

Grilled Clams with Herb Butter

Ingredients

1 stick unsalted butter, room temperature
24 clams
1 tbsp chopped flat leaf parsley
1 tbsp chopped fresh dill
1 tbsp chopped scallion
1 tbsp fresh lemon juice
Kosher salt and fresh ground black pepper
Lemon wedges

Directions

Mix first 5 ingredients in medium bowl until well blended. Season herb butter with salt and pepper to taste.

Heat grill to high heat. Place clams on grill and cover with lid. Grill clams just until opened, about 6-8 minutes. Discard any clams that do not open.

Dot clams with herb butter. Let stand until butter melts. Serve warm with lemon wedges.

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