



A Recipe from Old Smokey Products Company

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RECIPES // Clam Bake

Recipe for the Old Smokey Electric Smoker

Ingredients

- 6-8 medium clams per person
- soaking mixture (1/3 cup salt per gallon of water, with 1/4 cup cornmeal sprinkled on top)
- optional ingredients for drip pan: wine, vinegar, crab and shrimp boil, herbs and spices

Directions

Allow 6-8 medium clams per person. Scrub and wash sand away in several water baths, then soak clams in salt/water/cornmeal mixture for at least 3 hours. This whitens the clam meat and gets rid of sand. After soaking, wash again in fresh water. Place 1 quart of water in the drip pan (this is an exception to the rule, we know!)

For extra flavor, you may add wine, vinegar, crab and shrimp boil, or other herbs and spices to the water. If you don't want a smokey flavor, omit the wood chips.

Place clams on rack and steam on High until clams open, about 15 minutes per serving. Serve clams with melted butter and lemon wedges.