

U.S. Farm-Raised Steamed Clams

Hard clams were used not only as food by the Native Americans, but also to make beads, sometimes called wampum, that were used to trade with the early European settlers.

50 U.S. farm-raised littleneck clams
3 cups dry white wine
3 shallots, chopped
3 cloves garlic, chopped
1 ½ cups parsley, chopped
6 Tbsp. butter

Bring 2 inches of water and/or white wine to a boil. Add shallots, garlic, and parsley. Add clams. Cover and cook until clams open (about 3 minutes). Shake pan to encourage opening. Discard any clams that do not open. Remove clams and reduce liquid by half. Gradually stir in butter. Pour sauce over clams. Serve with crusty French bread for dipping.