

CLAMBAKE

NEW ENGLAND STYLE



TEST
POTATO

CORN

CHICKEN

POTATOES

CLAMS



WATER

The tradition of clambakes in Northeast Ohio can trace its roots back to the Revolutionary War. For their service to our country, veterans who served in Connecticut were granted land in the Western Reserve areas of Northeast Ohio. Along with their families and friends, they brought with them their peculiar taste for decadent seafood!

DIRECTIONS

Before adding all ingredients to the steamer, make sure the pot is level to prevent scorching one side as the water evaporates. First addition to the pot will be your water; about 1½ pints of water per bake. **A scorched smell while cooking is your cue to add more water to keep your items moist.**

Next, add the rest of your ingredients to the steamer in the order shown in the graphic to the left. If you plan to add any other seafood or meat ask us the best place to pack it. **Packing the steamer too tight will restrict the clams from opening.**

Once all ingredients are added to the steamer, cover the pot tightly with a lid. Let the burner do its job until steam billows from beneath the lid; then adjust heat for a slower but steady boil. **Opening the lid will release precious steam and heat, only open if absolutely necessary.**

Depending on the number of bakes you're cooking, the amount of water used, and the weather outside, you'll need to steam your pot for 30 minutes to 2.5 hours.

QUICK TIP: If cooking outside in an area with a lot of wind, add aluminum foil around the base to keep the flame centered and not blowing away from the pot.

When you can pierce through the center of the test potato with the tip of a sharp knife, the bake is done. **If any clams are still closed, DON'T DISCARD, they need to be cooked longer.** Depending on your preference, you may want to remove the chicken and brown it on the grill.

With everything cooked it's time to dig in! Set out small bowls of melted butter for dunking clams and crack open your favorite fall drink or Oktoberfest beer!