

# Clams with Sparkling Wine Lemon Butter with Sourdough Toasts



## INGREDIENTS:

- 6 cloves** fresh garlic, smashed (separate 3 cloves)
- ½ cup** butter, softened (divided in ¼ cup)
- 4 lbs** littleneck clams, scrubbed
- 2 tbsp** olive oil
- ½ cup** fresh parsley and thyme, chopped (save 2 tbsp for garnish)
- ... fresh sourdough bread, thickly sliced
- 1 cup** 13<sup>th</sup> Street Gamay Blanc de Noir or Blanc de Blanc sparkling wine
- ... sea salt and fresh ground pepper
- 2** lemons - juiced and zested
- 1** fresh lemon, sliced and grilled or roasted
- 2** shallots, finely chopped
- 4** green onions, finely sliced for garnish

## FILLING DIRECTIONS:

Preheat the oven to 375 degrees. In a small bowl, mix 3 cloves of smashed garlic with ¼ cup of butter and season with sea salt.

Place bread slices on a baking sheet. Spread garlic and butter mixture and toast until golden brown.

Heat 2 tbsp of oil and ¼ cup of butter in a large pot over medium heat. Add 3 smashed garlic cloves and shallots and cook for 1-2 minutes. Add clams and cover for 1 minute. Add sparkling wine and continue to steam with the lid until all the clams are open, 8-10 minutes. Add fresh lemon juice, herbs and a pinch of salt and pepper and give a good shake. Transfer clams to serving bowl and garnish with fresh herbs, lemon zest and green onions. Serve with toasted sourdough.

*Enjoy with a glass of Gamay Blanc de Noir!*

