



# CLAMBAKE INSTRUCTIONS

Your Clambake pot is packed and ready to cook. Please keep refrigerated until ready to cook.

For 4 to 8-person pots, add 1.5 C. water and 1.5 C. white wine. For 10 to 14-person pots, add 2.5 C. of each.

Place pot on the stove on highest burner setting, and cover.

Bring to a boil. When at a steaming boil, keep on highest heat setting and continue to cook until done. NOTE: more liquid may need to be added if it stops making steam.

For whole lobsters, cook for approximately 15 to 20 minutes after pot has reached a boil.

For smaller lobster tails and or shrimp, cook for approximately 10 to 15 minutes after pot has come to a boil.

The best thing to do is simply check one of the lobsters/tails/shrimp for doneness. Try and get one from the center of the pot.

Remove pot from heat and uncover. Carefully pour the liquid from the boiling pot into a saucepan. Bring the liquid to a boil and reduce for several minutes. Add Flagship's garlic-parsley butter (or plain, unsalted butter) and boil for another minute or two. This is now a delicious dipping sauce to serve with crusty bread at your meal!

The traditional way to serve is to dump the pot out onto the table, covered in newspaper. Then liberally sprinkle with Old Bay seasoning and enjoy!