



### **Clam and Green Tomato Risotto**

*Clam broth base adds depth of flavor to this simple yet nicely textured risotto. The enhanced flavor will make you feel satisfied without cheese. Serves 4*

- 1 lb clams, cleaned
- 2 envelopes St. Ours Clam Broth
- 2 green zebra tomatoes
- 2 Tbsp olive oil
- 1 tsp butter
- 1 clove garlic, finely chopped
- 1 medium shallot, finely chopped
- $\frac{3}{4}$  cup risotto or sticky (sushi) rice
- $\frac{1}{4}$  cup dry white wine
- sea salt
- freshly ground white pepper
- 2 Tbsp Italian parsley, finely chopped
- 1 chili, chopped
- 1 lemon

Heat a skillet on medium, melt the butter. Stir in garlic, cook 1 minute, add clams and white wine, bring to a boil, then cook covered 5 minutes. Throw out any clams that did not open. Take the good clams and remove the part that covers the “neck” or siphon and remove the clams from the shells, set aside. Reduce skillet to low, dissolve St. Our Clam Broth in 2  $\frac{1}{2}$  cups hot water, mix into skillet, leave on low heat. In a large pot, heat olive oil on medium until shimmering, stir in shallot, reduce heat to low, cook slowly until brown, about 10 minutes. Turn heat to medium, add rice, stir for 2 minutes. Finely chop one tomato, add to pot with  $\frac{1}{2}$  cup of the warm broth from the skillet, bring to a gently boil, reduce heat to low. When the broth is absorbed\* continue to add warm broth,  $\frac{1}{2}$  cup at a time, stirring after each addition, this process takes 15 minutes. Taste, rice should be al dente, salt if needed. Coarse chop the other tomato, gently stir into the pot with clam meat, parsley and pepper. Remove from the heat. Serve with cut lemon and chili. Eat it as soon as possible!

\*To tell if the stock has absorbed into the rice, drag the back of your spoon through the rice along the bottom of the pot. If the line stays drawn in the pot, the liquid has been absorbed. If the rice flows back to cover the line quickly, keep stirring until the liquid is absorbed.

<https://saintours.com/recipes/entrees/>