

Steamed Clams with Chorizo

3 pounds small Manila Clams*
1/4 cup olive oil
1 shallot, finely diced
4 garlic cloves, minced
1 teaspoon red chile flakes
1/2 pound Spanish chorizo, sliced
1 cup white wine (Albarino)
2 teaspoons Pimenton De la Vera
1 teaspoon Sherry Vinegar
2 tablespoons chopped parsley
1 teaspoon sea salt

Big loaf of crusty bread

*Before cooking clams submerge in cold water for 30 minutes with a teaspoon of corn meal to purge grit or sand from clams. Drain, rinse and keep under ice.

1. In a large pot sweat the chorizo in olive oil.
2. Add the shallots, garlic, red chile flakes and Pimenton de la vera.
3. Add clams and white wine. Cover and steam for 5 – 7 minutes until the clams are open.
4. Add vinegar and parsley. Salt if necessary.
5. Discard any unopened clams and serve