

## ***Crab Boiled Vegetables***

*1 lb fresh green beans, cut to 1" pieces*

*1 lb fresh mushroom, sliced*

*1 lb fingerling potatoes, quartered*

*1 lb carrots, sliced into 1/4 in rounds*

*2 gallons water*

*3/4 cup powdered crab boil*

*3-4 tbsp olive oil*

*Blanch all vegetables in crab boil until potatoes and carrots are fork tender.*

*Drain water, and roll vegetables into hot sauté pan until vegetables are tender.*

*Season with salt and pepper to taste.*