

U The Lexingtonienne U

STEAMED CLAMS

- 1 lb littleneck clams
- Cornstarch
- 1/2 stick butter
- 1 C dry white wine
- 2 garlic cloves, minced
- A pinch of spicy red pepper flakes
- A pinch of chopped flat-leaf parsley
- A few turns of freshly ground black pepper
- 1 baguette, served hot

A note: These measurements are estimates, and you can get chef-y and eyeball it if you want. Feels fancier and funner that way.*

Wash the clams by immersing them in a bowl of water, adding a little cornstarch (the water will look like milk), and swirling everything around pretty vigorously. Repeat this step a couple of times.

In a heavy pot on high heat, melt butter. Add clams and cook, stirring, for about a minute. Add white wine and garlic. Cover the pan and cook, shaking it around a little, until all the clams are open. Some take a little bit longer than others. If any of the clams do not open, throw them out. (Don't throw out ALL of the clams - just the ones that don't open.)

Add red pepper flakes, parsley, and black pepper. Serve the clams with the broth poured over them, and that hot baguette on the side.

**Funner is not a word.*

