Mediterranean Steamed Clams

Serves 4-5

Ingredients

- Extra Virgin Olive Oil
- 1 Vidalia or Sweet Yellow Onion
- ½ cup chopped Red Bell Pepper cored and seeds removed
- ½ cup chopped Green Bell Pepper cored and seeds removed
- 4 cloves fresh garlic chopped
- Kosher Salt and Pepper (to taste)
- 2 Tomatoes (I like to remove the skin and seeds and chop)
- ½ teaspoon Cumin
- ½ teaspoon smoked Paprika
- ½ teaspoon crushed red pepper flakes
- 1 cup dry white wine
- 1 ½ cup water
- 50 littleneck clams – 1 bag
- 1 green onion chopped
- ½ cup chopped flat Italian parsley

Instructions

1. Sort through clams to find any open clams that wont close and discard them
2. Prepare 3 bowls of cold water (1/3 cup salt per gallon of water) to soak the clams. Place 1/3 cup salt in two of the three bowls and leave the last bowl with water only. Soak the clams in the first saltwater bowl for 20 minutes. Remove the clams and redo the process, discarding the first bowl of water. After 20 more minutes, move the clams to the fresh water only bowl, discard 2nd bowl with salt. After 20 minutes in the fresh water only, transfer the clams to a tray and place in the fridge with a damp towel over them.
3. Prepare the white wine broth. In a large Dutch Oven, heat ¼ cup Extra Virgin Olive Oil over medium heat until shimmering but not to the point of smoking. Add Onions, Red and Green Peppers and Garlic. Season with kosher salt and pepper and cook for 4 minutes, stirring regularly to prevent the garlic from burning.
4. Add in tomatoes, Cumin, Paprika, and red pepper flakes. Pour in the white wine and water. Increase the heat until gentle simmer occurs. Cook for 4 minutes
5. Lower the heat back to medium and add the clams. Cover until most of the clams are open about 7 minutes, stir, cook for 2 more minutes to allow the last few clams to open. Discard any clams that have not opened after 9 to 10 minutes of cooking
6. Turn off the heat and add in green onions and parsley to finish

I like to serve this dish with pasta and or garlic bread toast points