



# Boil Mode: Two Ways to Bring the Flavor

**Category:** Flavor Lab / Spicy Southern Remix

**Inspired by:** A Wilson-style backyard boil with a global flavor twist

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## The Flavor Story

This boil started in Wilson, NC, home of that Eastern-style vinegar ‘cue and backyard seafood boils that don’t mess around. But we cranked up the flavor with a global twist. Thai heat, Cajun soul, and a splash of umami. Whether you’re all about that fire or prefer bold without the burn, there’s a flavor lane for you.



*“Respect your guests’ taste buds but don’t ever disrespect the flavor.” – Zola*

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## Boil Mode 1: OG Flavor (Guest-Friendly)

### Boil Base

- 1/2 bag Louisiana Crawfish, Shrimp & Crab Boil
- 1 tbsp Salt
- 2 tbsp Lemon Juice
- 2 Bay Leaves
- *Optional:* 1 tsp Hondashi for a subtle umami lift (skip for a cleaner finish)

### Veg & Layers

- 4 Onions (halved)
- 1.5 lbs Small Red Potatoes
- 5 Garlic Cloves
- 4–5 Corn Cobs
- 1 pack mild sausage (like kielbasa)
- *Optional:* Mushrooms — added for depth and texture. Not traditional, but surprisingly tasty for soaking up all that boil magic.

### Seafood Options

- 2 lbs Crab Legs
- 1.5 lbs Shrimp
- Mussels or Clams (optional)

## Z Sistas Tip

Boil your base layers in phases:

1. Start with onions & potatoes — boil for **10 minutes**.
2. Add garlic, sausage, mushrooms, and corn — boil for **7 more minutes**.
3. Drop in seafood — boil for **5–7 minutes**, or until done.

Strain, toss in seasoning if you want more kick, and serve hot.

## OG Dipping Sauce (Mild)

- Melted butter
  - 1 tbsp lemon juice
  - Old Bay or Cajun seasoning to taste
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## Boil Mode 2: Melt-Your-Face Edition

Take everything from the OG version, then light a fire under it.

### Extra Heat Add-ins

- 1/2 bag Swamp Fire Seafood Boil Mix
- 1/2 cup White Wine Vinegar
- 1 tbsp Ghost Pepper Hot Sauce
- 3–5 Thai Bird's Eye Chilies
- 2 tbsp Hondashi
- *Optional:* Carolina Reaper powder or Scorpion flakes (use with caution)

## Super Sauce (Hot)

- 1/2 cup White Wine Vinegar
- 1 cup Lemon Juice
- 2 tbsp Hondashi
- Optional: Ghost Pepper hot sauce
- Serve warm as a **drizzle** or a **dip**



### Zola's Warning:

Don't rub your eyes. Seriously.

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## Serving Suggestions

- **Split the pot:** Boil OG batch first. Remove half for the mild crowd, then finish with fire for the spice heads.
  - **Label your trays:**
    - 🔥 “Zola’s Melt-Your-Face Batch”
    - ❄️ “Ziya’s Chill Zone”
  - **Offer cooling dips:** Mix sour cream + lemon + dill for a refreshing side sauce.
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## Z Sistas Flavor Picks

Ready to boil like a boss? Tap into our handpicked Amazon gear:

- 🍲 **Boil Pots:** Leak-proof and durable
- 🦞 **Seafood Shellers:** Get every last bite
- 🔥 **Swamp Fire Seasoning:** That next-level heat
- 🧴 **Ghost Pepper Sauces:** For spice seekers
- 🗑️ **Airtight Containers:** Keep your Super Sauce ready on the go

👉 Check the full list in our [Flavor Lab Storefront](#)

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## Showdown Time

Tried both versions? Snap a pic and tell us which batch you survived.

Tag us [@culinaryculturetours](#) and use:

**#BoilModeOG** or **#BoilModeMeltYourFace**