

TOWN & COUNTRY

How to Throw the Perfect End-of-Summer Clambake

The Weekapaug Inn shows us how it's done.



COURTESY OF RELAIS & CHÂTEAUX



by CAROLINE HALLEMANN • AUG 26, 2016

We're making the most of the last few weeks of summer, and how better to celebrate the season than with a good old-fashioned New England clambake?

Later this year, the [Weekapaug Inn](#), a luxury hotel located right on the Rhode Island shoreline, will share its culinary secrets as part of *The Art of Entertaining Relais & Châteaux*, a coffee-table book filled with recipes, party ideas, and decorating tips from Relais & Châteaux properties throughout North America.

The tome is out in late September, but *T&C* got an exclusive sneak peek of the Weekapaug's signature clam recipe, a savory littleneck dish, which pairs perfectly with the inn's Garden Party cocktail.

Check out the recipes below, and preorder the full collection of entertaining tips, [here](#).

NATIVE LITTLENECKS AND MUSSELS WITH CHORIZO AND ROASTED CORN

Steamed littleneck clams are the quintessential Rhode Island summer staple. The Weekapaug Inn pairs the sweet, briny flavor of clams and mussels with spicy sausage and local sweet corn.

Ingredients for 8-10 servings:

6 ears of fresh corn on the cob, unhusked

1/4 cup olive oil

1 pound chorizo, casings removed, crumbled

1 cup diced Spanish onions

Kosher salt

1/4 cup thinly sliced garlic

5 pounds native littleneck clams, washed

1 (12-ounce) bottle Allagash beer

3 pounds Blue Hill Bay mussels, washed, beards removed

3/4 to 1 cup (1 1/2 to 2 sticks) Vermont unsalted butter

4 scallions, thinly sliced on the diagonal

Minced fresh parsley

How to make:

Preheat the oven to 350°F.

Lay the unhusked corn on a baking sheet and roast for 25 to 30 minutes, until the husks are golden brown and the corn gives a little when squeezed. (You can also roast the corn in a convection oven at medium level fan for about 20 minutes.) Let cool.

Remove and discard the husks and all of the silk.

Run your knife down each side of the corncobs to remove the kernels. (Save the cobs for other applications; they make a great corn stock.) Set the corn kernels aside.

Heat the olive oil in a large rondo or large braising pan over medium-high heat.

Add the chorizo, reduce the heat to medium, and allow the chorizo to render out some of the fat.

Reduce the heat, add the onions, season with salt, and cook until translucent.

Add the garlic and cook until soft and the aroma is extracted from the garlic.

Add the clams and beer. Cover, return the heat to high, and cook for 9 to 11 minutes, until the clams just start to open.

Add the corn, mussels, and butter. Cover and cook for an additional 2 to 3 minutes, until all the shellfish are fully opened and the butter is melted. (If any shellfish do not open, discard them.)

Season lightly with salt and finish with the scallions and parsley. Serve immediately.

GARDEN PARTY

And what would a fête be without a cocktail? The Weekapaug Inn recommends serving up Garden Parties, a New England alternative to the mojito, which features fresh cucumber and mint from their garden and organic vodka distilled in nearby Ashford, Connecticut.

Ingredients:

3 cucumber slices, plus more for garnish

4 fresh mint leaves, plus more for garnish

1 teaspoon simple syrup or superfine sugar

1 1/2 ounces Rime organic vodka

Fever-Tree club soda

How to make:

Muddle the cucumber and mint in a highball glass.

Add the simple syrup and fill the glass with ice.

Add the vodka, finish with club soda, and garnish with cucumber and mint.