

# Homemade Spicy Crab Boil

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*The packages of crab boil they sell at the store leave no room for imagination. Try this recipe and then make changes to make the recipe all your own. It also makes a great gift. This recipe makes 2 gallons of boil.*

## Ingredients:

1/2 cup salt  
1/2 sugar  
1/4 cup peppercorns  
1/4 cup onion powder  
1/4 cup garlic powder  
2 tablespoons coriander  
2 tablespoons thyme  
2 tablespoon dried mustard seeds  
2 tablespoons dill seed  
2 tablespoons celery seed  
1 tablespoon cayenne  
4 bay leaves  
5 whole cloves

## Directions:

1. Add all of these spices together in a bowl and save for your crab boil.
2. When ready to boil the crab bring 2 gallons of water to a boil and add the spices.
3. Cook up to 12 whole crabs, or as many will fit, in the mixture.

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