

# INSTRUCTIONS FOR A GREAT CLAMBAKE

REMOVAL OF LID BEFORE PRESCRIBED TIME WILL RESULT IN LOSS OF STEAM. The more often the lid is removed the more steam is lost resulting in longer cooking time.

CONSTANT REMOVAL OF LID CAN STOP CLAMS FROM OPENING. IF THE CLAMS DO NOT OPEN, BUT THE OTHER FOOD COOKS, YOU HAVE A PROBLEM!

## ADDITIONAL TIPS

- ∴ **D**on't heat with wood. It blackens the pots. Cook only with propane
- ∴ **N**ever let flames touch sides of cooking equipment. It burns & damages the equipment: causing the broth to evaporate. The bake will burn.
- ∴ **S**mall camp stoves or gas grills will not give the pressure steam needed.
- ∴ **N**ormally chicken cooks before the potatoes. If the chicken is allowed to remain until the potatoes cook, they may over cook. Take them out and start grilling them.
- ∴ **S**ometimes we don't steam the chickens. We grill them separately. To get the broth to taste nice, we line the bottom of the upper section with necks and wings. Discard afterward.
- ∴ **U**se common sense. It is impossible to have a clam bake recipe that makes everyone happy.
- ∴ **B**aste the bake by drawing water from the bottom and pouring on top several times when bake is done.
- ∴ **H**ave gloves and pads on hand. Everything is hot, hot.