

STEAMED CLAMS / MUSSELS

Ingredients:

Your choice of fresh clams or mussels

Pot with steam plate

Butter for dipping



Clean clams/mussels thoroughly in cold water, scrubbing with a brush. Discard any that float. Place clams/mussels on steamer plate in basket. Pour enough water into pot to come up to bottom of steamer rack when in pot. Bring water to a boil and cover. The clams/mussels are cooked when the shells open. Any shells which do not open should be discarded. Remove from heat. Over cooking will toughen the meat. Serve with drawn or melted butter.