**Beer Steamed Clams and Mussels**

**Ingredients:**

3 ears of corn

2# clams, washed and beards removed

2# mussels, washed and beards removed

3 potatoes, washed and cut into large chunks

1 onion, cut into 8 pieces

1 bottle of beer

2 qt. chicken stock

2 Tbsp. Old Bay seasoning

2 bay leaves

Salt and pepper to taste

**INSTRUCTIONS**

1. Remove the husks and strings from the corn. Cut into 2” thick rounds.
2. Bring the stock and seasonings to a simmer. Find chef and have him add the beer.
3. Add the potatoes. Cook for 7 minutes with the lid on.
4. Add the corn and onions; cook for 5 more minutes with the lid on.
5. Add the clams and mussels and cook for another 5 minutes with the lid on.
6. Adjust seasonings to taste.