



It's Clambake Season

What better way to celebrate the glorious arrival of autumn than with family and friends and a complete New England Style One Pot Clambake from Atlantic Food Distributors. To us, nothing says fall more than a clambake. It is just the perfect complement to the cooler weather and an excuse to throw a great PARTY! It is not officially fall until you've hosted or been to a clambake.

Here is an interesting fact that you can impress your party-goers with: Northeast Ohioans buy more clams in September and October than the entire country combined! Did you know clambakes were that popular around here?

Having a party can be a daunting task. That is where we come in. You can get everything you need at Atlantic Food Distributors, including clams, chicken, sweet corn, potatoes, bread and butter, the pot and burner! We even have silverware!! If that is not enough, we can also give you the options of adding lobster, mussels and sausage. You will be getting the highest quality out there. This way you can spend all of your time with your friends and family, enjoying your clambake! Give us a call to get more information 330-454-1307.

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COLE SLAW WITH FRESH LEMON JUICE AND XVOO



GREEK POTATO SALAD WITH FRESH DILL AND PARSLEY



ANTIPASTA SALAD WITH RED WINE VINAIGRETTE

Some ideas on how to serve a clambake...



NO. 7

ATLANTIC FOOD DISTRIBUTORS ONE POT CLAMBAKE

THE CLAMBAKE

BROCHURE

Great Appetizers and Desserts to serve with your "clambake"

The Perfect Clams Complement

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ALL YOU NEED TO CLAMS

How Your Clams are Grown From Seed to Harvest

Farming clams starts out at the hatchery where clam larvae are set on fine screens in down-wellers. The young seed is later raised in up-wells, containers which allow algae rich water to be pushed up through the juvenile clams, thereby allowing them to feed continuously and grow rapidly. Once the clam seed grows to sufficient size, it is then put into mesh bottomed trays which are taken out to nursery rafts in the bay...

Once out on the nursery rafts, stacks of the trays of clams are suspended from the rafts allowing them to grow further without having to raise food in the hatchery to feed them.

Once the clams grow to fingernail size they're shipped to the growing areas - in this case that we are speaking of Willapa Bay, Washington. Here they are planted by sprinkling them over net panels on an incoming tide so that the baby clams then work their way through the mesh of the next into the sand where they're then protected from predators such as crabs and ducks as they grow.

Once they have reached market size they are dug, graded and bagged, then brought to Penn Cove where they are suspended from wet storage rafts for purging until their orders have been confirmed.



Littlenecks: These little guys are on the smaller side of the quahog family (a blanket term for a variety of hard-shell clams that vary in size) and are wee, sweet and pretty marvelous served raw on their hard half shells. Plenty of people love them steam simply with beer or wine and a few herbs (tip: If any don't open up within 10 minutes of cooking throw away.



Cherrystones: So those aforementioned quahogs- cherrystones are a size up from littlenecks. They're a bit less tender but still a raw-bar staple and perhaps even more popularly served grilled on the half shell in preparations like clams casino or in pasta sauce. Cherrystones are the ideal clams for the classic New England Clam Chowder.



Middle neck: Mid-sized clam and their rich, firm textured meat has a salty and slightly sweet flavor. Steam fresh middle neck clams with garlic and white wine. Serve them in bowls with their broth, and a large bowl for discarded shells. Include a basket of crusty bread to dip in the fragrant broth.



Buttery Garlic Steamed Clams

SERVINGS: 4

- | | |
|---------|--------------------------------|
| 5 tbsp | Unsalted butter |
| 1 tbsp | Fresh minced garlic |
| 1 cup | White wine |
| 1 tbsp | Lemon juice |
| 3 dozen | Little neck clams rinsed |
| 1/3 cup | Fresh Italian parsley, chopped |
| 1 lemon | wedges |

In a large skillet (that has a lid), melt 2-1/2 tablespoons of the butter over medium heat. Add garlic and cook, stirring constantly, until fragrant (about 30 seconds).

Add wine and lemon juice. Bring to a boil.

Add clams and remaining butter. Cover and steam until clams have opened (7-8 min). Occasionally shake skillet while steaming

Discard any clams that do not open. Sprinkle evenly with parsley and garnish with lemon wedges. Serve with French baguette or over a bed of cooked pasta.

Great Appetizers and Desserts to serve with your "clambake"

1. Corn Bruschetta
2. Veggies and Dip
3. Scallops wrapped in bacon
4. Antipasto skewers
5. Watermelon Gazpacho



1. Watermelon
2. Strawberry shortcake
3. Vanilla Ice cream
4. Lemon Zabaglione with a French Macaroon Cookie
5. Seasonal Macaroons
6. Whoopie Pies
7. Cookies/brownies
8. Ice cream Sundae Bar



CLAMS CASINO

SERVINGS: 4-6

- | | |
|-------------|-----------------------------|
| 24 | clams |
| 3 tbsp | unsalted butter, melted |
| 3 tbsp | dry white wine |
| 3 tbsp | minced fresh parsley |
| 1 | clove garlic, finely minced |
| To taste | salt and pepper |
| 3 tbsp | grated parmesan cheese |
| 4 | slices bacon |
| For serving | lemon wedges |
| For cooking | rock salt |

1. Preheat the oven to 400F with one rack in upper third of the oven and the other in center of oven. Line two baking sheets with aluminum foil. In the first baking sheet, arrange the bacon slices in a single layer. Bake in oven in the center rack while you proceed with the next step.

2. In the other lined baking sheet, arrange the clams in a single layer. Place this in the upper third of the oven. Bake for 6-7 minutes, until the clams have opened. Larger, cherrystone clams will take a little longer. Carefully remove the baking sheet with the clams (be careful, there may be juices in the pan) to a large bowl, along with the juices to let cool. You can return any unopened clams back to the oven for another minute or so, to see if they open. Discard any unopened clams after that.

3. Arrange a big spoonful rock salt on the still-lined baking sheet in 24 small piles, one for each clam. When the clams are cool enough to handle, pry open and discard the top shell. Collect the clam juices as you go in a medium bowl. Use a paring knife or small spoon to loosen the clam from the bottom of the shell. This will make it easier to eat. Place the clam onto the rock salt bed, snuggling it in, so that the rock salt stabilizes the clam. Repeat with remaining clams.

4. To the reserved clam juice bowl (double check for any shell bits), mix in the melted butter, wine, parsley and garlic. Season with salt and pepper, to taste (also, remember you have salty bacon and Parmesan to add as well). At this point, I like to check on the bacon, to make sure it's crisping up nicely. If the bacon looks done, go ahead and remove it.

5. Spoon a little of the butter mixture into each clam half. Top each clam half with the grated Parmesan cheese. Bake the clams in the upper rack for 5 minutes, until the butter is bubbling a bit. The bacon should be perfectly cooked at this time, too. Remove the clams and the bacon from the oven. Cut the bacon into 24 pieces, top each clam with the bacon. Serve with lemon wedges.

The Perfect Complement

TASTY BEVERAGES

- Cucumber Watermelon Sangrias
- Watermelon Jalapeno Margarita
- Summer Sangria
- Coastal Citrus Punch
- Beer-y Bloody Mary
- Classic Cape Cod Cocktail
- Samuel Adams Summer Ale
- Oaky Chardonnay
- Txakoli Rose (SHA-coh-lee)
- Chablis
- Less Oaked White Burgundy