



CLAM BAKE

The native Indians are said to have taught New England settlers how to make a clam bake. The tradition includes digging a pit on a sandy beach, lining it with stones and building a fire. When the stones are hot, the pit is filled with seaweed, lobsters, clams, corn, potatoes, sausages, and other good things. The pit is covered with a tarp to keep the steam in and so the flavors can marry.

With this recipe, it's easy to make a clam bake in your own home. It's like a day at the beach!

Serves 6

2 handfuls of seaweed, available at the fish monger
6 ears of corn, shucked, cut into 3 pieces each
6 red potatoes, boiled just until fork tender, quartered
3 1-1/2-pound lobsters, cut in half lengthwise
24 top neck clams, soaked and scrubbed clean
1-1/2 cups dry white wine
6 bay leaves
Melted butter, Tabasco sauce, lemon wedges and tartar

Cook Arrange the seaweed evenly across the bottom of a large pot. On top of the seaweed, place in layers the corn, potatoes, and lobster halves. Top with the clams and bay leaves. Pour the wine into the pot. Place the lid on the pot and cook over medium heat for 20 – 30 minutes.

Serve When all of the clams have opened and the lobsters are fully cooked, remove the pot from the heat. Bring the pot to the table. Divide the seafood and vegetables equally among 6 large shallow bowls. Spoon the liquid over the top and serve immediately. Pass bowls of melted butter and tartar sauce, lemon wedges and a bottle of Tabasco.

Chef's Tip: You can make a clam bake in individual portions on a barbecue grill. Divide all of the ingredients among 6 large sheets of heavy duty foil. Seal the foil tightly. Cook on medium high heat for 15 minutes.

Wine Suggestion: Sauvignon Blanc, "Hyde Vineyard", Selene, 2004, Carneros, California

A refreshing white with bright citrus and mineral flavors and clean, crisp finish.