

# White Clam Sauce

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## Ingredients

3 to 4 dozen littlenecks

2 Tbsp. butter

2 Tbsp. olive oil

1 small onion, finely chopped

3 cloves garlic, minced

½ cup dry white wine

Salt and pepper

½ cup chopped fresh parsley

## Directions

Steam clams in ¼ cup water in a 4-5 qt. pot. Remove clams as they open. Strain steaming liquid through several thicknesses of dampened cheese-cloth, reserve liquid. Discard any unopened clams. Remove remaining clams from shells and set aside.

Melt butter in olive oil in wide frying pan over medium heat, add onion, cook stirring often until soft. Mix in garlic, wine and clam liquid. Bring to boil, boil until almost all liquid has evaporated. Return to medium heat, add clams and any juices. Heat through, season with salt and pepper, stir in parsley. Serve immediately over pasta.

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