



Steamed Clams or Mussels in Delicious Clam Broth

Traditional steamed clams or mussels made with savory St. Ours Clam Broth is so good you will want to soak up every last drop with crusty bread. Serves 4

- 3 Tbsp extra virgin olive oil
- 4 cloves garlic, mashed, chopped
- 1 cup white wine
- ½ cup unsalted butter
- ½ cup fresh parsley, chopped
- 2 envelopes St. Ours Clam Broth
- 4 lbs fresh clams or mussels, cleaned*
- fresh ground black pepper, to taste
- grated parmesan cheese, optional
- crusty bread for serving

In a large stockpot, heat oil to shimmering, sauté the garlic until fragrant about one minute, do not brown. Add wine, butter and parsley, cook 2 minutes. Whisk St. Ours Clam Broth into 2 cups hot water, add to the pot and bring to a boil. Carefully add cleaned clams/mussels, cook covered for 5 minutes. Stir gently to move them from the bottom to the top. Cook covered 5 more minutes. Discard any that did not open. Transfer with a slotted spoon into a large flat bowl or platter. Strain broth to remove sand, season to taste. Pour hot broth over clams/mussels. Add grated cheese if desired. Serve warm with bread to soak up the clam broth!

*To clean:

Scrub shells under cold running water to remove surface dirt. Discard any with broken shells or that are not closed tightly. Place them in a large pot to soak with 1 gallon cold water mixed with 1 Tbsp salt, and refrigerator for up to 30 minutes just before cooking. As the clams/mussels breathe, the fresh water is filtered naturally and they push sand out of their shells. Lift them out of the water just prior to cooking, discarding sediment with soaking water. For mussels, pull off beards (small webbing) prior to cooking.