

End of Summer Supper  
Adapted by Karen McIver

Serves: 12

**Ingredients**

12 ears of corn  
3 packages of smoked sausage  
3 pounds baby new potatoes (the bite size ones)  
Lot of shrimp (about 3-1/2 pounds ore more) peeled or not

**Directions**

- Cut each ear of corn into 3 pieces
- Boil potatoes until barely fork tender, do not over cook
- Boil corn for 2 minutes
- Cut sausage into 2-inch pieces

This can all be done the day before and kept refrigerated until the next day

- Preheat grill
- Put all of the ingredients into a large roasting pan (I needed two roasting pans).
- Melt 2 sticks (16-ounces) of butter, (one stick per roasting pan) adding Old Bay to taste
- Salt and pepper to taste
- Pour melted butter over ingredients, toss to coat
- Tent with foil
- Place roasting pan directly on grill grate, cover grill and bake 20-25 minutes or until shrimp is cooked and all other ingredients are hot, stirring once after 15 minutes during cooking.
- Serve with tossed garden salad, crusty bread and lots of beer.

If you can locate, you can also season with Chesapeake Bay seasoning too.