Clams or Mussels in White Wine and Garlic

Quick · Serves 4

Ken's note: TBD

Steamed in a fragrant garlic, shallot, and wine broth, finished with butter and parsley. Serve with plenty of crusty bread for the broth. Taste the broth before salting; clams and mussels are salty.

Ingredients

- 2 lb mussels (scrubbed and debearded) or littleneck clams (scrubbed)
- 2 Tbsp unsalted butter
- 1 Tbsp olive oil
- 2 shallots, finely chopped
- 4 garlic cloves, thinly sliced
- Pinch of red pepper flakes
- ¾ cup dry white wine
- 2 Tbsp chopped parsley
- Juice of ½ lemon
- Crusty bread, to serve

Method

1. Discard any mussels or clams that are cracked or stay open when tapped. Soak clams in cold water 20 minutes to purge grit, if you can.
2. Melt 1 Tbsp of the butter with the oil in a large pot over medium heat. Cook the shallots until soft, about 3 minutes, then add the garlic and pepper flakes for 1 minute. Add the wine and boil 1–2 minutes.
3. Add the shellfish, cover, and steam 5–8 minutes, shaking the pot once or twice, until the shells open (clams may take longer). Discard any that stay closed.
4. Stir in the remaining butter, parsley, and lemon. Taste the broth and add pepper. Ladle into bowls with the broth.
5. Saffron variation (for mussels): add a pinch of saffron threads with the wine, then ½ cup clam juice, 2 seeded chopped tomatoes, and 2 sliced scallions, and simmer 5 minutes before adding the mussels. Finish with chives.