



## Happy Clams

### **Ingredients:**

12 Little Neck clams

3 oz. dry white wine

3 garlic cloves, minced

6 oz. heirloom cherry tomatoes, halved

4 oz. Italian parsley, diced

2 oz. hot soppressata, diced

2 oz. fish stock

1 lemon

3 oz. olive oil

### **Directions:**

Heat the olive oil in a deep pan (or a shallow pot) then add garlic.

Once the garlic begins to caramelize, add the clams, fish stock, and white wine.

Cover, leaving the lid slightly ajar to allow some steam to escape.

When the first clams begin to open, add the tomatoes.

Cook until all the clams have opened.

Add parsley and soppressata then stir to combine.

Squeeze lemon juice over all ingredients then serve.

