

# FROM THE RENZI KITCHEN

## Portuguese Steamers

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### Ingredients

- #44102 • 1 # Whole Clams in Shell
- #30174 • 2 fl oz Olive Oil
- #88186 • 4-6 Red Potatoes, quartered
- #00000 • 2-3 Cans Domestic Beer
- #88153 • 1 White Onion, peeled and quartered
- #23122 • 1# Kielbasa
- #88107 • 3-4 Ears Fresh Corn, husked,  
halved or quartered



### Instructions

Empty beer into a large stockpot and bring to a rolling boil. Add potatoes and onion, lower temperature to a steady simmer and cook for 15 minutes or until potatoes are fork tender. Add corn and cook an additional 3-4 minutes. Add smoked sausage and clams and cook until clams are open.

*\*Recipe adapted from PanaPesca*