

Clams with Celery and Toasted Garlic



Clams with celery and toasted garlic

20 min

WA

Serves 4

Ingredients

2 lbs Manila clams

Olive oil

1½ tablespoons unsalted butter

3 garlic cloves, thinly sliced

½ cup dry white wine

1 stalk celery, thinly sliced

½ cup parsley, roughly chopped

¼ cup chives, chopped

1 lemon, zest and juice

Crusty baguette, for serving

Prep your clams. Scrub using a new kitchen sponge or clean kitchen brush and let sit in very cold water while you prepare your other ingredients, so they have time to spit out any sediment still trapped in their shells.

Heat the butter and a healthy drizzle of olive oil in a large pot. Once hot, add the garlic. When the garlic has taken on a hint of color, add the wine and let simmer until it reduces by half. Add the celery and cook for 2–3 minutes.

Using a slotted spoon or your hands, place the clams into the pot. Shake the pot so that the clams are in good contact with the bottom and cover. Let cook for about 5 minutes, shaking the pot occasionally.*

Toss together the parsley, chives, lemon zest and juice. Top the clams with the herb mixture and olive oil. Serve with a fresh, warm baguette.

*If using more salt, add with the celery. The clams pack a salty punch, so add sparingly.

Recipe and photo courtesy of Abby Rogerson at Washington Sea Grant.

Species Group

Clams, Mussels, Oysters