

Pacific_Northwest_Pit_Cooked_Seafood_1994.txt

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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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