



## Sun Dried Tomato Steamed Quahogs/ Littleneck Clams

*chef*

*ingredients*

*how-to*



Julian's passion for food has always driven him a little wild. You will often find him daydreaming of anything from Jamon Serrano to Pad See Ew. Julian prides himself on experiencing food cultures from all over the world and bringing them into his kitchen. Before Bountiful, Julian worked in the non-profit space with a focus on experiential education and community development. Julian looks to combine his love for food with his drive for community activism and sustainability.

### Sun Dried Tomato Steamed Quahogs/Littleneck Clams

2 lbs Littleneck Clams	Sundried Tomatoes & Oil	for Garnish
2 Shallots, minced	¼ cup butter	Salt to taste
3 Cloves of Garlic, minced	1 Cup of White Wine	Pepper to taste
3 Tablespoons	½ Cup of Parsley	

1. Soak Littleneck Clams in cold water for at least 10 minutes
2. Melt butter a wide saucepan over medium-low heat until fully melted
3. Add Shallots, Garlic, & Sundried Tomatoes. Saute until tender and fragrant, 5-7 minutes.
4. Deglaze with White Wine, let simmer for 3-4 minutes
5. Add Clams to saucepan and cover for 8-12 minutes, until clams have opened.
6. Transfer to a deep bowl and garnish with Parsley. Eat on up!

