

Grilled Clams in Butter & Wine Bath

Ingredients

2 dozen Clams
1/2 cup Butter
1/4 cup Dry White Wine
2 cloves Garlic, minced
1/2 tsp Red Pepper Flakes
1 tsp Parsley

Directions

Preheat grill to high heat. Using a disposable aluminum pan/pot, melt butter over heat. Add wine, garlic, red pepper and parsley. Heat through and keep warm.

Place clams directly on racks and grill until they open. Remove and place in a large bowl. Discard any shells that do not open.

Pour warm butter and wine mixture over clams. Serve hot with fresh bread for dipping!

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