

Garlic Butter Clams with White Wine Cream Sauce

Ingredients

3 lb Littleneck Clams
3 T Unsalted Butter
5 clv Garlic (minced)
2 Shallots (diced)
1/8 t Red Pepper Flakes
1 c Clam Juice
3/4 c White Wine
1/2 c Heavy Cream
2 T Parsley
2 T Chives
0 ds Salt
0 ds Ground Black Pepper

Instructions

- 1.To clean clams place a rack into a large baking dish. Add clams in a flat layer on top. In a measuring cup mix 4 cups of water with 1 tablespoon salt until dissolved. Pour the solution into the pan, the liquid should go right above the clams mouth, do not submerge clams. Make more solution, if needed. Cover with foil leaving one corner open in a cool dark place for 1 hour.
- 2.After 1 hour, take the rack off. Rinse clams under fresh water and scrub the shells with a paper towel. Set aside until ready to use.
- 3.Melt butter in a large stockpot over medium heat. Add garlic, shallots and red pepper flakes, and cook, stirring frequently, until fragrant, about 2 minutes.
- 4.Stir in clam juice and wine. Bring to a boil;

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reduce heat and simmer until slightly reduced, about 1-2 minutes.

5. Stir in clams. Reduce heat to low; cover, with a tight-fitting lid, and cook until the clams have opened, stirring once, about 8-10 minutes. Discard any unopened clams.

6. Remove from heat; stir in heavy cream and season with salt and pepper, to taste.

Serve immediately, garnished with parsley and chives.