



## MESS O' CLAMS

- 48 FRESH CLAMS
- 1/2 CUP WHITE WINE
- 2 LARGE SHALLOTS, CHOPPED
- 2 TABLESPOONS CHOPPED GARLIC
- 2 TABLESPOONS COLD BUTTER, SLICED
- 1 SPRIG OF FRESH BASIL, CHOPPED
- PINCH OF PEPPER
- 1 LOAF FRENCH BREAD, SLICED AND TOASTED

OPTIONAL GARNISH~  
SPRIGS OF FRESH BASIL

Wash the clams and place in a large saucepan with a tight-fitting lid. Add the wine, shallots and garlic. Cook, covered, over high heat just until the clams open; do not overcook. Discard any clams that do not open.

Spoon the clams to a serving dish with a slotted spoon, taking care not to stir up the cooking liquid. Drain the liquid into a smaller saucepan, leaving any sand in the larger saucepan. Bring to a boil and stir in the butter gradually. Add the basil and pepper. Spoon the sauce over the clams and serve with the toasted bread. Garnish with sprigs of basil.  
Serves 4

for Grace-Marie  
Bogue Sound

Butterfly Pea