



- 1. refrigerate pot until ready to cook.
- 2. open your pot, remove bagged seafood (shrimp, clams) and place in refrigerator
- 3. pour in 2 cups of water or your favorite beer (2.5 cups for electric coil cooktops)
- 4. replace lid (not too tight)
- 5. place your pot on largest burner.
 - a. Gas Burner cook on medium high for 30 minutes
 - b. Glass Cooktop cook on high for 40 minutes.
 - c. Electric Coil Cooktop cook on medium for 35 minutes.
- 6.remove seafood from packaging. carefully remove lid (with pot holders) and add the seafood. add additional seasoning.
- 7. replace lid (not too tight)
- 8. steam for an additional 7 to 9 minutes (if shrimp are not all pink, stir them and steam for an additional 2 to 4 minutes)
- 9. remove pot from heat (be careful it's HOT), carefully remove lid.
- 10. **drain.**
- 11. serve on your favorite platter or spread out some paper, empty on the table (foil under the paper will protect your table!), gather round, and enjoy!











