

CLAMBAKE RECIPE

Courtesy of FISHER FOODS

- 1) For 2 to 7 people, use an electric roaster. For large groups use a "steamer." Fill the bottom of roaster or "steamer" with water so that it nearly touches the false bottom.
- 2) Wash clams and place in bottom of steamer basket or bottom of electric roaster pan. 8 to 12 clams per person. Never use any open clams.
- 3) Place sweet potatoes — 1 per person — in the basket or pan on top of clams.
- 4) Place chickens, or chicken parts, seasoned with salt and pepper on top of sweet potatoes. Brush melted butter or place pieces of butter on chicken — be generous with the butter.
- 5) Tie celery tops together and place on top of chickens.
- 6) Place a sweet potato on top of celery tops.
- 7) Cover clambake steamer or electric roaster.
- 8) Place cooker over fire or plug in electric roaster. Allow the "Bake" to cook until sweet potato on top is done — you can test the sweet potato with a fork.
- 9) When the sweet potato is done, remove the bunch of celery tops and place the sweet corn on top and leave cook for about 15 minutes, basting the bake several times with the bouillon in order to enrich the bouillon with all the delicious ingredients in your clambake.
- 10) After 15 to 20 minutes you are ready, to serve your bouillon and the Finest Clambake of your life.
For the Finest Clambake, use — Fishers Fresh Frying Chickens, Fresh Clams, Fishers Fresh Sweet Corn and Fishers Golden Roll Butter.