

SUZANNE BROWN



SUMMER™

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# Garlic Steamed Clams

From my book, *Summer: A User's Guide*

4 dozen hard shelled clams, well scrubbed

3 tablespoons olive oil (or butter)

10 cloves garlic, peeled & minced

1-cup white wine

1/2-cup parsley, chopped (optional)

Lemon

Make certain your clams are alive by checking that they are tightly closed. If they are open slightly, tap to see if they react to your touch; if not, discard. Also discard any clams that have cracked shells. When ready to cook, scrub the clams with a stiff brush under cold running water.

In a large stockpot or Dutch oven with a firm fitting lid, heat the olive oil, then add the garlic and sauté for approximately 5 minutes. Turn up the heat and add the water, the wine and the parsley. Add the clams, close the lid and allow clams to steam for appx 10-15 minutes, or until the clams open. (Note: During the cooking process – without opening the lid - shake the pot a few times to redistribute the clams) When done, place the clams and the broth in a large bowl, discarding any clams that did not open. Squirt some lemon over the clams and serve with crusty bread. You can also serve with a side of melted butter for dipping. Makes 6 appetizer servings, or 2 entrée servings

