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## Garlic Steamed Clams with Buttered Pasta

Serves 2

**Ingredients-have your ingredients prepared in advance as suggested in the ingredient list.**

- 1 1/2 pounds small mahogany or other small clams or mussels if you prefer. Do not buy "steamers".
- 2 thick slices country-style or sourdough bread
- 1/2 tablespoon olive oil to brush bread (optional)
- 2 tablespoons butter
- 2 cloves garlic, thinly sliced or minced
- 1 large or 2 small shallots, minced or 1/4 cup minced white onion
- Salt and red pepper flakes
- 1/2 cup dry white wine, or water if you don't want to open a bottle
- 1 tablespoon chopped fresh herbs — parsley, cilantro, chives or a mix
- 1 lemon

### Equipment for class

- Chef's knife
- Cutting board
- Large saute pan with lid
- Tongs
- Ladle
- Large serving bowl



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1 lemon, in wedges

1. Fill a large bowl with cool tap water and place the clams in it. Scrub them with a brush if they are gritty.
2. Grill your bread: brush both sides lightly with olive oil, if using, and grill or broil until well-toasted on both sides.
3. In a large saute pan with a lid, melt butter and add garlic, shallots, salt and pepper flakes. Cook for 1 to 2 minutes over medium-high. Add wine — and as soon as it simmers, add all the clams and cover with a lid. In three minutes, almost all should be wide open; discard any that do not open.
4. Transfer clams to another large bowl and ladle cooking liquid over. Scatter with herbs and serve with grilled bread and lemon.