



George Panetta One-Pot Clam Bake

Servings: 10

Preparation Time: 1 hour

Start to Finish Time: 1 hour 50 minutes

My Father-in-Law, George Panetta, originally taught me how to make this pot. Over the years, the cooking times have been altered and a few things and tricks added. But, George originated the "perfect feast" that anyone who likes fish will relish.

2 dozen clams, cherrystone
2 dozen mussels, scrubbed and debearded
2 pounds shrimp, colossal (U15 count)
1 pound scallops
4 each lobster tails (frozen)
4 each Alaskan king crab legs
6 ears corn on the cob
12 each red potatoes
1 package fresh pearl onions
1 pound butter
2 tablespoons OLD BAY SEASONING
2 tablespoons garlic powder
1 dash salt
1 dash pepper
6 each lemons, halved
kale (for decoration)
parsley (for decoration)

TIP: 1. *It works well to layer each section of the pot with seaweed or corn husks. However, it is difficult in many areas to purchase seaweed and the corn husks are difficult to remove when the pot is done. It is fine to NOT include any layering materials in the pot.*

TIP: 2. *The cooking time of each stage of the pot is critical. So, keep track. When all stages are completed (50 minutes cook time) everything should be cooked perfectly. Make sure that the scallops and shrimp are cooked before you take the pot off the burner.*

TIP: 3. *Make sure that you save the broth and any leftovers to make After the "George Panetta One-Pot Clam Bake" Chowder.*

NOTE: *May be able to feed 10-12 people. However, there will only be 8, 1/2 lobster tails.*

NOTE: *If there are any leftovers, save them and*

MAKE CERTAIN TO READ ALL TIPS PRIOR TO STARTING THIS RECIPE

PREPARE INGREDIENTS:

Scrub the shells of the clams and mussels clean. Set aside.

Shell and devein the shrimp. Make certain to leave the tail sections on. Set aside.

Cut Alaskan king crab legs into sections at joints. Set aside (keep frozen).

Slice the center of each red potato without cutting all the way through. Stuff each slit with a tab of butter. Set aside.

Peel the pearl onions. Set aside.

Husk the corn and cut each ear in half. Keep the corn husks if you are planning to use them to layer the pot (see TIPS).

START BOILING WATER

Fill bottom portion of clam pot 1/2 full of water. Add 1 tablespoon of Old Bay seasoning and 1 tablespoon of garlic powder to the water. Place filled pot bottom onto stove top or outdoor propane pot burner and cook on medium high heat until boiling. Prepare pot while pot water is reaching a boil.

PREPARE POT:

Carefully place the clams and mussels on the bottom of the pot top. Make certain that they sit relatively flat. This way when they open the meat will not fall out of the shells.

Cut 1 stick of butter into tabs and place among mussels and

make the "After the -George Panetta One-Pot Clam Bake- Chowder" (see recipe under SOUP).

clams.

Sprinkle 1 teaspoon of Old Bay seasoning and 1 teaspoon of garlic powder over the clams and mussels

(Optional) Add a layer of seaweed or corn husks if desired (see TIPS).

Next, add mixtures of potatoes, corn and pearl onions.

Cut 1 stick of butter into tabs and place among potatoes, corn and pearl onions. Sprinkle 1 teaspoon of Old Bay seasoning and 1 teaspoon of garlic powder over potatoes, corn and pearl onions. Season with salt and pepper.

COOK POT:

Place lid on pot top and fit pot top onto boiling pot bottom. Let boil for 25 minutes.

Add lobster tails and Alaskan king crab legs to pot. Cook over boiling water for 15 minutes.

Add scallops and shrimp and cook for an additional 10 minutes or until shrimp and scallops are cooked through.

Melt 1 stick of butter and place into serving dipping bowls for each guest.

PREPARE DISH:

Cut each lobster tail in half lengthwise.

In a large serving platter (2 serving platters are preferred), lined with decorative kale, begin to lay out the contents of the pot. Be careful when removing the clams and mussels that the meat does not fall out of the shells.

Juice 2-3 lemon halves over platter/s. Place remaining lemon halves decoratively on platter/s. Garnish with parsley and serve.

Drain some of the pot broth from the spigot on the bottom of the pot and serve in small cups to your guests.