**NEW ENGLAND CLAMBAKE**

The great thing about these is that you cook everything inside the container and serve in the same container. No dishes, dinner made easy.

Features:

12 little neck clams, double-smoked kielbasa sausage, baby potatoes, and corn wagon wheels tossed in old bay topped with garlic and herb butter pats.

When cooked together, it makes an amazing broth, great for dipping bread afterward.

Cooking times are.

-Oven-400 for 40 mins with 4 TBSP of water or beer before cooking

-Grill- 450-500 for 12 mins directly on the grates with 2 TBSP of water

-Stove Top- Med Heat for 15 mins with 4 TBSP of water

-Steamer-9 mins on high

-Camp Fire is another great way to cook them; timing is roughly 18-20 for indirect heat and 7-14 for direct heat.

The water can be replaced with beer or white wine for added flavor.