



Steamed Clams with Tomatoes and Herbs

INGREDIENTS

- 2 lbs Soft Shelled Clams
- 2 cups Chopped Tomatoes
- 3 oz White Wine
- 2 tbsp Minced Shallots
- 1 tbsp Minced Garlic
- 2 tbsp Chopped Herbs (such as dill, chives, tarragon, and parsley)
- 2 tbsp Butter

PREPARATION *(Yields 4 portions)*

Melt 1 tbsp butter in a sauce pot and sauté shallots and garlic. Add clams and white wine and bring to a simmer. Cover and steam for 5 - 8 minutes (depending on size).

When the clams are open, remove them and keep them hot.

Reduce the liquid in the pot by one third, add the tomatoes, and simmer for two minutes. Add herbs, stir in the remaining butter, and season with salt and fresh cracked pepper.

Place the clams in a bowl and pour the tomato broth over top and serve with crusty French bread.