

Farm House Foods Live Fish Market

20524 Southgate Park Boulevard
Maple Heights, Ohio 44137
SOUTHGATE, USA

(216) 587-6767

Six Steps to a Great Clambake

1. Choose a place to set up the equipment and then start your fire. Keep in mind that your fire needs to get quite hot, so we recommend LUMP-style charcoal or a propane burner. If a stand is not available, use blocks or bricks (see diagram on reverse side) to raise your steamer above the height of the fire. It is important to **have the fire contained under the steamer**. This will help to ensure a hot fire and the quality of your clambake.
2. Your clambake is already packed into the steamer with clams on the bottom, sweet potatoes in the middle, and seasoned chickens on top. Everything in the steamer helps to flavor the other ingredients and the clambake as a whole. Ice has been placed on top of the chickens to keep the contents of the steamer fresh. Remove the paper and ice from the steamer. Drain out any water that has accumulated from the melting ice. **Add FRESH water** to your bake and put the steamer on the fire. **USE PLENTY OF WATER** - at least 16 ounces (2 cups) for each bake and an additional 8 ounces (1 cup) for each dozen extra clams. **Without enough water, the steamer may burn through, and YOU ARE RESPONSIBLE for any damage that may occur.** (For 20 bakes and 10 extra dozen clams, you will need 20 x 16 ounces plus 10 x 8 ounces of water. That equals 400 ounces or 3 gallons plus 2 cups of water.)
3. Do not expect steam for 20 - 45 minutes, depending on the size of your steamer, the contents, and weather conditions. Once the bake has begun to steam (you will see steam coming from under the lid), start timing. **DO NOT REMOVE THE LID** for 45-60 minutes. **Removing the cover before this time will result in the loss of steam and heat. The more often the cover is removed, the longer it will take to cook the bake. If too much steam is allowed to escape, the clams will not open.** With sufficient time and heat, **all clams WILL** open. Please follow these instructions. **WE ARE NOT RESPONSIBLE FOR CLAMS THAT DO NOT OPEN!** The chicken should now be cooked. **BE EXTREMELY CAREFUL WHEN OPENING THE LID! THE HEAT AND STEAM WILL BURN YOU IF YOU ARE NOT CAUTIOUS!**
4. Remove the chickens and allow them to cool. While they are cooling, drain some broth from the spigot into a saucepan and pour it over the yams and the clams. Then, add the **HUSKED** corn to the steamer and cook for an additional 15 to 20 minutes. As the corn cooks, broil or barbecue the chicken to make it hot and crispy - far more enjoyable than a plain steamed chicken. At this point, everything is cooked! You are ready to serve.
5. Serve the clam broth and baste the corn, yams, and clams. Basting the contents of the steamer several more times using the spigot and a saucepan will keep the clams moist and remove any residual sand. Serve yams, clams, and corn.
6. Cooking time varies depending on the size of the bake, the intensity of the heat, and the weather conditions. On cold and/or windy days, the fire should be shielded to keep the heat under the steamer. Block the wind with cookie sheets, blocks, or bricks. For most clambakes, the total cooking time (this includes getting the steamer up to the boil) is 1 to 3 hours.

IN ADDITION ...

Live Lobsters*** Lobsters can be cooked in the clambake steamer by placing the lobsters directly over the contents of the clambake. Steam for approximately 15 to 18 minutes. A separate pot for lobsters may be more convenient.

Lobster Tails*** Place directly on steamer contents and allow to steam for about 40 minutes if tails are frozen, 30 minutes if tails are thawed. To boil separately, place tails in salted cold water. Bring to a boil and simmer for about 15 to 20 minutes. If you plan to thaw the tail, it should be cooked immediately. **NEVER** thaw a lobster tail more than an hour before you plan to cook it.

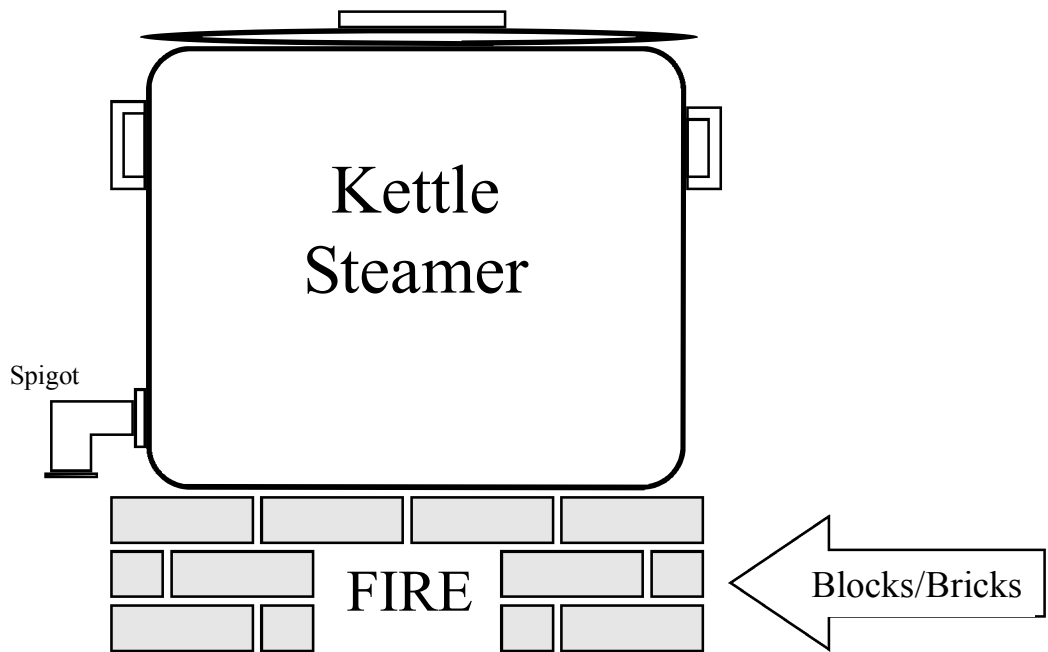
Crab Legs*** Place aluminum foil on steamer contents, crab legs on top of that. Steam about 20 minutes if frozen, 10 minutes if thawed. Remember, crab legs are pre-cooked. You are only heating them through, not cooking them.

Mussels*** Mussels take a **very** short time to cook. Put them on the steamer contents and cook for 5 to 10 minutes. **DO NOT** overcook.

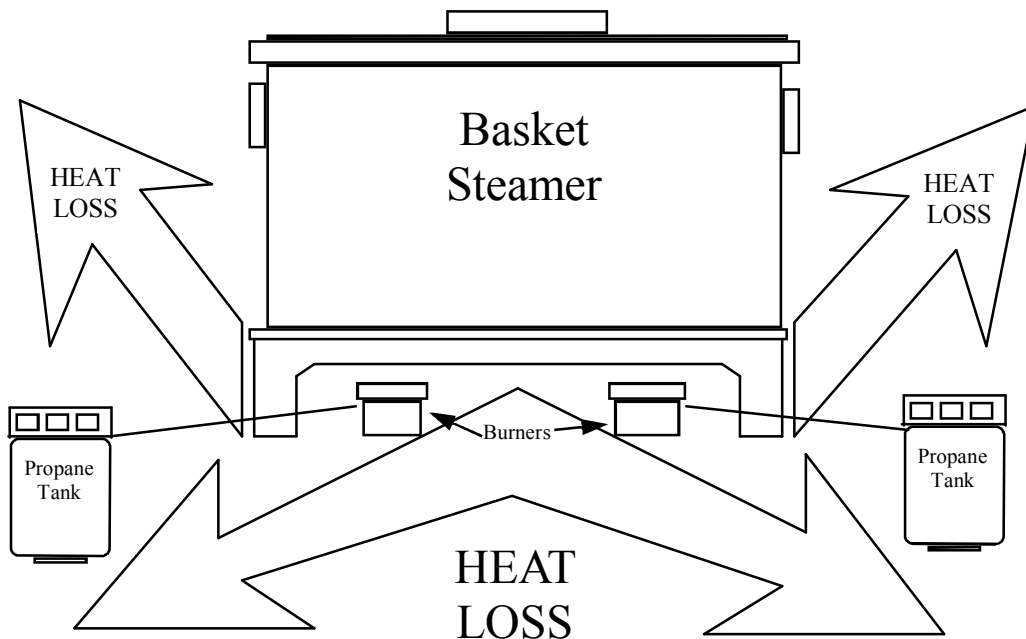
REMEMBER! ...

- * **Contain fire underneath steamer.**
- * **Never let flames or hot coals touch the sides of the cooking equipment. *This burns and damages the equipment and also causes the broth to evaporate and the bake to burn.***
- * **If you are renting a burner, start burner on 1/2 power and turn up to full power after 5 minutes.**
- * **If you are using one of our basket (square) steamers, use gloves and caution when lifting the baskets in and out of the steamer. The baskets may be sharp and will definitely be hot.**
- * **NEVER start your clambake without the proper amount of water in steamer. THIS WILL DESTROY BOTH OUR STEAMER AND YOUR CLAMBAKE!**
- * **ENJOY!**

The key to any clambake is a **HOT** fire. Make sure the fire is contained underneath the steamer and not allowed to touch the side. Do **NOT REMOVE** the lid from your steamer before it has sufficient time to build up steam. Steam should be coming from under the lid full and thick. Bricks, sheet metal, or even cookie sheets should be used to contain the heat and fire under the steamer. This will also help to keep the wind from weakening the flame of your fire.



The fastest, cleanest, and easiest cooking method is the use of propane burners. Our burners are compatible with propane tanks found on most gas grills. Tanks can also be rented or purchased at certain hardware stores, gas stations, etc. Burner rental is available through Farm House Foods.



A charcoal fire is the most common heat source for clambakes. The fire must be contained under the steamer and must get very hot. For this method we recommend **Natural Hardwood Lump Charcoal**. It burns hotter and longer than regular briquets. Lump charcoal is available through Farm House Foods. Do **NOT** put your clambake steamer on a grill, in many cases, the grill is not sturdy enough and will not create enough heat for your clambake.