



CLAMS MULLIARD

'Community Through Cooking'

CLAMS MULLIARD

RECIPE:

INGREDIENTS:

- 13 littleneck clams
- 6 cloves garlic, chopped
- 1 white onion, chopped
- 2 tbsp olive oil
- 1 stick butter
- 1 cup pinot grigio
- 2 cups water
- ½ lemon
- 2 tbsp parsley, minced
- salt
- peppercorns, crushed
- sourdough bread

What's a mulliard? It's one of the many nicknames I have for my dog Gracie. And since she's so stinking cute, why not name a dish after her?

Step 1 is to wash off your clams. Under cold water, scrub each of the shells thoroughly to ensure they are clean. You don't want to be crunching on grains of sand when eating this dish.

Next, in a large saucepan add your olive oil, garlic and white onion. Sauté for about 6 minutes or until the onion becomes translucent. Then, add your cup of pinot grigio (any dry white wine will work, but I prefer pinot grigio). Over medium-high heat let the wine reduce to about half of its original volume.

Once the wine has reduced, melt and mix in your stick of butter. Add the two cups of water, crushed peppercorns, lemon and parsley. Then let your broth return to a boil.

Now drop your clams into the broth and cover. Watch them closely and remove each one as they begin to open (this should take around 5 minutes). Don't steam them too long, as I made this mistake, and the tender littlenecks came out tough and chewy.

Finally, serve your clams in bowl alongside a loaf or two of sourdough bread; it will come in handy for soaking up the tasty broth, which I actually like more than the clams themselves sometimes.

And that's it: clams mulliard, from Gracie's bowl to yours. Enjoy!

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