

Baked Stuffed Clams

serves 6

Ingredients:

36 Large clams washed
¼ cup dry white wine
6 Fresh garlic cloves (not peeled)
½ cup Virgin olive oil
1/8 teaspoon crushed red chili flake
½ cup Flat leaf Parsley washed and sliced
½ pounds unsalted butter
½ grana parmesan grated
1 each Fresh Lemon juice
3 cups Fresh bread crumbs
1 tablespoon Fresh Marjoram washed and minced
¼ cup Chives washed and minced

Prep the bread crumbs:

In a heavy bottom sauté pan slowly heat ¼ pound of butter with ¼ cup olive oil. Add the 4 sliced garlic and lightly toast. When garlic is lightly browned adds the fresh bread crumbs and mix well. Toast the bread crumbs slowly for 3-4 minutes. Make sure to stir constantly to avoid burning. Turn the heat off and add chives, parsley and parmesan. Mix together well and set aside.

Prep the clams:

In a heavy bottom sauce pot, begin to heat ¼ cup of olive oil slowly then add 2 sliced garlic cloves, chili flake and washed clams. Sauté the clams for 30 seconds then add the wine, lemon juice and cover. Jiggle the pan slightly during this process. The clams should take approximately 2- 3 minutes to open. When the clams are open remove and place in a strainer and reserve the juice.

When the clams are cool take a paring knife and slice around the shell of the clam, during this process try and keep the clam intact. Place the clams in the strained broth to prevent them from drying out. Reserve the clam shell for stuffing.

To assemble:

Place the clam shells on the sheet pan. Start the process by placing a shucked clam into the shell, then place a little dollop of butter on the clam. Mound the bread crumbs in the clam shell till completely covered. Continue this process till all the clams are stuffed. Drizzle a few drops of the clam juice on the bread crumbs just before baking

To Bake:

Turn your oven on broil and pre heat. Place the sheet pan of clams on the lowest rack in your oven. Warm to the bread crumbs are toasted and the clam is slightly warm inside.

To Serve:

Carefully remove the clams and place on a platter serve immediately.