



Steamed Littleneck Clams in Garlic & Oil



Ingredients

- 24. littleneck clams
- 2T olive oil
- 1/4c chopped onion
- 1T.minced garlic
- 1/4c water or white wine
- salt,pepper,parsley to taste

Instructions

1. Rinse clams in cold water
2. In lg pot,heat oil and saute onions and garlic 60 seconds.
3. Add water or wine,clams and season to taste.
4. Cover,steam till clams open,about 8-10 mins.
5. Serve with melted butter and broth
6. Note: I sometimes saute chopped prosciutto or chorizo with garlic and onion. Also,sometimes add chopped tomato at the end.
Serve alone or on a bed of pasta.

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