



## NORTHWEST SEAFOOD BOIL

**SERVES 10 / 1 ¼ HOURS,  
PLUS 30 MINUTES FOR FIRE**

It's hard to control a fire's heat precisely, but these ingredients are forgiving. This can also be done on your home stove (use a 20-qt. canning pot).

Seawater (or regular water plus ½ cup  
kosher salt)

3 lbs. small Red Bliss, German Butterball, or  
other new potatoes (about 30)

10 ears corn on the cob, ends trimmed,  
husks pulled down to remove silk, then  
pulled back up

3 lbs. littleneck clams (25 to 40), scrubbed

2 lbs. lingcod, true cod, or