

# 30 Shellfish (Clams/Mussels/Steamers)



## EQUIPMENT

- Sonic Steamer (NE-3280 or NE-2180)
- 2 full size or 1½ size 4" pans with covers and steaming racks
- Serving spoon

## INGREDIENTS

- Littlenecks or Steamers \_\_\_\_\_ 12 Lbs
- White Wine/Beer (use your favorite) \_ 1 Cup
- Chopped Fresh Italian parsley

## PROCEDURE

- 1 Soak the clams in plenty of cold running water to remove all the sand.
- 2 Place clams in appropriate pans on top of the Steaming racks (6 Lbs. per full pan, 2 ½ Lbs. per ½ pan.)
- 3 Add Wine/Beer
- 4 Cover and place in Sonic Steamer.
- 5 Press POWER to set HIGH, using dial set time then press START.

Clams / Mussels / Steamers		
Weight-Range (Lbs.)	Time	
	NE-3280	NE-2180
1.00 - 1.24	1:40	2:10
1.25 - 1.49	1:50	2:25
1.50 - 1.74	2:00	2:35
1.75 - 1.99	2:10	2:50
2.00 - 2.24	2:25	3:10
2.25 - 2.49	2:40	3:30
2.50 - 2.99	2:50	3:40
3.00 - 3.99	3:00	3:55
4.00 - 5.00	3:45	4:50