

Clam Bake

Oscar · 28/09/2024

**Prep Time**

1 hr 5 mins

Difficult

Medium

Servings

4

Description

A clam bake is the most fun you can have with your seafood. This recipe is a general guide; mix and match your favorite seafood or ask your fishmonger for their freshest fish. I've even added a whole octopus before. Serve with a nice white wine for a great outdoor meal.

Ingredients

- 8 medium red potatoes
- scrubbed - 1 pound clams in shell
- scrubbed - 1 pound mussels
- cleaned and debearded - ½ pound unpeeled large shrimp - 1 (48 fluid ounce) can chicken broth - ¼ cup dry vermouth (Optional) - 1 ½ cups butter
- divided - 1 loaf French bread

Instructions

1. Place a potatoes in a layer in the bottom of a large pot. Cover with a layer of clams
2. then mussels
3. and finally the shrimp. Pour in the vermouth and enough chicken broth to fill the pot halfway. You may not need all of the broth
4. depending on the size of your pot. Cut a half cup of the butter into cubes and place on top of the seafood. Cover with a lid
5. and seal tightly with aluminum foil. Bring to a boil
6. then simmer over medium-low heat for 45 minutes. Remove from the heat
7. and carefully remove the foil and lid. Remove the seafood and potatoes from the liquid and serve on a large platter
8. family-style. Melt 1/2 cup of reserved butter
9. and divide into 4 individual dishes for dipping. Serve with French bread and remaining softened butter for the bread.