



Grilled Steamed Clams

Yields: 5 Servings, 20 Clams Per-person

Total Time: 30 Minutes

Now, clams are one of our favorite things, and eatin' 'em raw is one of our favorite ways to get down, but most crowds prefer steamed. They love 'em dipped in that drawn butter, and who are we to judge? That's downright fantastic. We're about pleasin' the people, and this dish is for the people, y'all. We're using little necks, but we also get down with mahoganies and love us some softs-hells too. We're serving 'em 2 different ways because we love tryin' different positions, and you can see what works for your crowd and your equipment. Steamed up clams are perfect for creating some steamy conversations, and really bring people together, so we're hoping you bring together the right people for your clambake. We use a steamer on one side, but we also like to do 'em on a grill for ease-of-use and cleanup, just don't grill 'em on the grates, they'll rust ya out. Saltwater, man. Home to tasty food, bad for metal.

Ingredients

- (2) 50-count bags of littleneck clams (we leave a few raws out to shuck and snack on, because they're awesome), rinsed off
- 2 lbs of clarified butter
- Clam pot or turkey fryer with basket (if steaming in a pot)
- 9 x 13 foil pan, and tinfoil (if steaming on your grill)
- 2 gallons of water

Directions for the Little Necks

- Layer as many clams as you can to get to $\frac{3}{4}$ of the way up the pan
- Fill the pan $\frac{1}{4}$ way with water
- Steam for 10-15 minutes until clams are wide open
- Scoop them out with tongs or a slotted spoon, and repeat the process
- Serve with a small cup of butter for dipping
- If any clams didn't open, toss 'em out
- Don't clam up, have a good bite!



Directions for Steamed Clams in a Pot

- In a steamer pot, fill with water at the bottom, or in a turkey fryer, put ½ gallon of water in the bottom
- Add in the clams and steam until they open wide
- Remove the clams with tongs or a slotted spoon
- Scoop some of the clam juice, and strain it quickly
- Peel off the slipper off the foot and discard
- Dip each clam into the clean clam juice, then the butter
- Put your mouth on some sweet, succulent clam heaven