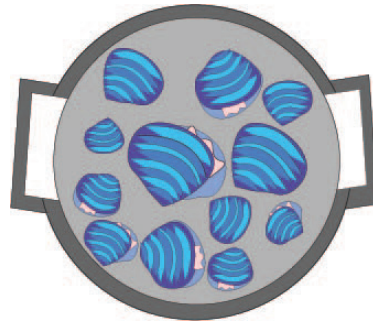


How to Load Your Pot And Cook The Perfect Clambake

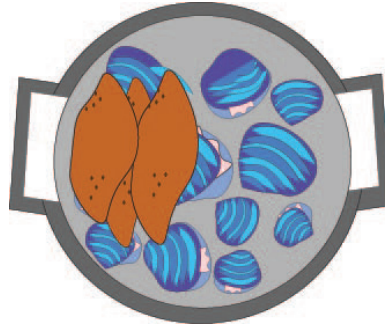


1.



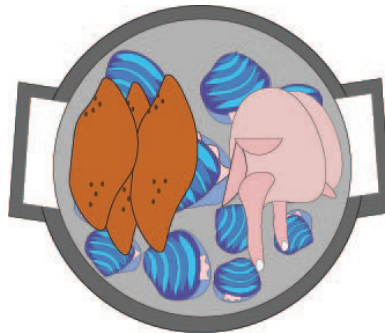
Place clam bags at the *bottom* of the pot, rotate bags around pot to fill the bottom.

2.



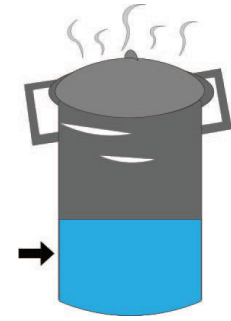
Add your yams to one *side* of your pot on top of the clams.

3.



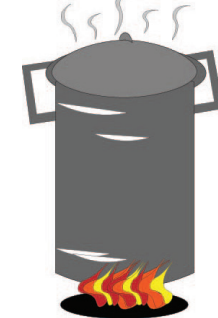
Season your chicken, layering evenly, skin side up in the pot on the *opposite* side of the yams on top of the clams. Refer to 3A for prep tip.

4.



Fill the pot with the recommended water found on your invoice. If you cannot find your invoice refer to prep tip 4A.

5.



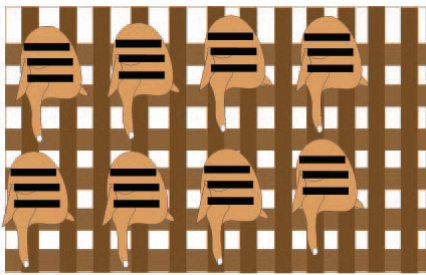
Start your burner, place pot on burner, turn flame to high. Enjoy your time with your guests, you should start to see steam within 45 to 50 minutes or sooner depending on the size of your pot. Refer to 5A for safety tips.

6. Check Your Chicken



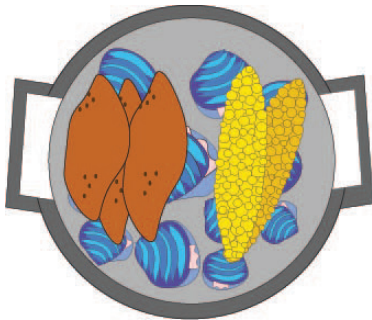
After you see steam set your timer for 45 – 50 minutes, at that time it will be ok to check your chicken. The chicken is done once the leg meat *pulls away* from bone on side of the breast shows a *split*.

7.



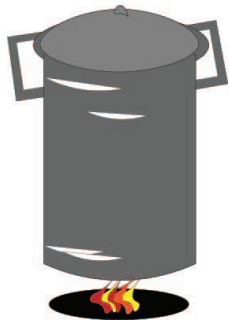
Take chicken out of pot. Let cool for 15 minutes on a tray; place on grill, bone down, skin up until crisp, flip accordingly. Once done to your liking, pull off grill, and put on cookie sheet to let the *chicken rest*.

8.



Check your yams, if done take out and put on a tray in oven to keep warm. Place the corn where the chicken and yam were. Refer to 8A for prep tip. Read step 9 to add crab or lobster.

9.



Add crab or lobster on foil where yams were. Refer to cooking tips on the back for timing. Put lid back on, turn down the burner's heat, and finish cooking corn with clams and other items for 30 minutes.

10.



Turn off your burner; take clams, corn, and crab or lobster out of the pot. Place everything in serving dishes. Don't forget the coleslaw, chicken, yams, bread and butter. Then, you're ready to eat!

Prep Tips

**These tips correspond with the numbers next to the steps.*

3A- Save some seasoning for the grill!

4A- Add 1qt of water per bake and an extra 3-4qts of water to the pot.
- Doing this will help eliminate any sand or grit from the clams in the cooking process.

5A- NO PEEKING!

-DO NOT cook on any wood surfaces (deck) or too close to your home.

- WEAR protective gloves.

- Stand AWAY from the flame.

6A- Pour clam broth in a pitcher to baste the chicken while on the grill. To keep moisture in chicken.

8A- Check your water level. If water evaporated, add 3 more qts of water, so bake and pot don't burn.

Cooking tips for Additional Items

Live Lobsters- Cooking your lobster, place your lobster on top of corn and clams in the pot and cook for 15-18 minutes.

Pre-cooked Lobsters- Place the lobster on top of the corn and clams in the pot and allow to warm for 10-15 minutes.

Lobster Tails- Place the lobster tail on top of the corn and clams in the pot. If tails are frozen allow steam for 40 minutes, if they are thawed out, it will take 30 minutes.

King Crab- Place a small amount of tin foil under the crab. This will keep the crab's shape and not fall on the other food. Place on top of the corn and clams. If your crab is frozen, allow steam for 20 minutes, if they are thawed out, it will be 10 minutes.



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