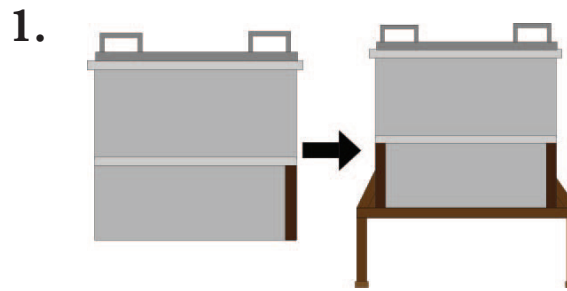
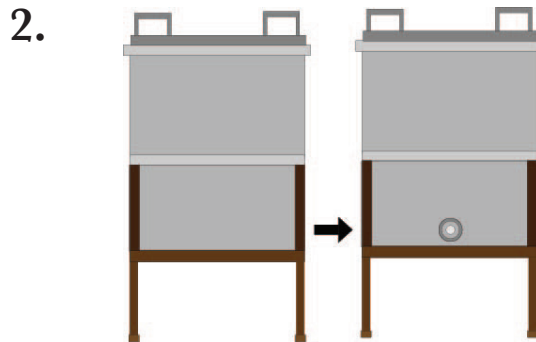


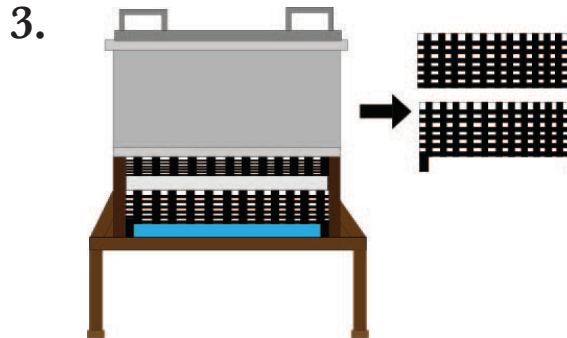
How to Load Your Steamer And Cook The Perfect Clambake



Place your steamer on the stand provided. Make sure it's on a level surface.



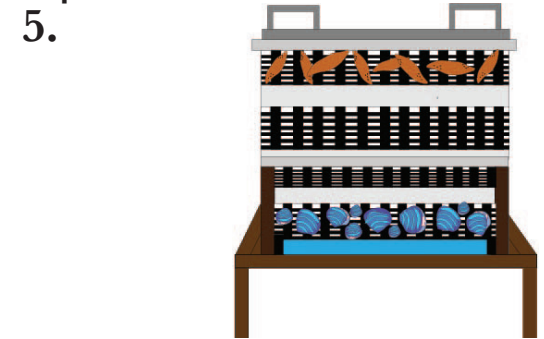
Attach the spigot to your steamer. Test to make sure it opens and closes properly.



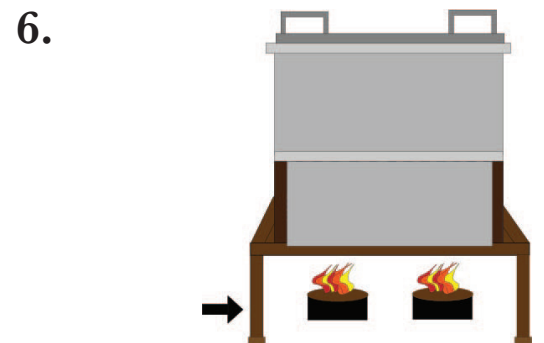
Insert the leg baskets and fill with water to bottom of the leg basket. Load with clams 25-30dz max. Repeat into next leg basket. Then move to flat baskets.



Season chicken, pack the chicken skin side up and bone down in basket as pictured.



Fill flat baskets with yams.



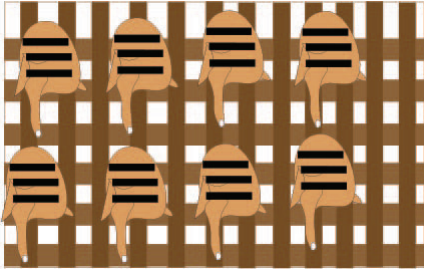
Ignite flame on the burners and turn propane up all the way. Sit down and relax. When you see *steam* start to time your bake for 45-50 minutes. Refer 6A for safety tips and 6B for a prep tip. **DO NOT REMOVE YOUR LID!**

7. Check Your Chicken



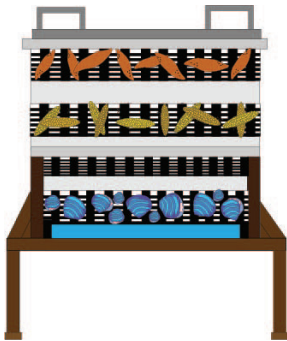
Once the 45-50 minutes is up you can open your bake by sliding the lid in the opposite direction of yourself. Check your chicken, it will be done once the leg meat *pulls away* from bone and the side of the breast shows a *split*.

8.



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

9.



Check your yams, if done take out and put in the empty basket provided. Place the corn where the chicken use to be in the steamer. Refer to 9A for prep tip, and 9B for additional items.

10.



Turn off your burner; take all your items out of the steamer. Place everything on 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.*

5A- Save some seasoning for the grill!

6A- NO PEEKING!

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

- WEAR protective gloves.

- Stand AWAY from the flame.

6B- Gather some clam broth in a cup to baste on the chicken before going on the grill. To keep moisture in chicken.

9A- Check your water level. If water evaporated, add 3 more qts of water, so bake doesn't burn.

9B- Add crab or lobster in empty basket. 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.

Cooking tips for Additional Items

Live Lobsters- To cook a live lobster in the clambake steamer, you must place your lobster on top of the corn and clams in the steamer and cook for 15-18 minutes.

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

Lobster Tails- Place the lobster tail on top of the corn and clams in the steamer. If tails are frozen allow steam for 40 minutes, if they are thawed out, it will be 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 the crab on top of the corn and clams in the steamer. If your crab is frozen, allow steam for 20 minutes, if they are thawed out, it will be 10 minutes.



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