

fresh fish markets



featured recipe!

Pop-Open Clams with Horseradish-Tabasco Sauce

Serves 4

Ingredients

2 dozen littleneck clams, scrubbed
4 tablespoons unsalted butter, softened
2 tablespoons drained horseradish
1 tablespoon Tabasco
1/4 teaspoon finely grated lemon zest
1 tablespoon fresh lemon juice
1/4 teaspoon smoked paprika
Salt
Grilled slices of crusty white bread, for serving

Directions:

Light a grill. In a small bowl, blend the butter with the horseradish, Tabasco, lemon zest, lemon juice and smoked paprika. Season with salt.

Arrange the clams over high heat and grill until they pop open, about 25 seconds. Using tongs, carefully turn the clams over so the meat side is down. Grill for about 20 seconds longer, until the clam juices start simmering. Transfer the clams to a serving bowl. Top each clam with about 1/2 teaspoon of the horseradish-Tabasco sauce and serve with the grilled bread.