



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.