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PACIFIC NORTHWEST PIT COOKED SEAFOOD  
John Mudge @ 1:352/111

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Requires:

- Seaweed or Skunk Cabbage Leaves
- Whole (gutted) Salmon (Silver or King)
- Corn on the Cob
- Red Potatoes
- Shrimp
- Littleneck or Manila Clams
- Oysters
- Mussels
- Scallops
- Ling Cod fillets cut into chunks

Dig a pit 3 or 4 feet in diameter in the beach sand above high tide level.

Add round rocks to pit.

Build a fairly large alder fire in the pit.

Allow the fire to burn down to coals.

Cover with a single layer of seaweed or skunk cabbage leaves.

Wrap a whole gutted salmon in chicken wire and place on the seaweed.

Cover with a single layer of seaweed or skunk cabbage leaves.

Add a layer of corn-on-cob and small red potatoes.

Cover with a single layer of seaweed or skunk cabbage leaves.

Add a layer of shrimp, clams, crab, mussels, scallops, oysters, and chunks of ling cod.

Cover with a layer of seaweed or skunk cabbage leaves.

Place a tarp over the top and cover it with sand.

Leave it for 3 to 4 hours.

Dig it up and enjoy!

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