

Tapena

GRAB A FORK



Clams steamed with Ham and White Wine

Serves 8 – 10 small plates

Ingredients

- 3 pounds scrubbed and cleaned little neck clams*
- 1/3 cup extra-virgin olive oil
- 4 ounce diced Serrano ham
- 1/2 tsp red pepper chili flakes
- Pinch of paprika
- 4 large cloves garlic, minced
- 3/4 cup dry white wine
- 1/2 cup water
- 2 Tbsp chopped parsley

Directions

Heat oil in a large skillet, add ham, cook until almost crispy.

Add red pepper flakes, paprika and garlic, and stir until garlic is softened and aromatic (30 seconds). Do not let the garlic burn.

Add the wine and heat for 1 minute.

Add the water and bring to a simmer. About 2 minutes.

Add the clams evenly throughout the pan and cover. Cook over high heat for 6-8 minutes until the shells open.

Uncover, remove the clams to serve, let the broth cook down slightly (2 minutes), Pour broth over clams.

Sprinkle parsley and serve with a side of toasted bread.

* Buy the freshest clams, keep them cool until use, discard any open clams before cooking