



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 a large 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.