

Campfire Clam Bake

Ingredients:

- Aluminum foil
- A metal grate for the top of the fire
- Olive oil
- Butter
- Oregano
- Garlic powder
- Salt
- Pepper
- Corn on the cob (break each cob into 3 pieces)
- Andouille style sausage cut into 1 inch pieces
- Red potatoes cut into 1 or 2 inches cubes (These should be boiled for 10 to 15 minutes prior to making your packets)
- Hard shell steamer clams.

Instructions:

1. Lay a piece of foil out on the table about 2 feet long.
2. Pour about **1 tsp. of olive oil and 2 tsp. of butter** on the bottom in the center of the foil.
3. Then place a **pinch of oregano and a pinch of garlic powder** on the oil and butter.
4. **Sprinkle a little salt and black pepper** over the top.
5. Place **2-3 pieces of corn, 4 pieces of sausage, 4-6 cubes of sausage, and 4-6 clams**. This part is not a science; it's basically whatever will fit as long as the foil stays closed!
6. Bring the ends of the foil together and roll down, then roll to close the sides of your packet.
7. Place on the metal grate **over the fire for 8-10 minutes. Flip half way through**. You'll hear a lot of sizzling and popping! Check one of the packets. If the clams are open... you're done! If not... place on the fire for a few more minutes until they open.



Enjoy!

