

Steamed Littleneck Clams

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Why not try some steamed littleneck clams tonight...
(you can also use cherry stone clams, which are simply larger)

Here is what you will need:

4 Pounds Clams (rinsed and scrubbed)

1 Can Chicken ...Broth (14.5 ounce)

1 Cup White Wine

1 Stick Butter (8 Tablespoons)

1 Tablespoon Minced Garlic

Dash Hot Sauce (optional)

Pour the chicken broth and wine to a large pot and bring to a low boil over medium-high heat, carefully add the clams and bring back to a simmering boil, Stir occasionally and reduce heat to medium as needed. Meanwhile, in a small saucepan, melt the butter over medium heat with the garlic and hot sauce, allowing the garlic to become fragrant, but not burned.

Once the wine sauce returns to a boil, remove clams from the heat as they open. Pour the garlic butter into small bowls for dipping and enjoy immediately.

Background Music

"Zap Beat" Kevin MacLeod (incompetech.com)

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