

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Clams in Zesty Green Sauce

Clams are often overlooked as a seafood source. Once you've tried them in this flavorful green salsa, however, you'll be hooked...

5 tomatillos

2 Serrano chiles

1 tsp minced garlic

1 Tbsp red onion

1 Tbsp fresh cilantro leaves

salt, to taste

2 Tbsp extra virgin olive oil

1 lb Manila clams, scrubbed

2 Tbsp diced white onions

2 oz chorizo (the solid, slicing kind)

¼ cup white wine

4 Tbsp cooked cannellini beans

1 tsp butter

salt and pepper, to taste

Remove husks and clean tomatillos. Place them in a blender and add the Serrano chiles, garlic, onion and cilantro. Blend to desired consistency, slightly chunky to smooth. Salt to taste, then reserve.

Heat oil in sauté pan over medium heat. Add clams and stir for 1-2 minutes. Add onion and chorizo and cook, with stirring, for another couple of minutes. Add wine and about ¼ cup of the green sauce. Stir until clams open up, about 6-7 minutes. Stir in beans and butter, then season to taste. Serve with extra green sauce on the side.

Yield: Two servings; will double nicely, but gets cumbersome beyond that

Preparation time: 15 minutes

Cooking time: 15 minutes

