

## Steamed Clams with a White Wine Cherry Tomato Garlic Sauce

Chef Steven Ferneding

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3 cloves of garlic - minced

1 lemon - quartered

Fresh herbs minced (Dill, Parsley, Basil, Cilantro)

1 tablespoon of Italian seasoning or 1 teaspoon each of dried Oregano, Parsley, Dill and Basil

1 shallot - sliced thin

Cherry tomatoes- Handful - sliced in half

1 lemon, Zest of 1 lemon

1 teaspoon of red chili flakes

2 pounds of of little neck clams

2 tablespoons of butter + 1 tablespoon reserved - no salt - Melted

1/2 cup of vegetable stock

1.5 cup of Chardonnay

Fresh dill - Picked

Salt and pepper

Let's Cook!

Step 1:

In a large pan, add melted butter and turn heat to medium high.

Step 2:

Add garlic for 10 seconds then add shallots, stir. Cook until translucent 2-3 minutes. Add dried spices, and stir. Let spices cook for about 30 seconds.

Step 3:

Add wine and bring to a boil.

Step 4:

Add clams, stock, tomatoes, Squeeze 1/2 of a lemon. Stir all together and add pepper.

Step 5:

Cover and cook for 8-10 minutes until clams open. If they do not open after 10 minutes discard.

Step 6:

Squeeze 1/2 lemon over clams, toss in fresh herbs and zest, stir.

Step 7:

Remove from pot from heat. Place clams on plate and pour sauce over clams. Garnish with dill and lemon juice.

Enjoy!