



Recipes

Wampanoag Nippi Sukissuog - Clam Broth

Clam broth is a traditional seasoning which adds a salty flavor to foods such as stews or nassamp. After the colonists learned about Wampanoag clam broth it became the base for New England, Manhattan and Rhode Island Clam Chowders

The way clam broth was made in 1621 is basically the same as it is made today. Only the pots were earthenware and the broth was cooked over a fire.



Ingredients:

- 8 pounds large cherrystone clams or small quahogs (about 20 clams)

Preparation:

- Wash the clams well under cold running water in a colander. (See Tip below) Place clams in a large pot, and add enough water to cover clams by 2 inches. Cover pan and place over high heat
- When the water comes to a boil, give the pan a good shake. Turn the heat to low, and cook clams another 30 seconds or so. Remove from the heat, and take out all the clams that have opened, using a slotted spoon. If any clams remain closed, put back on the heat, with the lid on the pan, and cook another 1 to 2 minutes. Remove remaining clams, reserve, and discard any clams that have not opened.
- You should now have about 5 or 6 cups of clam both. Let the broth sit for about ten minutes. After sitting, almost all the grit will sink to the bottom. Then carefully pour the broth through a fine mesh strainer which can be lined with a double layer of paper towels or a large coffee filter set over a medium bowl.

Tips:

Wash the clams one at a time under running water, scrubbing off any sand with your fingers, a scouring pad, or a brush. If a clam is slightly open and doesn't close when tapped on a hard surface, discard it. Try to pry open any clam that feels very heavy. If it's full of sand, discard it. Large cherrystone clams cook faster than small quahogs.

While clams are steaming, the broth usually spills over a bit when the clams are almost cooked. You can avoid this when the liquid threatens to boil over, put the lid ajar and reduce heat slightly.