



Garlic Butter Clams with a White Wine Cream Sauce

Serves 4

Ingredients

25-30 littleneck clams
3 tablespoons unsalted butter
3 cloves garlic, minced
2 medium shallots, diced
Pinch of crushed red pepper flakes, optional
1 cup chicken stock
3/4 cup dry white wine
1/2 cup heavy cream
Kosher salt and freshly ground black pepper, to taste
2 tablespoons chopped fresh parsley leaves
2 tablespoons chopped fresh chives

Directions:

Soak clams in cold water for at least 30 minutes; drain well.

Melt butter in a large stockpot or Dutch oven over medium heat. Add garlic, shallots, and red pepper flakes, and cook, stirring frequently, until fragrant, about 2 minutes.

Stir in chicken stock and wine. Bring to a boil; reduce heat and simmer until slightly reduced, about 1-2 minutes.

Stir in clams. Reduce heat to low; cover, with a tight-fitting lid, and cook until the clams have opened, stirring once, about 8-10 minutes. Discard any unopened clams.

Remove from heat; stir in heavy cream and season with salt and pepper, to taste.

Serve immediately, garnished with parsley and chives, if desired.