

Steamed “Cedar Key” Middleneck Clams



Ingredients:

2 to 3 tbsp olive oil

1/2 sweet onion, diced

3 to 4 cloves garlic, minced

3 to 4 sprigs fresh thyme or to taste

1 bag cedar key clams

1 1/2 cups white wine

2 to 3 tbsp unsalted butter (cold)

Toasted bread with olive oil, sea salt and cracked pepper

Lemon wedges

Fresh chopped parsley

Method: in a large sauce pot over medium-high heat add oil, and onions. Cook 2-3 minutes. Add garlic and cook 1 minute. Add sprigs of fresh thyme and clams. Give a couple of stirs and add white wine. Cover pot with lid and let steam 4 to 5 minutes or until clams open. Remove pot from heat and add butter, cover pot to let butter melt. To serve: pour clams in a large enough bowl garnish with lemon wedges, chopped parsley and toasted bread!