

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 Noun - Plural you Verb - Non 3rd Person Singular Present in the store have already been cleaned to some degree, there is usually some Adjective sand or salt. Verb - Present Tense your clams Adverb may take a few extra minutes, but the end result will be more than worth the effort.

Discard any clams that Adjective open when tapped with fingers. To clean Noun - Plural, scrub with Adjective brush under Adjective running Noun. Soak clams in Noun of 1/3 cup salt to 1 gallon water for Number Noun - Plural. Drain water; Noun 2 more times.

Place clams on tray and Adjective 1 hour to help clams relax.

Shuck clams. Take pointed clam knife in one hand and Adjective towel or glove in the other. With towel, grip shell in Noun of Noun. Keeping Noun level with knife, insert the Noun of knife between the shell halves next to hinge; twist to pry shell apart until you Verb - Non 3rd Person Singular Present a Noun. (Use Noun as Noun; 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 Noun in bowl to catch clams. Verb clams out of shells with Noun knife; discard bottom shell.