

how to shuck clams

1. Noun - Plural
2. Verb - Non 3Rd Person Singular Present
3. Adjective
4. Verb - Present Tense
5. Adverb
6. Adjective
7. Noun - Plural
8. Adjective
9. Adjective
10. Noun
11. Noun
12. Number
13. Noun - Plural
14. Noun
15. Adjective
16. Adjective
17. Noun
18. Noun
19. Noun
20. Noun
21. Verb - Non 3Rd Person Singular Present
22. Noun
23. Noun

24. Noun _____

25. Noun _____

26. Verb _____

27. Noun _____

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While most _____ you _____ in the store have already been cleaned to some degree, there is usually some _____ sand or salt. _____ your clams _____ may take a few extra minutes, but the end result will be more than worth the effort.

Discard any clams that _____ open when tapped with fingers. To clean _____, scrub with _____ brush under _____ running _____. Soak clams in _____ of 1/3 cup salt to 1 gallon water for _____ . Drain water; _____ 2 more times. Place clams on tray and _____ 1 hour to help clams relax.

Shuck clams. Take pointed clam knife in one hand and _____ towel or glove in the other. With towel, grip shell in _____ of _____. Keeping _____ level with knife, insert the _____ of knife between the shell halves next to hinge; twist to pry shell apart until you _____ a _____. (Use _____ as _____; do not force.) Twist to open shell, keeping clam level at all times to save juice. Cut the muscle from shell and discard top shell.

Tip shell over _____ in bowl to catch clams. _____ clams out of shells with _____ knife; discard bottom shell.