



## *Steamed Clams in White Wine*



### **Ingredients:**

- 3 tablespoons butter
- 3 cloves fresh garlic, minced
- ½ cup dry white wine or dry Vermouth
- 2 pounds of clams (Littlenecks or Manilla), rinsed and cleaned
- 3 tablespoons fresh parsley, chopped
- 1 small lemon cut into wedges
- ½ teaspoon crushed red pepper flakes
- crusty rustic bread

### **Method:**

1. Melt butter in a medium pot over medium heat.
2. Add garlic and cook for 2-3 minutes until garlic is fragrant but not burned.
3. Add wine and increase heat to medium-high until wine is brought to a simmering boil.
4. Add clams and cooked covered for 5-7 minutes, stirring occasionally, until clams have opened.
5. Discard any clams still closed. Add parsley and give the pot a quick stir.
6. Transfer clams and broth to a large serving bowl, serving with lemon wedges on the side.
7. Do not forget to have some to dip into the clam broth.