

north carolina's
brunswick islands

Calabash Steam Pot

By: [Waterfront Seafood Shack](#)

Ingredients:

- 1 ½ pound red potatoes, sliced in half
- 12 littleneck or topneck clams
- 6 oz smoked sausage, cut into ¼ inch pieces
- 2 oz seafood seasoning
- 2 ears of corn, cut in half
- 1 ½ pound of medium sized shrimp
- Garlic and butter as desired

Directions:

1. Wash clams thoroughly
2. Steam potatoes for five minutes, then brown on a flat top grill in garlic butter
3. Cook sausage on flat top grill until browned
4. Cook corn in fryer at 350 degrees for four minutes
5. Once browned, place potatoes in steam pan with clams and shrimp, then add seafood seasoning.
6. Steam for four minutes before adding in corn and sausage to steampot.
7. Butter corn and enjoy!