

## Chatham Bars Inn: A Traditional New England Clambake

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The Chatham Bars Inn dates back over 100 years, when it was a hunting lodge for wealthy Bostonians. Now, with shingled beachfront buildings and rows of Adirondack chairs on its lawn, the Chatham Bars Inn embodies the dreamy, seaside charm of Cape Cod. Just a short drive from the town of Chatham, this hotel is a classic New England–style retreat and perfect beach destination for families, with stunning views and a relaxation-focused atmosphere.

### ITEMS YOU WILL NEED:

- Field stones
- Canvas tarp
- Plastic landscaping tarp
- Split hard maple and oak wood dry
- Charcoal
- Rock weed
- Water
- Lighter fluid
- Cheese cloth or burlap bags
- Shovel
- Rake
- Large plastic tubs or coolers

### INGREDIENTS / PER PERSON:

- Lobsters 1 ½ lb each
- Corn on the cob shucked and silk removed. (Place all in a cheese cloth bag.)
- 4 each red skin potatoes cut in half. Par cook potatoes in salted water until you can push a wooden skewer through and cool. (Place all in a cheese cloth bag.)
- 1/8 to ¼ lb of mussels wash and remove connective strands. (Place all in a cheese cloth bag.)
- 1/8 to ¼ lb of steamer washed and purged (Place all in a cheese cloth bag.)

- 1/8 Linguica Sausage cut in to 1 inch sections (Place all in a cheese cloth bag.)
- 1/3 cup melted butter

### PROCESS:

The process begins by digging a pit 2 feet in the sand. This will protect the fire from the wind.

Next lay out field stones they should be larger than a soft ball and smaller than a volley ball. You will want a square foot for every 5 people. The rocks should be stacked to a height of 12 to 14 inches.

Soak a canvas tarp the night before in a large bin of water. You will need a few rocks or bricks to keep it submerged. The tarp should be large enough to cover the entire pit and the edges can to lay flat on to the sand.

The bonfire is built by layering the pit with split hard maple and oak wood. The wood height should be 8 to 10 inches high.

Next cover the wood with a 3 to 4 inch layer of charcoal.

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### **PROCESS:**

The fire heats the rock to very high temperature. Well tended, the fire will settle down to a bed of hot coals and rock. The coals and rock provide the cooking catalyst for the clambake.

Light the pit with lighter fluid 5 to 5 ½ hours before you are ready to serve the meal.

Place the large plastic bins next to the pit and fill them with seaweed then cover it with water.

After 3 ½ to 4 hours the coals will settle on the rocks and no flames should exist. Rake the coals so that they fall in between the rocks

The next few steps should be done quickly to capture as much heat as possible under the canvas tarp.

Covered the pit with a 1 inch layer of wet seaweed. The bubbles in the seaweed burst when heated emitting seawater that steams and seasons the food.

Lay the lobsters on upside down to prevent them from moving around. Lobsters should not sit on top of each other.

Place the individual cheese cloth bags filled clams, mussels, red potatoes and corn on the cob and Linguica on top of the lobsters.

Add the remaining seaweed over the food. Cover the pit with the wet canvas tarp and then the plastic tarp.

Using a shovel cover the edges of the tarps with sand to create a seal around the entire pit.

After one hour of cooking, remove the tarps and food from the pit. The food can be placed in large plastic tubs or coolers to keep warm before serving.

### **Time line Example:**

Light Pit between 1:00-:130

At 4:50 layer seaweed and start adding the food to the pit start with the lobster then add the potatoes, corn, steamer, mussels, and Linguica.

Have every thing on and covered by 5 pm covered By 5:00

Uncover at 6:00 and remove the food.