

Karides Ha?lama

Turkish-style boiled shrimp with corn, potatoes, and sausage. Perfect for family gatherings and outdoor parties. Easy 45-minute recipe serves 8.

15	30	45	8	Easy
HAZIRLIK DK	PI?IRME DK	TOPLAM DK	PORSIYON	ZORLUK

Karides Ha?lama

Malzemeler

- 16 cup water
- 1 red onion
- 1 garlic
- 1 tsp fresh oregano
- 1 lb potato
- 4 corn
- 1 lb shrimp
- 14 oz sausage
- 6 tbsp unsalted butter
- 2 tbsp fresh lemon juice
- 2 tbsp parsley
- 1 pinch salt
- 1 pinch black pepper

Yap?l???

- Prepare the cooking broth**

Fill a large pot with 16 cups of water. Add 1 onion (halved), 1 head of garlic (halved crosswise), and 1 teaspoon of dried thyme. Bring to a rolling boil over high heat, about 15-20 minutes.
- Cook the potatoes**

Add 1 pound of quartered potatoes to the boiling water. Season with salt and cook for 12-15 minutes, until the potatoes are easily pierced with a fork but still hold their shape.
- Add corn and sausage**

Add 4 corn cobs (cut into 2-inch pieces) to the pot and cook for 3 minutes. Add 1 pound of sliced sausage and cook for 4 more minutes, until the sausage is heated through and lightly browned on the edges.
- Cook the shrimp**

Add 14 ounces of shrimp to the pot and cook for 2-3 minutes, just until the shrimp turn bright pink and curl into a C-shape. Remove from heat immediately to prevent overcooking.

5 Drain and transfer

Drain everything through a large colander, discarding the cooking liquid and aromatics (onion, garlic, thyme). Transfer the drained seafood and vegetables to a large serving platter or rimmed baking sheet.

6 Season and serve

Drizzle the mixture with 6 tablespoons of melted butter and 2 tablespoons of fresh lemon juice. Sprinkle with 2 tablespoons of Old Bay seasoning, 1 pinch of salt, and 1 pinch of black pepper. Serve immediately while hot.

?puçlar?

Choose the largest shrimp available (16-20 count) for the best texture and presentation in this dish.

Keep shells on shrimp during cooking for maximum flavor, or remove shells but leave tails on for easy handling.

Cut potatoes into uniform pieces to ensure even cooking - quarters work well for medium potatoes.

Add corn during the last few minutes to maintain its crisp texture and bright color.

Don't overcook the shrimp - they're done when pink and opaque, usually 2-3 minutes in boiling water.

If using frozen shrimp, thaw completely before cooking by running cold water over them for 5-7 minutes.

Save some cooking liquid to drizzle over the final dish for extra flavor and moisture.

Serve immediately while hot, with plenty of napkins and finger bowls for easy eating.