Grilled Clambake

1/3 cup fresh basil

1/3 cup fresh dill

1/4 cup fresh chives

1 cup mayonnaise

1 serrano pepper, chopped

1 teaspoon lemon zest

1 Tablespoon lemon juice

6 cloves garlic, 2 minced & 4 sliced

1/2 teaspoon kosher salt

​2 Tablespoons water

24 jumbo shrimp in shell, deveined

1 Tablespoon sugar

24 littleneck clams, scrubbed

3 pounds fingerling potatoes

1/2 cup olive oil

2 pounds sausage

4 ears corn, shucked

1 stick butter, melted

1/2 small fennel bulb, thinly sliced

2 shallots, thinly sliced

1 Tablespoon tomato paste

1 cup dry white wine

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Toss the basil, dill and chives in a small bowl.

Whisk together mayonnaise, half the serrano pepper, lemon juice, zest, 1 minced garlic clove, salt and water.

Stir in 2/3 cup of the herbs. Cover and refrigerate.

Combine 6 cups cold water and 3 Tablespoons salt. Add shrimp. Cover and refrigerate 1 hour.

Place clams in a bowl. Cover with water. Add 1/4 c. salt, cover and refrigerate 1 hour.

Toss potatoes with 1/4 c. oil, 1 T. salt and 1 teaspoon pepper.

Place potatoes in a foil packet. Double wrap.

Place potatoes on a hot grill and cook 20 minutes or until potatoes are tender.

Grill all but a 4" piece of sausage until charred. Cut into 3" pieces. Cover.

Grill corn, turning once, until charred. Cut each ear in half.

Drain shrimp and grill in batches.

Toss shrimp and corn with melted butter and 1 minced garlic clove.

Drain and rinse clams.

Slice reserved sausage into 1/4" thick rounds.

Heat 1/4 c. oil in cast iron skillet on grill. Add sausage and cook until starting to brown.

Add fennel, shallots and remaining serrano and cook until softened.

Add 4 sliced garlic cloves and tomato paste and cook 1 minute.

Add wine and cook until reduced by half.

Add clams, cover and cook until clams open.

Combine corn, shrimp, grilled sausage and potatoes on a platter.

Serve with lemon wedges, reserved herbs and herbed mayonnaise.