

How to Grill Clams

Ingredients

4 dozen Clams
Melted Butter
Lemon Wedges
Hot Pepper Sauce

Directions

Pre-heat a grill to medium-high heat. Arrange clams on grill. Cook just until the shells are open, about 5-10 minutes. Discard any clams that do not open.

Remove from grill and serve in shells. Serving Suggestions: melted butter, lemon, and hot pepper sauce.

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