

Clambake Cooking Instructions

1. TO INSURE THE FRESHNESS, it is best to keep your bakes refrigerated until ready to steam.
2. COOKING UTENSILS: If you have one, a clam steamer is best, but if you do not, any pot or roast pan can serve as a steamer. In order that the bakes are cooked only by steam, a rack must be provided in the bottom of your pot, to keep the bakes out of the water. If you are improvising, one or more aluminum pie pans, turned upside down, will serve well as a bottom rack. A tight fitting lid will speed your cooking time.
3. TIME OF PREPARATION: When you have determined what time you would like to serve your bakes, the cooking time is important. Put only enough water in your cooking utensil to cover the bottom rack. Place your bakes in the utensil and cover with a lid. Once a constant level of steam is achieved, the baking time is about one hour. The easiest way to test the bakes for doneness is to pierce the onion with a fork. If it is very soft to the core, the rest of the back is usually finished and ready to serve. It may be wise to periodically check the liquid level in the pot to make sure the bake is not cooking dry. Add additional water if necessary.
4. SERVING: When your bakes are nearing completion, it is time to melt the butter so you can serve your bakes with liberal cups of drawn butter. When the bakes are served, we suggest that the clams be eaten first, as the clams will cool down more rapidly than anything else in the bake, so why not have everyone enjoy them at their steamy best!
5. DESSERT: If you and your friends are real "clam eaters," you may want to steam up some additional clams after the bakes have been served. Bring these out as "dessert clams" after the main course.

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