

HOW TO CARE FOR YOUR SHELLFISH

- 1. Fresh shellfish needs to stay cold! The ideal temperature to store shellfish is between 34 and 40 degrees Fahrenheit.
- 2. In a refrigerator covered by a damp cloth is perfect.
- 3. In a cooler buried in ice with the drain hole open is also great.
- 4. The key is to not let fresh shellfish sit in ice melt as it cannot survive that sort of treatment.
- 5. Mussels and Soft-Shell clams should be kept cold and cooked within 4 days of purchase. We purge our shellfish so just a quick rinse and they are ready for the pot.
- 6. Oysters and Clams can be stored for at least a week if properly chilled. Our oysters are purged to remove any internal sand and grit. A quick rinse is all that is needed before preparation to remove any sand that may have clung to the shells.
- 7. Any broken shellfish should be thrown away.
- 8. Any open shellfish that does not close with a tap or a freshwater rinse should be discarded.
- 9. Now all that's left to do is enjoy and spread the word!

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