

# BEER STEAMED CLAMS

*prepared in the 6 ¾ qt. Round Wide Oven in Oyster*



# BEER STEAMED CLAMS

*with Fennel & Tarragon*

**TOTAL TIME:** 45 mins. **SERVES:** 4

- ◆ In a Le Creuset Round Wide Oven, heat olive oil over medium-high heat. Add garlic, shallots, fennel and celery and sauté until translucent.
- ◆ Add clams and beer, reduce heat to medium, cover and steam until clams are opened. Remove open clams and place in a serving bowl, discarding any unopened clams.
- ◆ Return to medium heat and bring beer to a simmer. Whisk in butter, one tablespoon at a time, until melted. Stir in chopped tarragon and parsley. Season to taste with salt and pepper.
- ◆ Pour hot beer sauce over clams. Garnish with tarragon and parsley leaves. Serve with foccacia or other crusty bread.

2 tbsp. olive oil  
1 bulb fennel, cut into ¼-in. pieces  
2 celery stalks, cut into ¼-in. slices  
1 medium shallot, diced  
1 large clove garlic, minced  
8 dozen Littleneck clams, cleaned  
1 (12 oz.) bottle of pale ale beer  
2 tbsp. butter  
1 tbsp. chopped tarragon, plus  
leaves for garnish  
1 tbsp. chopped parsley, plus  
leaves for garnish  
Sea salt  
Freshly ground pepper