



Lobster Trap Clambake

One Pot Cooking Instructions

1. Put potatoes in the strainer at the bottom of a large pot. Cover the potatoes with water and add salt and $\frac{1}{4}$ of Old Bay. Cover tightly and boil for 15 minutes.
2. If additional water is needed, add more at this time (water should cover potatoes). Add corn, lobster, clams and $\frac{1}{4}$ of Old Bay to pot and steam for 10 more minutes.
3. Add mussels, shrimp and $\frac{1}{4}$ of Old Bay, steam until all the clams and mussels are open and shrimp is no longer opaque.
4. Lift strainer and hold over pot to allow hot water to drain. Remove, add last of Old Bay and enjoy!

Eating raw oysters, clams or mussels may cause severe illness. People with the following conditions are at especially high risk: liver disease, alcoholism, diabetes, cancer, stomach or blood disorder, or weakened immune system. Ask your doctor if you are unsure of your risk. If you eat shellfish and become sick, see a doctor immediately.