



Westinghouse

New England Seafood Boil

Ingredients

- 4oz Maine lobster tails
- ½ lb little neck hard shell clams
- ½ Mussels
- 2 - 4 small red or new potatoes
- 1 piece corn on the cob cut in half
- 2 Lingucia links split length wise
- 1 tablespoon minced Garlic
- 2 cups water
- 1 teaspoon Sea Salt

Directions

1. Place steamer rack into bottom of the CTChef™ Multi-Cooker, add water and sea salt. Layer seafood onto steamer rack placing potatoes on the bottom first, sprinkle the garlic over the potatoes, and then add the seafood, sausage and finally the corn. Close cover.
2. Press MENU button until the “—” points to “Steam”. Press FOOD SELECT button and choose FISH, Adjust the cooking time by pressing the COOK TIME button. Use HOUR button to increase time and MIN button to decrease time. Set time to 1 hour 20 minutes. Press ON/START button.

Chef Rick Tip

Try substituting the water with white wine for added flavor. Also you can add a fish like Cod, Salmon or Haddock on top (wrap in cheese cloth so it is easy to remove without falling apart).

