



Clams in its owns juice

INGREDIENTS:

- 20 ea Clams
- 2 tbsp Extra Virgin Olive Oil
- 2 ea Garlic, chopped
- 4 ea Shallot, chopped
- 1/2 c Parsley, chopped
- 1/4 c Chile Leaves, chopped
- 2 oz Jerez (Spanish White Wine)
- 2 tbsp Butter

DIRECTIONS:

In a nonstick skillet or frying pan mix olive oil, garlic and shallots and cook for 3 to 4 minutes. Add the clams and cook for 2 more minutes before adding the parsley, chile leaves and the Jerez. Cook for another 3 minutes. Finally, add the butter to build some consistency and let it sit a bit. Add salt and pepper to taste.

Recipe and photo provided by
Aqua Cancun