



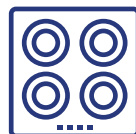
East Coast Littleneck Clams in New England Net

Enjoy a taste of New England in your own kitchen!
Our sustainably sourced, SAND-FREE Littleneck Clams
are ready to serve right from its net. These American grown
clams are a succulent treat as is or served with drawn butter.

EASY COOKING DIRECTIONS

DO NOT REMOVE NET FROM POUCH UNTIL HEATED

This product is intended to be cooked from frozen.
For food safety and quality, follow these cooking instructions.
Cook to an internal product temperature of 145°F.



STEAM ON STOVETOP

1. Add 12oz of water to a large pan.
2. Turn burner on high
3. Place pouch with clams in pan and cover.
4. Steam for 6-7 minutes or until clams open.
5. Cut pouch and remove net with clams.
6. Place net with clams on serving plate.
7. Slice open net and enjoy clams with drawn butter.

BOIL ON STOVETOP

1. Place pouch in boil pot.
2. Fill with enough water to cover pouch.
3. Turn burner on high and bring to a boil.
4. Boil for 5-6 minutes or until clams open.
5. Cut pouch and remove net with clams.
6. Place net with clams on serving plate.
7. Slice open net and enjoy clams with drawn butter.

STEAM IN STEAMER

1. Fill steamer with water.
2. Add pouch with net inside
3. Steam for 5-6 minutes or until clams open.
4. Cut pouch and remove net with clams.
5. Place net with clams on serving plate.
6. Slice open net and enjoy clams with drawn butter.