



Greenmarket Recipe Series

Stuy Town Greenmarket Clambake

Today's Greenmarket Clambake is made possible by generous donations from the Stuy Town Greenmarket farmers and producers. You can recreate the experience at home using ingredients found at today's Stuy Town Greenmarket. Please see the below recipe to learn where to shop and how to prepare your very own stovetop clambake!

Ingredients

20 Mussels (debearded)
20 Clams
8 Redskin or Other Small/Medium potatoes
1 Large White or Yellow Onion
1 Garlic Head
1 Cup Chopped Parsley
4 Ears Corn
1 Cup Chopped Celery
3 Cups Silver Lining Chardonnay
1 Baguette
5 Tablespoons Salted Butter (optional)
1 Lemon (optional)

[brackets indicate where to purchase the ingredients at today's Stuy Town Greenmarket]

Farmer/Producer

Seatuck Fish
Seatuck Fish
Samascott Orchards
Samascott Orchards
Samascott Orchards
Migliorelli Farm
Migliorelli Farm
J Glebocki Farms
King Ferry Winery
Bread Alone Bakery

Instructions

Roughly chop the potatoes, onion, garlic and celery. Shuck the corn and cut each ear in half. Place the potatoes in a layer on the bottom of a large stock pot and top with the onions, garlic, celery, white wine and 4 tablespoons butter. Create a layer of corn on top of the vegetable layer and top that with the clams and mussels. Cover the crock pot, seal with tinfoil and bring to a low boil. Allow the "bake" to steam for 30-45 minutes or until the clam shells have opened wide.

Serving Options

Serve heaping scoops of clambake and juice into deep bowls. Top with a spritz of fresh lemon juice, a tablespoon of chopped parsley and alongside slices of toasted, buttered baguette.

Serves 4

For over 30 years, GrowNYC's Greenmarket staff, volunteers and farmers have been working together to promote regional agriculture, preserve farmland and ensure a continuing supply of fresh, local produce for all New Yorkers. To learn more about GrowNYC's Greenmarket, gardening, recycling and education programs visit www.GrowNYC.org. As a non-profit, donations from supporters like you are vital to our continued success. To make a fully tax-deductible contribution please call 212.788.7900 or visit us online at GrowNYC.org.