



Steamer Clams

Ingredients: 3 tablespoons butter, divided
¼ cup minced garlic
¼ cup chopped green onion
2 pounds small clams or cockles
1½ cups white wine
2 chicken bouillon cubes with 1½ cups water or 1½ cups chicken broth
juice of ½ lemon
½ cup cream or half and half
Chopped parsley for garnish

Serving Size: 4-6 servings

Storage: Store the live clams in your refrigerator and cover with a damp cloth to keep moist. They should not stand in water, so drain liquid from the container daily.

Preparation: In a large sauté pan over medium heat, melt 2 tablespoons of butter. Add the garlic and green onion and cook for 3-5 minutes or until softened, stirring occasionally. Add the cockles and cook for another 5 minutes. Add the white wine and bouillon cubes with water or the chicken broth. Bring to a boil then reduce to a rolling simmer and cook until the clams open up, stirring occasionally. Remove from the heat and stir in the lemon juice. Add the remaining tablespoon of butter and the cream and stir. Garnish with parsley and serve immediately. Serve with sourdough bread.

To see the website where this recipe is found check out,
www.foodiecrush.com/how-to-make-steamed-clams