Instant Pot Steamed Clams

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FRESH CATCH
SEAFOOD
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Ingredients

- Little Neck clams (up to 50)
- ½ cup butter, divided (¼ cup for sautéing, ¼ cup melted for serving)
- 1 tbsp minced garlic (adjust to taste)
- ½ cup dry white wine (optional)
- 1 ½ cups water
- Toasted bread and salt (optional)

Instructions

1. Select the Sauté function on the Instant Pot. Melt ¼ cup of butter and sauté the garlic for 1 to 2 minutes until fragrant and lightly toasted.
2. Pour in 1 ½ cups of water and the white wine (if using), then add the clams.
3. Secure the lid and pressure cook on High for 3 minutes.
4. Release pressure immediately upon completion (no natural release time required).
5. Transfer the clams to a large serving tray.
6. Serve with the remaining ¼ cup of melted butter for dipping and toasted bread to absorb the seasoned broth.

I LOVE to eat clams…I can eat 50 by myself! Using the Instant Pot is easy and delivers perfectly cooked clams each time! 😊 Micah