



NORTHWEST SEAFOOD BOIL

SERVES 10 / 1 1/4 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).

2 lbs. lingcod, true cod, or

Seawater (or regular water plus 1/2 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