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# Seafood Boil with Sambal Butter Sauce

## Seafood

1 lb. shrimp  
1lb clam  
2 lb. lobster  
2 lb. crab

## Seafood Boil

1 onion  
2 artichokes  
2 potatoes  
2 oz. whole garlic  
4 bay leaves  
1 orange  
1 Lemon  
1 oz. old bay seasoning  
1 qt. orange juice  
4 qt. water

## Sambal butter sauce

2 sticks of butter  
2 oz. diced garlic  
2 oz. diced shallots  
1 oz. palm sugar  
half a lemon  
2tsp. old bay seasoning  
Salt and pepper to taste

## Instructions

1. In a sauce pan melt 2 sticks of butter and add diced garlic, shallots, palm sugar and 2 tsp of old bay seasoning. Then squeeze half a lemon and salt/pepper to taste.

### 2. Build A Broth In Your Largest Pot

Before you start boiling all your shellfish, you need to build a flavorful broth to boil it in. We're making a quick stock by boiling water, acid, and aromatics together for a few minutes before starting to cook with it.

3. Fill your largest pot with 4 qt of water, and bring it to a boil and season with 1 oz old bay seasoning. You'll want to add a whole onion, artichokes, potatoes, 2 oz whole garlic, bay leaves, oranges in halves, lemon in halves and 1 qt of orange juice. Set the temperature to medium and let it boil for 10 minutes.

4. It's time to put in your seafood into the boil. Keep a close watch on the pot as you go, so you'll know if your ingredients take longer or shorter to cook than expected. You're looking for the bivalves to open wide and the crustaceans to turn bright red.

5. If you have a steamer or pasta pot with a perforated insert, it's helpful to use it to make your shellfish boil so you can simply lift everything out of the pot when it's done rather than struggle with pouring a huge pot of hot things over a colander in your sink. Another way to get around that steam bath is to use tongs or a spider to grab the finished ingredients out of the hot water. Transfer everything to a baking sheet or lay it out on a table covered with newspaper to catch the drippings. You may toss the sambal butter sauce with the seafood or it can be served on the side as a dipping sauce. Enjoy!

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