

Clams

Ingredients

- 1 cup + 1 tsp salt

Instructions

1. Wash cold.
2. Cook 8 to 10 minutes.

Steamed Clams

****Note:** This recipe was inferred based on the rough base recipe**

Ingredients

- 1 cup water
- 1 tsp salt

Instructions

1. Soak clams in cold salted water for 1 hour to purge sand and grit. Scrub shells under cold running water.
2. Add 1 cup water and 1 tsp salt to a large pot with a lid. Bring to a boil.
3. Add clams, cover, and steam 8-10 minutes until shells open.
4. Discard any clams that do not open.
5. Serve immediately.

Clams

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wash cold

1 cup + 1 tsp salt

8 to 10 min

