



Recipes

PROGRAM 8 - SEGMENT 4

Gladstone's Long Beach Recipes

CLAMBAKE

Serves 2

INGREDIENTS

7 oz or Small Bowl of Steamed Clams (see Manilla Clams recipe)
1/1/2 Maine Lobster, steamed
Alaskan King Crab Legs
8 oz Shrimp
4 Small Corn on the Cob
4 Small Red Skin Potatoes
Lemon Wedges
4 oz Clarified Butter

METHOD

Steam lobster and crab legs for 10 minutes
Steam shrimp for 2 minutes
Steam corn and potatoes for 6 minutes
Remove lobster and separate. Place in centre of platter
Place soup bowl with steamed clams on platter
Place shrimp on platter
Arrange potatoes behind lobster
Place crab legs over potatoes
Arrange ears of corn on platter
Arrange lemon wedges around platter. Serve with butter on side

**All recipes displayed with kind permission from Gladstone's Long Beach.
Results may vary.**