



Beer Steamed Clams

Ingredients: 1 12-ounce bottle pale lager
5 pounds hard-shell clams (such as littlenecks), scrubbed
Lemon halves (for serving)

Serving Size: Makes 4 servings

Storage: Store the live clams in your refrigerator and cover with a damp cloth to keep moist. They should not stand in water, so drain liquid from the container daily.

Preparation: Bring beer to a boil in a large heavy pot. Add clams. Cover pot, reduce heat to medium, and steam clams until they open, 6–8 minutes. Using a slotted spoon, transfer clams to a large bowl or platter (discard any that do not open). Serve with lemon halves.