

SHRIMP

BOIL
GUIDE



Chef Jay Voo

Intro

The kit will contain all of the items you need for the shrimp boil in the link below.

You will notice a recipe for an inside boil, and an outside boil.

If you're making a boil for 100+ people choose the outside boil kit and for 15-25 people choose the inside boil kit.

[Click Here For The KITS](#)

Shopping List

Outside Shrimp Boil Recipe

For Events of 100+

6 gallons of your favorite orange juice

4 32oz bottles of lemon juice

1 8oz bottle of Tony's

1 6oz bottle of Old Bay

Add 1 pack of the "YES LAWDDDD" seasoning which includes

1 2oz bottle of chili powder

3 2oz bottles of onion powder

3 2oz bottles garlic powder

3 2oz bottles paprika

4 2oz bottles lemon peppers seasoning

1 63oz bottle of Zatarains extra spicy crab boil

1 32oz of minced garlic

1 bag of fresh lemon

1 bag of fresh lime

4 sticks of unsalted butter

1 citrus flavored Louisiana boil booster (orange pack)

1 smashed garlic flavored Louisiana boil booster (purple pack)

1 herbal flavored Louisiana boil booster (green pack)

4 whole onions

3 stalks of celery

3 bell peppers

OTHER MATERIALS NEEDED:

100 quart pot

burner

propane tank

lighter

wooden paddle

cutting board

knife set

plastic bins

[Click Here For Kits](#)

Shopping List

Inside Shrimp Boil Recipe

For Events of 15-25

2 40oz of your favorite orange juice

1 half of a 32oz bottle lemon juice

1 half 8oz bottle of Tony's

1 half 2oz bottle of Old Bay

Add 4oz of the "YES LAWDDDD" seasoning which includes

1 2oz bottle of chili powder (2 tbsp)

1 2oz bottle of onion powder (3 tbsp)

1 2oz bottle of garlic powder (3 tbsp)

1 2oz bottle of paprika (4 tbsp)

1 2oz bottle of lemon peppers seasoning (4 tbsp)

1 3oz box of Zatarains extra spicy crab boil in a bag

1 3oz jar of minced garlic

3 fresh lemons

3 fresh lime

1 stick of unsalted butter

2 whole onions

1 stalk of celery

2 bell peppers

OTHER MATERIALS NEEDED:

20 quart pots

lighter

cutting board

knife set

[Click Here For Kits](#)

Recipe Guide

***Follow these steps for
the inside & outside recipes.***

Step 1: Cut up your onion, celery, bell peppers, fresh lemon, and fresh lime.

Step 2: Then you're going outside to put the pot on the burner, but **do not turn on the propane tank.**

This is very important because we don't want to burn a hole in the pot.

Step 3: Add your orange juice and lemon juice.

Step 4: Then turn on your propane tank.

Step 5: Add the Tonys, and Old Bays seasonings

Step 6: Add the chili powder, onion powder, garlic powder, lemon pepper and paprika.

Step 7: Add the minced garlic and 4 sticks of unsalted butter.

Step 8: Add the fresh cut lemon & lime and all three packs of the Louisiana boosters. **(Not for the inside recipe.)**

[Click Here For Kits](#)

Recipe Guide

Now Your Seasonings are Added.

Step 9: Bring pot to a rolling boil for at-least 30 minutes max before adding anything else to your pot.

Step 10: After 30 minutes of boil time add your shrimp and let it cook for at- least three minutes.

Step 11: After 3 minutes turn off the heat. Let the shrimp sit and soak up all the flavor.

The longer you let your shrimp sit the more spicy it's going to be. I let mine sit for 25 minutes max.

Now enjoy your "Platinum, smell it in your home"
Louisiana style shrimp boil.



Thank You!

What's Next?

Want Me In Your City?

Since I started on TikTok I've been saying "I'm going to bring my seafood boils across the country."

If you want me in your city, join our contest by downloading the recipe guide, video guide or branded apparel.

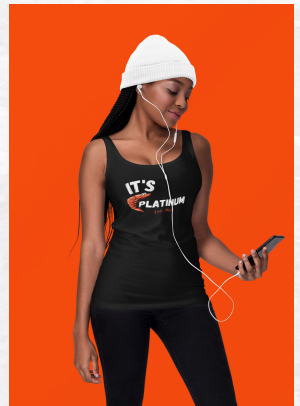
This contest is not just going to be for one winner but many.

This is going to be a nationwide contest. Anyone who purchases my guides, apparel, or seasonings will get 1 ticket per item purchased, and will be entered into the contest for their state.

For the state that wins I will be hosting an event in their city that has the most tickets sold, and you already know it's bout' to be "Platinum." There will be a countdown on the website that will let you know when the winning state will be announced.

I look forward to seeing you soon "YES LAWDDD!"

Enter The Contest [HERE](#)



Thank You

*Look Out For Next Month's FREE
Recipe Guide
www.CheyJayVoo.com*

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