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Ceramic Bean Pots **7621 Large 4.5 Quart** **7622 Medium 1.5 Quart**

Care & Use

Oven, Microwave and Dishwasher Safe. It is best to place filled bean pot into cold oven and let it warm up as the oven comes up to temperature.

*****Do Not Use On Stovetop -- direct heat will crack the ceramic.*****

Handwashing in Hot Soapy Water is recommended.

Traditional Boston Baked Beans

2 lbs pea beans
2 quarts water
1/2 lb salt pork
2 tsp salt
1 cup molasses
1 tsp dry mustard
2 Tbs brown sugar

Wash beans and discard any imperfect ones. In pan, cover with the water and bring to boiling point. Boil 2 minutes, turn off heat and let soak 1 hour or more. Beans will be done when skins start to split and beans are fork tender. Drain, reserving the cooking water. Put beans in the Bean Pot.

Cover the salt pork with boiling water and let stand for 2 minutes. Drain, and cut 1 inch gashes in to the salt pork without cutting through the rind. Put salt pork on top of beans and push down into the center until only the rind shows.

Mix salt, molasses, dry mustard and brown sugar. Add 1 cup reserved bean cooking water and bring to boil. Pour over beans. You can add a couple tablespoons of BBQ sauce, or 1/4 cup slivered onions if you wish.

Place cover on bean pot and bake at 250°F for 6 to 8 hours. Add more cooking water occasionally to keep beans moist as needed. Uncover last hour to brown the rind of the salt pork.

You can flavor store-bought canned beans to your liking and heat them in the bean pot for a traditional serving look.

New England Clam Chowder

Use your bean pot to serve this new England Clam Chowder!

Clams -- 2 dz medium quahog clam,
or 2 - 7½ ounce cans clams
or 1 pint shucked and washed fresh clams.
3 slices bacon
½ cup onion, chopped
1 cup celery, finely diced
3 cups red skin potatoes, diced (washed, not peeled)
½ cup carrots, finely diced (Optional)
1½ teaspoon salt
2 cups milk
1 cup light cream
¼ tsp thyme leaves, dried, crushed. or 1 Tbs Fresh
3 Tbs Flour
¼ tsp pepper

If using fresh clams in shell, place in large kettle with 1 cup water and bring to boil. Reduce heat and steam until shells open (5 minutes). Remove from shells. Dice clams, strain and reserve ½ cup liquid or use ½ cup bottled clam juice. Partially cook the bacon and dice. Add celery and onion, and cook until tender. Add clam liquid and 1½ cups water. Add carrots. Cook until carrots are half done. Add potatoes. Cook 15-20 minutes until tender. Add thyme, salt and pepper. Add clams, 1¼ cups milk and cream. Blend remaining 1½ cup milk with flour, stir into chowder, cook, stirring until just at the boil. You can also add shrimp, scallops, squid, fish for a Seafood Chowder.

Traditional New England Clambake

3 or 4 Lobsters
3 lbs. Soft Shell Clams
6 to 8 Chicken Thighs
2 lbs. Red New Potatoes
5 lbs. Seaweed or Rockweed (Fresh)
6 to 8 Ears of Corn (Left in husk, silks removed)
2 lbs. Linguica or Chorizo Sausage
1-1/2 to 2 Cups Butter

Place the potatoes and chicken in a large pot of salt water, bring to a boil and reduce heat and simmer until the potatoes are soft (soft but not cooked through) and the chicken thighs are cooked through (about 15 minutes) skimming any foam that rises to the top.

Prepare coals in your grill (with lid), place seaweed and corn in a very large bowl of water and soak thoroughly (about 20-30 minutes). When coals are ready place a layer of Seaweed (about 4 inches deep) over the entire grill. Place the Lobsters in the center of the Seaweed and surround with the corn. Arrange potatoes, chicken and sausage in layers on top the Lobsters. Top with the Clams. Cover completely with the remaining Seaweed. Close grill lid and cook for 45 minutes or until the Lobster is steaming and red. Serve immediately with butter. Perfect with your Baked Beans and Cornbread!

Indian Corn Bread

1 cup enriched cornmeal
1 cup all-purpose flour
1 cup milk
2 Tbs sugar (optional)
1 egg, beaten
1/4 cup vegetable oil or melted margarine
4 tsp baking powder
1/2 tsp salt

Combine all ingredients. Pour batter into greased pan (8 inch or 9 inch square). Bake at 425 degrees F for 20 to 25 minutes, or until golden brown. Makes 8 servings.

Seafood Chowder

1 1/2 lbs. haddock fillets
1 lb. scallops
8 oz. crabmeat
2 cans minced clams
2 cans shrimp
1 - 1 1/4 lbs. Lobster, cooked with meat removed
Salt and pepper to taste
1/4 lb. butter
2 qts. milk or combination of milk and cream

Cook haddock, just covered with salted water, until flakes with fork. Reserve juices. Simmer scallops, just covered with water for 5 minutes (save juice). Flake haddock. Cut scallops in half if large. Put in large kettle with saved juices. Add clams and shrimp (not drained). Add crabmeat and lobster. Blend and Heat. Add salt and pepper. Add heated milk. Add butter. Let sit for 20 minutes to heighten flavors. Yield 12 to 16 servings.

Fish Chowder

2 lbs. Poached fish (Halibut, Haddock, Sole, or Cod Fish)
1/2 cup Chopped Onions
1/4 cup Butter
1/2 cup Flour
1 qt. Half & Half
1 cup Poaching Liquid
1 tsp Grated Lemon Peel
1 tsp Paprika
1/2 tsp White Pepper
Chopped Yolks 3 Hard Cooked Eggs

Any of the fishes (listed above) will work very well or you can use a mixture of these fishes. Saute onions in butter until tender. Add the poaching liquid, lemon peel, pepper, paprika, and flour. Mix the flour into mixture slowly. When mixture is smooth, slowly add Half & Half. Cook this mixture until it thickens. When the mixture has thickened to your liking add the flaked fish meat and chopped egg yolks, and continue to cook until heated through. Chowder is now ready to serve. Top with chopped green onion, chopped parsley or grated shredded yellow cheese.