

upclose & tasty

Steamed Clams with White Wine, Garlic and Parsley

Inspired by Moran's Oyster Cottage near Galway, Ireland

Ingredients

2 pounds Littleneck clams, rinsed and cleaned
3 tablespoons of butter
4-5 garlic cloves, minced
1/3-1/2 cup white wine
Note: I used a Pinot Gris
3 tablespoons of chopped parsley
Juice from 1/2-1 whole lemon, to taste
1 lemon cut into wedges
Crusty bread, for dipping

Preparation

1. Melt butter in a pot over medium heat.
2. Add the garlic and cook for another 2 minutes.
Note: Be careful not to burn the garlic.
3. Add wine and increase heat until wine is brought to a simmering boil.
4. Add the clams and cook for 5-7 minutes, stirring occasionally, until clams have opened.
5. Discard any clams that did not open.
6. Add parsley and lemon juice and stir to combine.
7. Transfer clams and broth to a serving bowl and add additional lemon wedges.
8. Serve with crusty bread for dipping.

Enjoy!