



Grilled Mussels & Clams

Serves 4-6

Ingredients

- 1 bag of clams (about three dozen)
- 1 bag of mussels (about three to four dozen)
- 1 cup dry white wine
- 1/4 cup extra virgin olive oil
- six to eight large cloves of garlic
- 1/4 cup minced parsley
- 2 or 3 small pepperoncini peppers
- salt, pepper to taste
- 1 loaf of French or Italian bread, sliced and grilled
- more garlic pieces and olive oil to smear on the bread

Directions:

Preheat your grill and toast the bread. While the shellfish is cooking, smear a little raw garlic and olive oil on the slices.

Place the mussels and clams in a large aluminum container that fits your grill. Then pour in the wine and olive oil. Add the garlic, parsley, peppers, salt, and pepper. Toss it all together.

Place on the grill and close the lid. Wait about 15 minutes and check. It may take another five minutes or so for most of the shells to open. There will be some stragglers but remove the ones that are open and leave the others to pop open for another minute or two. Place the shellfish in a large, deep bowl with the juices from the pan, and surround it with the grilled bread.