
Grilled Clambake Foil Packets with Herb Butter

The Essential Southern Living Cookbook

Servings: 6

Preparation Time: 20 minutes

Start to Finish Time: 40 minutes

1 1/2 cups (12 ounces) unsalted butter, softened
1/4 cup finely chopped shallot
2 tablespoons chopped fresh flat-leaf parsley
1 tablespoon chopped fresh dill
1 1/2 teaspoons lemon zest
3 tablespoons Old Bay seasoning, divided
12 small (two pounds) red potatoes, cut into 1/2-inch wedges
3 ears corn, husks removed, each ear cut into four pieces
24 unpeeled (2/3 pound) medium raw shrimp
24 (one pound, three ounces) littleneck clams in shells, scrubbed
1 pound smoked sausage, cut diagonally into one-inch-thick slices
3 lemons, cut into quarters
6 sprigs thyme
grilled French bread

In a medium bowl, stir together the butter, shallot, parsley, dill, lemon zest and one tablespoon of Old Bay seasoning until well blended.

Combine the potatoes and one cup of water in a medium-size microwavable bowl. Cover with plastic rap. Microwave on HIGH until tender and a knife can be inserted easily in the center of the potatoes, about 5 minutes. Drain and let stand for 5 minutes.

Preheat a grill to medium (400 to 450 degrees). Cut twelve twelve-inch squares of heavy-duty aluminum foil. Place six squares of foil on a work surface. Divide the potato wedges and corn evenly among the foil. Top each with four shrimp and four clams. Top evenly with sausage slices and lemon wedges. Dollop each with about 1/4 cup of the butter mixture. Top each with one thyme sprig and sprinkle each with one teaspoon of Old Bay. Top each mound with a foil square. Crimp all sides together to seal tightly.

Grill the packets, covered, until the shrimp are done and the clams open, 8 to 10 minutes, rotating the packets on the grill halfway through the cooking time. Discard any clams that do not open.

Serve with grilled French bread.

Seafood

Per Serving (excluding unknown items): 633 Calories; 47g Fat (64.5% calories from fat); 16g Protein; 43g Carbohydrate; 6g Dietary Fiber; 116mg Cholesterol; 737mg Sodium. Exchanges: 2 1/2 Grain(Starch); 1 1/2 Lean Meat; 0 Fruit; 8 1/2 Fat.