



COREY SIEGEL

Beer Steamed Clams with Smoked Bacon

INGREDIENTS:

- 12 EA Little Neck Clams
- 1 OZ Olive Oil
- .5 EA Small Yellow Onion
- 2 EA Garlic Clove
- .5 EA Shaved Shallot
- 1 OZ Butter
- 3 OZ Smoked Bacon (diced)
- 16 OZ Belgian-Style Beer
- 1 OZ Scallions
- 7 EA Celery Leaves
- .5 EA Lemon Juiced

METHOD:

1. Purge the Clams in cold water for 20 minutes to remove any internal sand.
2. Rinse the outside of the clams to remove any external sand.
3. Shave all of the vegetables as thin as possible except for the celery leaves that will be used for garnish.
4. In a sauté pan, begin to render out the bacon in olive oil until it starts to brown and caramelize.
5. Add in the onions, shallots and garlic and cook until they are translucent.
6. Deglaze with the beer and add in the clams.
7. Cover the pan with a lid or another sauté pan to steam and cook the clams.
8. Once all of the clams have opened up, remove the pan from the stove and add in the lemon juice and whole butter.
9. Place into a bowl, garnish with celery leaves and shaved scallions then serve with a side of grilled bread.