

HOW TO COOK YOUR CLAMBAKE

PREP TIPS

- NO PEEKING!
- DO NOT cook on any wood surfaces (deck) or too close to your home.
- WEAR protective gloves.
- Stand AWAY from the flame.

COOKING TIMES FOR ADD-ON TIMES

- Live Lobsters – 15-18 minutes
- Pre-Cooked Lobsters – 10-15 minutes
- Lobster Tails Frozen – 40 minutes;
- Thawed Lobsters – 30 minutes.
- King Crab: Place a small amount of tin foil under the crab. Place on top of the corn and clams.
- Frozen Crab – 20 minutes.
- Thawed – 10 minutes.



1



Place clam bags at the bottom of the pot, rotate bags around pot to fill the bottom.

2



Add your yams or potatoes, to one side of your pot on top of the clams.

3



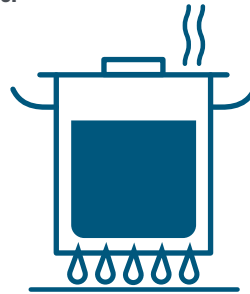
Season your chicken, layering evenly, skin side up in the pot on the opposite side of the yams/potatoes, on top of the clams.

4



Add 1 quart of water per bake plus 3-4 quarts to the pot. *Additional water will help clams cook thoroughly

5



Start your burner & place pot on top, turn flame to high. You should start to see steam within 45 to 50 minutes or sooner depending on the size of your pot.

6

CHECK CHICKEN!

After you see steam, set your timer for 45 - 50 minutes, then check the chicken. **The chicken is done once the leg meat pulls away from bone on side of the breast shows a split. **

7



Take chicken out of pot. Let cool for 15 minutes on a tray; place on grill, bone down, skin up until crisp, flip accordingly. Once done to your liking, pull off grill, and put on cookie sheet to let the chicken rest.

8



Check your yams, if done take out and put on a tray in oven to keep warm. Place the corn where the chicken and yams/potatoes were. Check your water level, if water has evaporated, add up to 3 more quarts of water.

9



Put lid back on, turn down the burners heat, and finish cooking corn. Add on additional items at this time by placing on top of corn and clams in the pot. Refer to Cooking Times for Add-Ons.