
One Pot Clam Bake

Total time: 30 min Yield: 1 clam bake

Ingredients

1 bottle of your favorite white wine
4 Tbsp butter
3 clove garlic (smashed)
5 sprigs thyme
1 small bunch parsley (chopped)
12 small potatoes (preferably red or white new potatoes)
1 lb of your favorite sausage (cut into 3" pieces)
1 onion (cut into quarters)
6 ears of fresh corn (halved)
3 lb crab legs (prepared whole crabs or lobster can also be used)
2 lb fresh clams

Prep Time: 30 min Total Time: 30 min

Instructions

Lay newspaper over tabletop to make cleanup easier. Using a pot, add wine, butter, garlic, thyme and parsley and bring to a boil. In order, carefully layer potatoes, sausage, onion, corn and crab in the pot. Cover and steam for 15 to 20 minutes until potatoes are cooked. Add the clams; cover and cook for another 5 minutes, just until the clams open up. Pour everything onto a large platter or serving tray and enjoy.

Recipe brought to you by:

Chef Joanne Chang

Source:

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