



CATANESE CLASSICS CLAMBAKE INSTRUCTIONS

EQUIPMENT NEEDED

- Stainless steel steamer and lid, with rack insert (for water level) and stand.
- Propane burner and tank

TRADITIONAL CLAMBAKE

- Dozen washed & bagged middleneck clams
- ½ chicken
- Sweet potatoes
- Sweet corn (husked)
- Cole slaw
- Rolls and butter
- Clam chowder
- Chopped carrots, onion, and celery can be added in clam bag for broth
- Butter and clam juice can be added to water to enhance flavor

CLAMBAKE ADD-ONS

- King Crab Legs, Live Lobsters, Lobster Tails, Shell On Shrimp, Mussels, Crawfish



SETTING UP YOUR CLAMBAKE

1. Pick an outside location on level ground, avoiding wind.
2. Add water to the bottom of steamer, level with the rack, and add optional seasoning or vegetable bag to create broth. FOOD SHOULD NOT BE IMMERSSED IN WATER.

Pack steamer as follows (from bottom to top):

- Bottom Level: Clams
- Second Level: Chicken ½ and Sweet Potato ½
- Sweet corn (add 30 min prior to serving)
- Any additional seafood items (approximately 30 min prior to serving)

3. Place packed steamer on stand with lid closed.
4. Ignite burner which should be centered underneath steamer.



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COOKING YOUR CLAMBAKE

Allow approximately 1 hour and 15 minutes for clams, chicken, and sweet potatoes to cook, and 1 hour and 45 minutes in total for a complete cooked clambake.

Please note: Cooking time will vary based on the size of the bake, intensity of heat, and weather conditions. On windy and/or extreme cold days the fire should be shielded to keep heat concentrated under steamer. Wind blocks can be created using bricks or sheet pans.

- Once the burner is lit, you should see steam coming out from under the lid within 45 minutes or so after you start cooking. When you see steam, start your timer as the bake will need to cook for an additional 30-45 minutes.

***IT IS IMPORTANT TO NOT OPEN THE LID AT ANY POINT
THROUGHOUT THIS TIME***

- Once your timer goes off, and it has been 30-45 min since you first saw steam, your chicken should be finished cooking. If finishing chicken on the grill, now is the time to remove from steamer.
- Once the chicken is removed, add the husked sweet corn and any additional seafood items. You can baste the additions with clam broth and again before serving. Continue to cook for 30 minutes.
- Total cook time is approximately 1 hour 45 minutes
- Remove the lid, check to make sure additional items are fully cooked, and reduce the heat.
- Your bake is now ready to serve!



If you have any issues with your clambake, please call our office at 216-696-0080 during our regular operating hours. If outside of regular office hours, call Matt Swingos at 440-341-6087

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