

From the book “Man Can Cook” for “The Saturday Herd”

By Robert Sturm



Champagne Clams

Ingredients

- 2 lbs. Manila Clams
- 1 Cup Celery, small diced
- 1 Cup Sweet Onion, small diced
- 1-Cup Clam Juice (8 oz.)
- ½ Cup Champagne or White Wine (water is a nonalcoholic option)
- ½ Cup Water
- 1 TB. Garlic, fresh, minced
- 1 oz. Grape Seed Oil
- 2 each Bay Leaves
- ½ tsp. All Purpose Seasoning or Salt & Pepper
- 1 tsp. Dill, fresh, chopped
- 1 lemon, cut into wedges

Directions

One hour before serving, scrub clams with vegetable brush in cold water; rinse with water until free of sand (adding a little coarse salt to the water will help to remove the sand from the clams). In a 4 quart pot sauté onions, celery and garlic in oil till tender. About 3 minutes. Add Wine, water, clam juice, seasoning and bay leaves. Bring to a boil. Simmer 15 minutes. Add calms. Place cover on pot. Bring to a boil. Simmer clams covered for 5 – 7 minutes. Discard any clams that do not open. Pour broth through a cheesecloth-lined strainer to remove any sand. The broth can either be used as a dunking liquid for the French bread or placed in mugs to drink.