

TIPS & TRICKS



SET A TIMER

Follow the included instructions for steaming times – and don't peek! You'll let all the steam out.

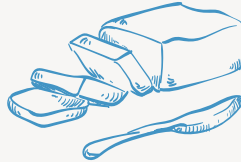
USE THE POT FOR TRASH

Put the pot in the center of the table for everyone to toss in discarded shells, etc.



MELT YOUR BUTTER

Drizzle over the top when serving or make a dip (add a little garlic or some of our Herb Blend Seasoning for extra flavor)



USE WINE



Consider adding white wine instead of beer or broth. White wine and herb blend combo is delish.

GET THE CORNBREAD



Put it in the oven for 10-15 minutes at 350 degrees.

MIX YOUR SEASONINGS



Combine our Jimmy's Way with our Herb Blend for a pot packed with flavor! A little spice, a little citrus, a little tradition – all you need!

DITCH THE DISHES



Line the table with our table paper for easy cleanup (make sure you protect your table from the steam – a cookie sheet works well!)

GIVE IT A SHAKE



Carefully (with oven mitts!) lift and give the pot a little shake mid-steam to redistribute ingredients.

ADD BEER OR BROTH



Replace the water with your favorite light beer or seafood broth.

SAVE LEFTOVERS

Leftover shrimp or sausage are perfect in eggs, pasta, or salads the next day! Leftover potatoes are a great breakfast add-on as well!

SUBMIT YOUR TIPS & TRICKS

Post your favorite Tips & Tricks and tag us @topsailsteamer. If you don't have socials, send us an email letting us know what works best for you! info@topsailsteamer.com

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