Ready to give our recipe a try? Alright then, let's head on out to the kitchen, and... Let's Get Cooking!

Cajun Sausage Boil Recipe – You'll need these ingredients.

Start by rinsing all the vegetables under cold running water. Gently scrub the potatoes with your fingers to remove any dirt that might be on them. And, if you're using frozen corn, it needs to be fully thawed.

Place about 3 quarts of water in a large sauce pot.

Add 1 heaping Tablespoon of the Old Bay Seasoning mix.

Place the sauce pot over Medium-High heat on your stove top and let the water start to come to a boil while you prep the other ingredients.

Cut the red potatoes in half. Larger potatoes should be cut into about 3 pieces. You want all the pieces of the potatoes to be about the same size.

Cut the corn into small sections if desired. It's not necessary really. I was using frozen corn that came cut into mini pieces. Basically it was an ear of corn cut in half and I cut that into half again. If you desire, just leave it at that size. Entirely up to you.

Slice the sausage into sections about one inch long.

Peel the skin from the onion and throw that away. Slice the onion into quarters.

Once the water begins to boil, add the full stick of Butter.

Add the potatoes. I had to lift them up with a spoon to show you. They all sank to the bottom of the pot when I tossed them in. Smile.

Add the onion.

Let this come to a boil on your stove top, then, let the pot boil until the potatoes are fork tender.

This will take about 15-20 minutes depending on the size of your potatoes.

When the potatoes are done, or near done, you should be able to easily insert a fork into them.

Now, toss in the corn and the sausage.

Check the label on your sausage. Mine said it was fully cooked. Yours might say something different.
You just need to be sure so you can cook the sausage as needed.

Cover the pot. REDUCE the heat down to just below Medium heat.

Let the corn and the sausage cook for about 10 more minutes. That is, if your sausage was fully
cooked to begin with. If it wasn't, it will need more time to cook based on package directions.

Remove the pot from the heat when done, and drain the liquid from the vegetables and sausage.

Serve the sausage, corn, and potatoes while still warm.

Enjoy!

This is a good size portion that should serve 2 people, maybe 3.