



Catanese Classic Seafood Clambake Instructions

Equipment Needed

- Stainless steel steamer and lid, with rack insert (for water level), and stand.
- Propane burner and tank

Traditional Clambake

Ingredients and Accompaniments

- One dozen washed and bagged middle-neck clams
- ½ chicken
- Sweet potatoes
- Sweet corn (husked)
- Cole slaw
- Rolls and butter
- Clam chowder
- Chopped carrots, onion, and celery in clam bag for broth
- Butter and clam juice can be added to water to enhance flavor

Additional Options

- King crab legs
- Live lobsters/lobster tails
- Shell-on shrimp
- Mussels

Setting up your Clambake to Cook

1. Pick an outside location, on level ground, avoiding wind.
2. Add water to bottom of steamer, level with rack, and add seasoning/vegetable bag to create broth. **FOOD SHOULD NOT BE IMMERSSED IN WATER.**

Pack steamer as follows (from bottom to top):

- Clams
 - Chicken
 - Sweet potatoes
 - Sweet corn (add 30 min prior to serving)
 - Any additional seafood items (approximately 30 min to cook)
3. Place packed steamer on stand with lid closed.
 4. Ignite burner which should be centered underneath steamer.

Cooking Times

- Allow approximately 1 hour and 15 minutes for clams, chicken, and sweet potatoes to cook.

DO NOT OPEN LID DURING THIS TIME

- If finishing chicken on the grill, now is the time to remove from steamer.
- At this time add husked sweet corn, additional seafood items, and baste with clam broth. Baste again before serving. Continue to cook for 30 minutes.
- Total cook time approximately 1 hour 45 minutes
- Remove lid, check to make sure additional items are fully cooked, and reduce heat.
- Your bake is now ready to serve.

Please note: Cooking time will vary based on the size of the bake, intensity of heat, and weather conditions. On windy and/or extreme cold days the fire should be shielded to keep heat concentrated under steamer. Wind blocks can be created using bricks or sheet pans.

If you have any issues with your clambake please call our office at 216-696-0080, if outside of regular office hours, call Matt Swingos at 440-341-6087 or Jim Catanese at 440-336-6503.

Catanese Classic Seafood.

1600 Merwin Ave.

Cleveland, OH 44113

www.classicseafood.com

216-696-0080