

fresh fish markets



featured recipe!

Grilled Clams with Charred Jalapeno Basil Butter

Serves 4

Ingredients

- 2-4 pounds littleneck clams
- 2 jalapeños
- 1/2 cup unsalted butter softened, 8 tablespoons
- 1 tablespoon honey
- 1/2 cup fresh basil chopped
- zest of 1 lemon
- 1/2 teaspoon salt
- 2-4 ounces blue cheese crumbled (optional)

Directions:

To make the Jalapeño Basil Butter, preheat the grill or grill pan to high heat.

Once the grill is hot, add the jalapeños and char all over, about 2 minutes per side. Once charred, remove from the heat and place in a bowl to cool, cover with a dish towel. Once cool enough to handle slice the jalapeños in half, remove your desired number of seeds and then finely dice.

To a bowl mix together the softened butter, jalapeños, honey, basil, zest of 1 lemon and a pinch of salt. Mix until combined and then fold in the blue cheese (if using). The butter can be store in the fridge for up to 2 weeks. Before serve, leave the butter on the counter to soften or lightly melt over the stove.

To make the clams, preheat the grill to high. Once hot, add the clams in a single layer, cover and cook until the clams open, about 5-10 minutes. Discard any clams that do not open. Toss the hot clams with the jalapeño butter and serve with more butter, toasted bread and extra cheese. Enjoy warm!